

Beers, Tropical Frozen Beverages and Wines

Beers

DOMESTIC

Bud Light.....	5.75	LandShark.....	5.75	Miller Lite.....	5.75
Bud Light Lime.....	5.75	Michelob Ultra.....	5.75	Yuengling.....	5.75
Coors Light.....	5.75				

IMPORTED

Corona (Mexico).....	6.75	Guinness.....	7.75	Samuel Adams Seasonal.....	6.75
Corona Light (Mexico).....	6.75	Heineken (Holland).....	6.75	Stella Artois (Belgium).....	7.75
Dos Equis.....	6.75	Negra Modelo (Mexico).....	5.75		

SPECIALTIES

Angry Orchard – Hard Cider.....	6.75	Reef Donkey IPA.....	8.75
Bluemoon Belgian.....	6.75	Tampa Brewing Company (One Pint Can)	

ON DRAFT

AmberBock.....	5.75	IPA.....	7.75	Shocktop.....	5.75
Bud Light.....	4.75	Kona Big Wave (Golden Ale).....	6.75	Stella Artois.....	6.75
Landshark.....	4.75	Michelob Ultra.....	5.75		



TROPICAL FROZEN DRINKS 11.50

Try one of our signature drinks below:

Strawberry Colada • Mango Colada • Pina Colada • Banana Colada • Orchata Colada
Margarita • Strawberry Margarita • Mango Margarita • Toasted Almond • Mudslide
Miami Vice • Fuzzy Mango • Strawberry Daquiri • Mango Daquiri
Rum Runner • Strawberry Banana Colada



Specialty Drinks

Mimosa.....	12.25
BOLD Bloody Mary Featuring Absolut Peppar Vodka.....	9.25
Strawberry Mojito Featuring Mt. Gay Silver Rum, Mint Leaves, muddled Fresh Strawberries, splash of Agave Nectar and a splash of Club Soda.....	10.25
Tropical Turtle Don Q Coconut Rum, Van Gogh Coconut Vodka, Blue Curacao, Pineapple Juice.....	9.25
The Pure Margarita Jose Cuervo Gold Tequila, Fresh Lime Juice, Agave Nectar served with salted rim on the rocks....	10.25
Turtle Beach Grill Rum Runner Featuring Don Q Light and Anejo rum, Banana Liquor, Blackberry Liquor, Pineapple Juice and a splash of Grenadine.....	9.25
Dreamsicle Pinnacle Whipped Vodka, Stoli Orange, Pineapple Juice, Orange Juice.....	10.25
Mermaid Tears Mermaid Vodka, Blue Curacao, Lemonade and Club Soda.....	11.25

Wines

House Wine Chardonnay, White Zinfandel, Pinot Grigio, Merlot or Cabernet Sauvignon.....	(Glass) 7.00
Cupcake Chardonnay, California, Central Coast.....	(Glass) 8.50 (Bottle) 29.25
Cupcake Sauvignon Blanc, California, Central Coast.....	(Glass) 8.50 (Bottle) 29.25
Chalk Hill Chardonnay, California, Sonoma Coast.....	(Bottle) 49.25
Castle Rock Pinot Noir, California.....	(Glass) 7.75 (Bottle) 27.25
Cartlidge & Brown Cabernet Sauvignon, California.....	(Glass) 9.50 (Bottle) 35.25
Rodney Strong Cabernet Sauvignon, Alexander Valley.....	(Glass) 13.25 (Bottle) 51.25
Rodney Strong Cabernet Sauvignon, Sonoma County.....	(Glass) 10.25 (Bottle) 38.25
2D Cabernet Sauvignon, Napa Valley, California.....	(Bottle) 91.25
Allure Moscato, California.....	(Glass) 9.50 (Bottle) 29.25
Maschio Prosecco.....	(Split) 11.25



Outside Patio Dining At Turtle Beach

Complimentary Dockage at
the neighboring
Bayfront Yacht Works & Marina

8865 Midnight Pass Rd., Siesta Key
941.349.2280
turtlebeachgrill.com

Winter 2022



"Best Burger in Sarasota" Award



Appetizers

Crab Cake Served with spicy aioli 14.00
Fried Calamari With marinara sauce 12.00

Grilled Portobello Portobello mushroom with spinach and gorgonzola cheese topped with balsamic reduction 11.00

Boneless Chicken Wings Mild, Hot or Xtra Hot..... (6) 10.00 (12) 13.00
Wings Mild, Hot or Xtra served with celery..... (5) 11.00 (10) 19.00
Peel and Eat Shrimp Served with cocktail sauce 14.00
Homemade Fish Bites Tasty mild white fish tempura. Served with tartar sauce..... 11.00
Seared Ahi-Tuna Sesame crusted, prepared rare and served with soy sauce, wasabi and ginger 13.00
Ultimate Nachos (With cheese and angus beef) 13.00 (With chicken) 13.00
Coconut Shrimp Six coconut fried shrimp served with citrus pineapple sauce 15.00
Spicy Shrimp Six butterflied shrimp served with spicy aioli sauce 15.00
Fried Pickles With ranch dip 8.00
Chicken Quesadilla Served with sour cream and fresh salsa 12.00
Pretzel Sticks & Queso Freshly baked pretzel sticks served with queso dipping sauce 11.00

Mahi Tacos (3) Blackened and served with sour cream and pico de gallo 17.00

Garden Quesadilla Roasted Portobello, black beans, roasted red peppers, sauteéd spinach, hummus and pico de gallo in a garlic herb tortilla garnished with sliced avocado and side of fresh salsa (Vegan) 14.00

Soups & Salads

Homemade Clam Chowder ... (Cup) 5.50 (Bowl) 7.50 **Turtle Beach Chili** (Cup) 5.50 (Bowl) 7.50
Add cheese for .75 Add onions for .75

Lettuce Wedge With bacon. bleu cheese and bleu cheese dressing 11.00

Stuffed Florida Tomato Vine-ripened filled with tuna or chicken salad 11.00
Sub seafood salad Add 3.00

Taco Bowl Salad Homemade taco bowl with choice of grilled chicken or black angus ground beef 13.00
Sub shrimp or Mahi-Mahi 6.00

Choice of Fresh Garden or Caesar Salad 6.00

add Fried Chicken Tenders... 10.00 **add Seafood Salad** 12.00 **add Gulf Shrimp** 15.00

add Tuna Salad 10.00 **add Gulf Mahi-Mahi** 13.00 **add Gulf Grouper** 17.00

Sandwiches and Wraps

Served with choice of Fries or Cole Slaw Sub Onion Rings for 2.00

Sandwich Combo Served with choice of Side Salad or Soup (Tuna or Chicken Salad) 11.00 (½ Seafood Salad) 12.00

Turtle Beach Croissant (Chicken Salad) 10.00 (Tuna Salad) 10.00 (Seafood Salad) 13.00

BLT Classic served on Texas Toast 10.00

Turkey Breast BLT Served on Texas Toast 12.00

Salmon BLT Grilled Salmon, Crispy Bacon, Lettuce, Sliced Tomato, Mayo on Texas Toast 19.00

Grilled Cheese With tomato. Add bacon for .99 8.00

Philly Steak Sandwich With pepper, onion and melted cheese 14.00

Chicken Sandwich Grilled, fried or blackened Chicken Breast with lettuce and tomato 12.00

Homemade BBQ Pulled Pork 12.00

Fish Sandwich Mild white fish grilled, fried or blackened 14.00

Gulf Mahi-Mahi Grilled or blackened 17.00

Gulf Grouper Grilled, fried or blackened 19.00

Chicken Caesar Wrap 6 oz. blackened, romaine lettuce, caesar dressing and parmesan cheese in a flour tortilla or spinach tortilla 13.00

Seafood Salad Wrap Snow crab scallops, shrimp, seafood salad dressing and celery in a spinach tortilla 14.00

Portobello and Black Bean Wrap Portobello mushrooms, fresh spinach, black beans, chipotle hummus and cheese in a spinach tortilla with pico de gallo 13.00

Cheeseburger in Paradise 6 oz. black angus beef, served with Lettuce, Tomato, Pickles. Add Bacon, Grilled Onions or Mushrooms 2.00 each 13.00

Our Famous ½ lb. Black Angus Burger Add Bacon, Grilled Onions or Mushrooms 2.00 each 14.00

Mexican ½ lb. Burger Chili, Jalapeños, Grilled Onions and Pepper Jack Cheese 15.00

Black Bean Veggie Burger Served with American Cheese and Hummus 11.00

Ribeye Sandwich 5 oz. of Sliced Ribeye on a Kaiser Bun topped with Lettuce, Tomatoes, Onion and Mayo 19.00

Turkey Reuben Sliced Turkey, Swiss Cheese, Slaw, 1000 Island Dressing on Rye Bread 13.00

Flatbread Pizza 10.00

Choice of 2 Toppings

Add Pepperoni, Italian Sausage, Mushrooms, Peppers, Onions, Jalapenos
Add Grilled Chicken or Ground Beef for an additional 4.00 Additional Toppings 1.50

Fried Baskets

Served with Fries and Cole Slaw Sub Onion Rings for 2.00

Fish & Chips 13.00 **Boneless Chicken Wings** ... 12.00 **Gulf Grouper** Market Price

Large Gulf Shrimp 16.00 **Clam Strips** 14.00 **Spicy Shrimp** 16.00

Coconut Shrimp 16.00 **Buffalo Cauliflower** 13.00

Entrées

Choice of Fries, Cole Slaw, Mixed Vegetables or Sautéed Spinach (any two). (Not included with Pasta Entrées)
Sub Onion Rings or Baked Potato for 3.00 Sub Fresh Garden or Caesar Salad for 3.00

Crab Cakes Two crab cakes served with spicy aioli 26.00

Gulf Mahi-Mahi Served grilled or blackened 20.00

Gulf Mahi-Mahi and Shrimp Combo Served grilled or blackened 23.00

Grilled North Atlantic Salmon Served with Dill Cream Sauce 20.00

Gulf Grouper Served grilled, fried or blackened 23.00

Grilled Combination Platter A combination of grilled grouper, shrimp and crab cake 29.00

Chipotle BBQ Ribs Zesty St. Louis Style Ribs (Half Pound) 12.00 (One Pound) 22.00

Jamaican Jerked Chicken Grilled Chicken Breast topped with Sliced Avocado and served with Pico De Gallo and Jamaican Jerk Sauce 17.00

Pasta Alfredo Choice of Sliced Grilled Chicken Breast or Grilled Shrimp Tossed in Fresh Tagliatelle Pasta and Alfredo Sauce (Grilled Chicken Breast) 13.00 (Grilled Shrimp) 16.00

Seafood Pasta Marinara Sautéed Shrimp and Scallops Tossed in Fresh Spaghetti Pasta with Marinara Sauce 18.00

Ribeye & Shrimp 5 oz. Ribeye paired with Four Shrimp (Grilled, Blackened or Fried) served with Sautéed Green Peppers and Onions. 27.00

Ribeye 8 oz. Grilled Ribeye served with Sautéed Portobello Mushrooms 25.00

Chipotle BBQ Ribs & Shrimp Half Pound of Chipotle BBQ Ribs paired with 4 Coconut Shrimp 18.00

Sides

Onion Rings 4.00 **Loaded Baked Potato** 3.00 **Sautéed Garlic Spinach** 3.00
Fries 3.00 **Vegetable Medley Kabobs** 3.00

Desserts

Chocolate Genoise Chocolate ganache, rich velvety 9.50

Key Lime Pie With real lime juice and whipped cream topping at the rim 9.50

Turtle Cheesecake Chocolate caramel pecan and nuts 9.50

Ala Mode (Vanilla Ice Cream) 3.00

Kid's Menu 8.00

All items include Fries or Applesauce (except Pasta Alfredo) and Soft Drink

Hamburger **Hot Dog** **Fish and Chips** **Chicken Fingers**
Cheese Quesadilla **Grilled Cheese** **Pasta Alfredo** **Mac and Cheese Bites**

Gluten Free

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.