

BREAKFAST

Served Daily 7:30am to 10:30am

LOBSTER BENEDICT 18

Two poached eggs over lobster on toasted English muffin with citrus-infused hollandaise sauce, served with fruit garnish & your choice of grits or breakfast potatoes

TRADITIONAL EGGS BENEDICT 15

Two poached eggs over Canadian bacon on toasted English muffin with hollandaise sauce, served with fruit garnish & your choice of grits or breakfast potatoes

CASUARINA 14

Three egg omelet with your choice of 2 fillings (onion, green pepper, tomato, bacon, ham or cheese) served with grits or breakfast potatoes, toast or English muffin · extra fillings 50¢ each · for lobster add 3

BREAKFAST BURRITO 14

Scrambled eggs, black beans, salsa, lettuce, cheddar and avocado in a flour tortilla with breakfast potatoes · for sausage add 2

OLEANDER 12

Pancakes, one egg, your choice of bacon, ham or sausage · for blueberry pancakes add 1 for grits or breakfast potatoes add 1

POINCIANA 11

French toast, your choice of bacon, ham or sausage · for grits or breakfast potatoes add 1

AVOCADO TOAST 14

Slice of toasted whole grain bread topped with a layer of avocado and poached eggs

HIBISCUS 12

Two eggs with toast, your choice of bacon, ham or sausage · for grits or breakfast potatoes add 1

BREAKFAST SANDWICH 10

Fried or scrambled egg with meat, lettuce & tomato in between your choice of bread for cheese add 1

GRANOLA YOGURT PARFAIT 10

Crunchy granola, Greek yogurt, dried cranberries, fresh mango and pumpkin seeds

FRESH FRUIT BOWL 8

A selection of fresh tropical fruit for a healthy start to your day · for Greek yogurt add 2

A LA CARTE ITEMS

Fresh Brewed Coffee or Tea 3 • Espresso, Single 5 • Espresso, Double 7 • Juice 2.75

Croissant with Butter & Jam 5.50 • Cereal & Milk 5 • Bagel & Cream Cheese 5 • Greek Yogurt 4

Bacon, Ham, Sausage 4 • Fresh Seasonal Melon or Grapefruit 4.25 • English Muffin 3.25

One Egg Your Way 3.25 • Two Pieces of Toast, Bahamian or Multigrain 2.50

IT'S FIVE O'CLOCK SOMEWHERE

MIMOSA orange, guava or grapefruit 9 • BLOODY MARY a spicy "hair of the dog" cure 8.50

BACON BLOODY MARY a genius twist on the classic 10

IRISH COFFEE the perfect morning kick start 10

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

APPETIZERS

Wings, Buffalo or Fried	12
six wings, served with crispy celery sticks and bleu cheese or ranch dressing	
Conch Fritters, 6 Fritters	9
Conch Fritters, 12 Fritters	16
our famous Bahamian recipe served with our special Calypso sauce	
Conch Chowder, By the Cup	7
Conch Chowder, By the Bowl	9
homemade Bahamian chowder served with freshly baked bahamian bread, for sherry add 6	
Cracked Conch	14
tender conch fried in a light batter & served with our special Calypso sauce	
Grouper Bites	13
local grouper breaded & lightly fried & served with tartar sauce	
Chicken Fingers	11
fried golden brown and served with honey mustard sauce	
Chicken Quesadillas	11
chicken and mozzarella topped with a spicy mango drizzle	
Lobster Quesadillas	20
lobster and mozzarella topped with a spicy mango drizzle	

SALADS

our take on these classic favorites! choose your preference of dressing
italian vinaigrette · bleu cheese · light ranch · Caesar · mango poppy seed · house-made lemon vinaigrette

Abaco Superfood Salad	17
fuel up with this heart healthy mix of quinoa, avocados, dry cranberries, baby spinach, pumpkin seeds, pine nuts, roasted squash nuggets, guava and heart of palm	
Lobster Salad	22
lobster chunks mixed with onion, peppers, lime & mayo served with a garden salad & fries	
Traditional Caesar Salad	14
romaine lettuce with a creamy Caesar dressing, house-made croutons and parmesan cheese	
Greek Salad	14
tomatoes, red & green peppers, black olives, red onion, cucumber & feta cheese served with a lemon vinaigrette with fresh herbs	
Roasted Beet and Goat Cheese Salad	17
roast beets, orange segments, goat cheese, candied walnuts, roasted red pepper and red onion, virgin olive oil	
Garden Salad	12
tossed mixed greens and garden vegetables	
Herb-Seasoned or Blackened Grilled Chicken Breast on Any Salad	9
Lime-Marinated, Grilled Grouper on Any Salad	12

SANDWICHES AND WRAPS

your choice of one side: potato salad, garden salad, french fries, coleslaw, peas & rice, mac & cheese
sweet potato fries (add \$2)

Lobster Avocado Panini	23
lobster salad, sliced avocado, provolone cheese pressed hot on sourdough ciabatta bread	
Green Turtle "Club"	15
turkey, bacon, ham, lettuce & tomato on Bahamian bread · for cheese add 1	
B.L.T.	10
bacon, lettuce and tomato · for cheese add 1	
Grilled Cheese	8
a classic! add 50¢ for tomatoes	
Shrimp and Avocado Wrap	17
tender shrimp, avocado, lettuce & tomato wrapped in a spinach tortilla wrap	
Fresh Garden Wrap	15
roasted carrot, spinach & kale, roasted red pepper, black beans & walnut mayo in a spinach tortilla wrap	
Crispy Grouper Wrap	17
crispy tempura grouper, mozzarella cheese, lettuce & tomato in a tortilla wrap	
Lobster Salad Wrap	22
local lobster with mayo, onions, peppers & lime in a spinach tortilla wrap with lettuce & tomato	

BURGERS IN PARADISE

served on a toasted brioche bun with a kosher dill pickle & lettuce, tomato & onion
your choice of one side: potato salad, garden salad, french fries, coleslaw, peas & rice, mac & cheese
sweet potato fries (add \$2)

Classic Hamburger	15
8 oz fresh ground hand-pattied Angus beef · for bacon or cheese add 1	
Southwest Burger	18
8 oz fresh ground hand-pattied Angus beef, Applewood bacon, provolone cheese, avocado, chipotle aioli	
Tipsy Burger	20
8 oz fresh ground-hand pattied Angus beef topped with Topsy Turtle BBQ sauce, crispy bacon, white American cheese, sautéed mushrooms and onions	
Grouper Burger	16
grouper filet fried, grilled or blackened, and served with our special house sauce	
Conch Burger	16
lightly battered & fried, served with our special house sauce	
Grilled Chicken Burger	15
boneless breast served with honey mustard sauce	

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GREEN TURTLE CLUB SPECIALTIES

Lobster Tacos	18
crispy lobster, avocado, tomatoes, cheddar cheese, lime slaw and chipotle mayo on flour tortillas with a side of Mexican salsa	
Grilled Mahi Tacos	16
local Mahi-Mahi marinated in lime, avocado, tomatoes, mozzarella, lime slaw and chipotle mayo on flour tortillas with a side of Mexican salsa	
Tuna Poke Bowl	22
fresh ahi tuna, avocado, green onion, seaweed salad and sesame seeds over brown rice with a sesame soy dressing. *Gluten Free	
Fish & French Fries	16
grouper filet marinated in lime juice and fried in a light batter, served with tartar sauce	
Conch & Fish Combo	20
a combination of cracked conch & grouper filet served with our special house sauce and your choice of side	
Firecracker Shrimp	16
delicious crispy fried shrimp tossed in a spicy sweet chili sauce with white rice	

ADDITIONAL SIDES

Potato Salad	4
Coleslaw	4
Garden Salad	6
French Fries	4
Macaroni & Cheese	4
Peas & Rice	4
Sweet Potato Fries	6

DAILY LUNCH SPECIALS

Ask your server about today's selections

DESSERTS

Can we tempt you with one of our delicious homemade desserts?
Our staff would be delighted to tell you about our daily selections!

PICNIC LUNCH

Spending your day out on our turquoise Abaco seas? Preorder a picnic lunch the night before to be picked up in the morning! Includes a sandwich, fruit and dessert15

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SOFT DRINKS

Soda	2
Juice.....	4
Iced Tea, Sweetened or Unsweetened.....	3
Lemonade	3
Fruit Punch	4
Shirley Temple	3
Bottled Water	3

BEER

Kalik, Kalik Light, Kalik Platinum	5.50
Kalik Gold	6.50
Sands, Sands Light, Pink Sands Radler	5.50
Heineken	6.50
Guinness	6.50
Corona	6
Bud, Bud Light.....	6
Miller Light	6
Non-Alcoholic Beer	4

FROM THE VINE, BY THE GLASS

Concha y Toro Chardonnay	6.50
Bonterra Mendocino Chardonnay, Organic	11
Concha y Toro Sauvignon Blanc.....	6.50
Fontana Pinot Grigio	7.50
Whispering Angel Rosé, France	14
Robert Mondavi White Zinfandel.....	7.50
Concha y Toro Merlot	6.50
Concha y Toro Cabernet Sauvignon	11
Bonterra Mendocino Cabernet Sauvignon, Organic.....	11
Casillero del Diablo Pinot Noir	8
Henkell Trocken Sparkling, Split	9

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LIBATIONS IN PARADISE

Tipsy Turtle Rum Punch - Our House Specialty	8
Goombay Smash - Rum (lots of it!) & Pineapple Juice	9
The Sassy - Titos, Grapefruit, Triple Sec & Cranberry Juice	10
Turtle 'Tini - Lemongrass Vodka, Triple Sec, Melon Schnapps.....	10
John Daly - Fire Fly Vodka & Lemonade	9
Don Julio Fresh Squeezed Margarita	16

BLENDED AND FROZEN

Frozen Daiquiri - Strawberry, Pina Colada, Mango, Banana	10
Frozen Margarita	10
Frozen Mudslide	10
Frozen Bushwacker	10
Miami Vice	10
Non-Alcoholic Daiquiri.....	7

COFFEE DRINKS

Coffee.....	3
Latte or Mocha Latte	4.50
Cappuccino	4.50
French Vanilla Cappuccino.....	4.50
Espresso, Single Shot.....	5
Espresso, Double Shot.....	7

SHOTS

Jager Bomb	10
Chilled Café Patron	10
Lemon Drop	6.50
Woo Woo	6.50
Fireball.....	6.50
Chocolate Cake	7

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