



turtle  grille



ISLAND TIME DINNERS

Available 4pm until closing

FROM THE SEA

Served with Chef choice of vegetable

BLACKENED HOT HONEY SALMON (GF)

Spiced salmon filet glazed with hot honey, served with white rice

AHI TUNA TWO WAYS

Blackened and sesame-crusted tuna, served with ginger, wasabi, sriracha aioli, and white rice

FROM THE LAND

Served with choice of two dinner sides

RIBEYE (GF)

Twelve-ounce premium ribeye, hand cut, and grilled to perfection

BASEBALL-CUT SIRLOIN (GF)

Eight-ounce charbroiled sirloin grilled to perfection

BONE-IN PORK CHOP (GF)

Twelve-ounce brined and frenched pork chop, served with melted herb butter

DINNER SIDES

green beans (GF)
roasted asparagus (VG,GF)
mixed sautéed vegetables (GF)
parmesan risotto (GF)
white rice (VG,GF)
mashed potatoes (GF)



TACOS

NAUTI STREET TACOS

Three corn or flour tortillas filled with choice of pulled pork, sweet onion tri-tip, or chicken topped with cilantro and red onion

OR TRY OUR

MAHI-MAHI TACOS

served with coleslaw and garnished with Baja sauce



BOWLS

TERIYAKI CHICKEN RICE BOWL

Chicken sautéed with zucchini, yellow squash, red onion, carrots, mushrooms, bell peppers, asparagus, garlic, garnished with sesame seeds, served over white rice

HOT HONEY SALMON RICE BOWL (GF)

Blackened salmon sautéed with zucchini, yellow squash, red onion, carrots, mushrooms, bell peppers, asparagus, garlic, garnished with sesame seeds, served over white rice

BROCCOLI & BEEF RICE BOWL

Sliced beef with broccoli florets, garlic, and sesame seeds, served over white rice

NAUTI DESSERTS

CLASSIC NY STYLE CHEESECAKE

Rich and creamy, topped with your favorite sauce chocolate, caramel, raspberry, or strawberry

MILE HIGH CHOCOLATE CAKE

Three-layer chocolate cake frosted and filled with a creamy dark chocolate frosting, covered with chocolate chips

ICE CREAM

Enjoy a scoop of your favorite flavor strawberry, chocolate, mint chocolate chip, or vanilla

ASK YOUR SERVER FOR SPECIALTY DRINKS

SIGNATURE COCKTAILS
BEERS & BUCKET LIST
FROZEN BUCKETS

Thank You
for Joining Us
on
Island Time!



(V) Vegetarian: No meat, may include dairy/eggs
(VG) Vegan: No animal products
(GF) Gluten-Free: No gluten-containing ingredients

* While we offer gluten-free menu options, our kitchen is not a gluten-free environment. Cross-contamination may occur, and we cannot guarantee that any item is completely free of gluten. Please inform your server of any allergies or dietary restrictions.



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BASKETS

CHICKEN WINGS

Eight special brined bone-in wings tossed in Buffalo, BBQ, teriyaki, mango habanero, or dry rub

CHICKEN TENDERS

Three marinated, hand-breaded and fried to perfection with choice of dipping sauce, served with Frites Street™ fries

BEER BATTERED FISH & CHIPS

Beer battered fried Alaskan cod filets, served with Frites Street™ fries and coleslaw

NAUTI WAFFLE FRY BASKET (V)

Golden, crispy waffle fries, perfect for sharing, served with queso cheese sauce

CRISPY CALAMARI

Lightly breaded, fried, and served with a tangy cocktail sauce

BURGERS & SANDWICHES

Served with Frites Street™ fries.
Upgrade to waffle fries or onion rings

CLASSIC BACON CHEESEBURGER

Eight-ounce seasoned beef patty with bacon and choice of American, Swiss, cheddar, provolone or pepper jack cheese, served with tomato, pickle, red onion, lettuce, on a brioche bun

Substitute for an Impossible Patty (V)

RED-HOT NAUTI CLUCKER

Tender all white meat chicken breaded and deep fried, tossed in our secret sweet-spicy sauce, topped off with our homemade coleslaw, served on a toasted brioche bun

NAUTI SMASH BURGER

Two smashed beef patties melted together with two slices of American cheese, with grilled onions, pickles and thousand island dressing, on a toasted brioche bun

CAPRESE CHICKEN

Grilled chicken with tomato, basil pesto, spinach, and mozzarella, drizzled with balsamic glaze served on a brioche bun

PHILLY CHEESESTEAK

Shaved ribeye with sautéed mushrooms, onions, bell peppers, and melted provolone or try it teriyaki-style with charred pineapple and teriyaki glaze, served on an eight-inch hoagie bun

PULLED PORK

Our Chef's award-winning BBQ pork, topped with pineapple coleslaw and crispy onion straws on a toasted brioche bun



SHAREABLES

NAUTI NACHOS

Tortilla chips piled high with jalapeños, red bell peppers, red onions, melted colby jack, and your choice of chicken, pulled pork, or sweet onion tri-tip

ONION RING TOWER (V)

A tall stack of crispy onion rings with dipping sauce

GARLIC EDAMAME (VG,GF)

Stir-fried edamame with garlic, tamari, and togarashi, garnished with sesame seeds

CRAB RANGOON MOZZARELLA BALLS

Five crispy mozzarella bites stuffed with crab rangoon filling, served with sweet chili sauce



OUR BEST-SELLING

NAUTI CLUB SANDWICH

This special variation of a club sandwich became famous at the Nautical

Combining a roasted turkey breast, honey ham, smoked bacon, Swiss cheese, lettuce, tomato, and red onion on toasted sourdough bread and served with our special "Turtle Chips" (house-fried chips dusted with ranch seasoning). This is a "must have" when you're on Island Time

SALADS

ISLAND TIME SALAD (VG-no meat,GF)

Mixed greens topped with charred pineapple, cherry tomatoes, red onion, cilantro, and avocado, served with orange-ginger sesame dressing

Add steak, chicken, shrimp, or salmon for additional cost

CHICKEN CAESAR SALAD

Crisp romaine lettuce, parmesan cheese, croutons, cherry tomatoes, and red onion, tossed in Caesar dressing, topped with char-broiled chicken breast

HOUSE SALAD (VG-no meat)

Mixed greens, cucumber, cherry tomatoes, shredded carrot, red onion, and croutons

Add steak, chicken, shrimp, or salmon for additional cost

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.