

# HISTORY OF THE GREEN TURTLE CLUB

In 1963 English Biologist and Inventor, Allan Charlesworth arrived at Green Turtle Cay in his Ranger Yacht which he designed and manufactured himself. He believed the property where the Green Turtle Club now exists was the most beautiful location he had ever seen and thus inquired to purchase it. The sale took place in 1964 and so began The Green Turtle Club. Mr. and Mrs. Charlesworth moved the entire family to Green Turtle Cay from England. Susan Charlesworth Phillips and her husband Roger joyfully operated the Club for many years and later Tracey Charlesworth Nawn and her husband Jim continued.

In 1994 Adam Lockhart Showell, Sr. discovered White Sound on a stormy November sunset aboard his childhood friend and college roommates' restored mahogany 1950 Chris Craft Sedan. Walking into the Topsy Turtle Bar, Miss Debbie poured them a drink and they clanked glasses to a safe arrival. The warm welcome the Club offered and deep history it possesses left a lasting impression on Adam. He returned in 2001 and fell in love with the Club, the island and the locals of Green Turtle Cay. Adam with his sister and partner, Ann Showell Mariner, purchased The Green Turtle Club in 2004 and began many great years entertaining family and friends. Today Adam and his three children: Adam Jr., Sarah Ann, and Hannah spend time together at the Club often. The Club's long standing tradition of being a family run business continues; Sarah Ann, having finished her MBA from Rollins College, now has joined her father in the owner's role of The Green Turtle Club.

We welcome you as family to The Club and hope you return soon and often to this incredible island.

## NIGHTLY DINING SPECIALS

Wednesday Night ▪ Steak Night  
Saturday ▪ Prime Rib Night

## WINE LIST

The Green Turtle Club has an extensive list of wines, as well as champagne and sparkling wines. A variety of cocktails, beer, cordials and coffees are also available.

Please ask your server.

A 12% Value Added Tax and 15% base gratuity is included on all checks.  
Additional tipping for excellent service is appreciated when appropriate.

We hope you enjoy your dining experience.

# STARTERS

<b>Basket of Abaco Johnnycake .....</b>	<b>4</b>
<b>Light and Leafy Greens .....</b>	<b>7</b>
Small & simple, light & healthy greens Abaco-grown greens, served with your choice of dressing	
<b>Caesar Salad .....</b>	<b>10</b>
Romaine lettuce tossed with creamy Caesar dressing, house-made croutons, and freshly-grated parmesan cheese	
<b>Top Your Caesar with Herb-Seasoned or Blackened Grilled Chicken Breast.....</b>	<b>9</b>
<b>Top Your Caesar with Lime-Marinaded Grilled Grouper .....</b>	<b>10</b>
<b>Conch Chowder.....</b>	<b>9</b>
Homemade Bahamian chowder, served with freshly baked bread. For sherry add....6	
<b>Today's Soup .....</b>	<b>11</b>
Chef Karen's amazing soups made fresh daily	
<b>Conch Fritters (6) .....</b>	<b>9</b>
<b>Conch Fritters (12) .....</b>	<b>15</b>
Our famous Bahamian recipe served with our special dipping sauce	
<b>Heirloom Tomato Caprese Salad .....</b>	<b>15</b>
Heirloom tomatoes, basil and mozzarella di buffalo with extra virgin olive oil	

# LOCAL LOBSTER TREATS

<b>Lobster Tacos .....</b>	<b>16</b>
Crispy lobster, avocado, tomatoes, cheddar cheese, lime slaw and chipotle mayo on corn tortillas with a side of Mexican salsa	
<b>Cracked Lobster Bites.....</b>	<b>16</b>
Chunks of Abaco lobster fried to a golden brown and served with sweet and spicy Asian chili sauce	
<b>Lobster Potato Skins .....</b>	<b>17</b>
Luscious local lobster morsels topped with cheese, scallions & sour cream	

*Why not try a Topsy Turtle, our world-famous rum punch*

# ABACO FAVORITES

<b>Native Grouper</b> .....	<b>28</b>
Your choice - grilled, blackened or with “rum & pepper paint” and mango mojo. Served with Abaco peas & rice, and coleslaw or steamed vegetables	
<b>Cracked Conch - “A Bahamian Delicacy”</b> .....	<b>26</b>
Tender conch fried in a light batter & served with our special “Calypso” sauce, with coleslaw and French fries or green salad	
<b>Steamed Abaco Lobster Tail</b> .....	<b>34</b>
An 8-ounce steamed Abaco lobster tail, served with drawn butter, peas & rice, and coleslaw or steamed vegetables. Always local, always great	
<b>Fish &amp; Chips</b> .....	<b>21</b>
Lightly battered grouper filet marinated in lime and seasonings, served with French fries and tartar sauce	
<b>“The Topsy” Burger</b> .....	<b>20</b>
An 8 ounce fresh ground hand-pattied Angus beef burger topped with our own Topsy Turtle bbq sauce, 3 strips of bacon, white American cheese, sautéed mushrooms and onions, served on a toasted brioche bun, with French fries or green salad	

## JUST FOR KIDS

(12 and Under)

<b>Chicken Fingers</b> .....	<b>15</b>
Served with French fries or green salad	
<b>Thin Crust Pizza</b> .....	<b>14</b>
Topped with gooey mozzarella cheese and house-made tomato sauce	
<b>Spaghettini with Tomato Sauce</b> .....	<b>12</b>
Skinny spaghetti with house-made tomato sauce and parmesan cheese	

# CREATIVE CUISINE

- Jumbo Lobster and Artichoke Ravioli.....32**  
House-made ravioli stuffed with native Abaco lobster, artichokes and ricotta cheese, with a basil pesto cream, tempura artichokes, oven dried cherry tomatoes and balsamic reduction
- Coconut-Curry Chicken .....28**  
Tender morsels of chicken breast and butternut squash poached in our sweet and spicy House-made coconut curry broth, accompanied by jasmine rice
- Roasted Beet Risotto\* .....21**  
Roasted beets, Arborio rice, toasted pumpkin seeds, goat cheese, and garden peas  
Add Jumbo Shrimp **29**  
\*Vegetarian, Gluten Free
- Mojito Mahi Mahi .....30**  
Local Mahi Mahi, pan seared then roasted, topped with a zesty rum-lime mint mojito glaze and served with coconut rice and vegetables
- Crispy Grouper with Thai Red Curry Noodles .....31**  
Spicy Thai style red curry sauce, Bangkok noodles, tempura-crisp grouper and a shower of green onion
- Black and White Tuna.....34**  
Sesame crusted, sushi grade tuna (served rare), jasmine rice, tricolor pepper sauté and wakame seaweed, wasabi aioli
- Tuna Poke Bowl .....26**  
Fresh ahi tuna, avocado, green onion, seaweed salad and sesame seeds with a brown rice salad with a sesame soy dressing
- Prime Angus Beef Tenderloin .....39**  
California cabernet-infused demi glace tenderloin served with garlic roasted potatoes
- Jerk Portobello Mushroom\* .....21**  
Our house jerk sauce marinated Portobello mushroom grilled and served with mango salsa and coconut rice. \*Vegetarian, Gluten Free
- Conch Linguini alla Diavolo.....28**  
Tender, slow-simmered conch in a spicy tomato sauce with linguini and Parmigiano-Reggiano

## DESSERTS

Espresso · Single....5, Double....7

Please ask your server about our selection of deliciously decadent desserts!