



turtle grille



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

PRETZEL STICKS

Soft pretzel sticks served warm with Queso cheese sauce or honey mustard

WAFFLE FRIES

Golden crispy waffle fries perfect for sharing served with Queso Blanco cheese sauce
Add chicken or steak for additional cost

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
Impossible Patty (V) for additional cost

RED-HOT NAUTI CLUCKER

Tender all white meat chicken breaded and deep fried, tossed in our homemade Nashville Hot Sauce, topped off with our homemade coleslaw, served on a toasted brioche bun

NAUTI SMASH BURGER*

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

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 jalapenos, red bell peppers, red onions and warm Queso Blanco cheese sauce

Add chicken, pulled pork, sweet onion tri-tip, or steak for additional cost

GARLIC EDAMAME (VG,GF)

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



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 chicken, steak, salmon, or shrimp for additional cost

CAESAR SALAD

Crisp romaine lettuce, Parmesan cheese, croutons, cherry tomatoes and red onion tossed in Caesar dressing

Add chicken, steak, or salmon, for additional cost

HOUSE SALAD (VG-no meat)

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

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

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

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

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



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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-crusting 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)



ASK YOUR SERVER FOR
SPECIALTY DRINKS

SIGNATURE COCKTAILS
BEERS & BUCKET LIST
FROZEN BUCKETS

TACOS

NAUTI STREET TACOS

Two 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

Add a third taco for additional cost

ISLAND TIME BOWLS



VEGETABLE RAMEN

TURTLE TURBO RAMEN

Hearty ramen bowls with ramen vegetables, protein-specific broths, soy marinated Egg, fish cake, green onions, and chili crisp

Protein options - beef, chicken, or shrimp

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, or vanilla

Thank You
for Joining Us on **Island Time!**



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