

Turquoise Seas

Restaurant and Bar



“a taste of the islands”

Appetizers

Jamaican Whole Chicken Wings <i>Jerk marinated, served with a mango dipping sauce</i>	\$9
St. Thomas Crab Claws <i>Blue crab claws in a passion fruit butter</i>	\$12
Conch Fritters <i>Deep fried and served with a tangy, spicy dipping sauce</i>	\$10
Creole Baked Goat Cheese <i>Served in a roasted red pepper cup with garlic croutons</i>	\$8
Puerto Rican Tostones <i>Crispy fried green plantains. Served hot and lightly salted. A Caribbean staple</i>	\$6
West Indies Fish Cakes <i>Flaked salt cod cakes served with a curry aioli</i>	\$10
Cuban Beef Picadillo Empanada <i>Deep fried and served with habanero stuff green olives</i>	\$9

Soups and Salads

Tropical Waldorf Salad <i>Lettuce, apple, pecans, dried cranberries, and coconut dressing</i> <i>Add blackened salmon (\$16)</i> <i>Add blackened chicken (\$14)</i>	\$8
Papaya, Mango, and Avocado Salad <i>With Mesclun spring greens, papaya seed vinaigrette, and toasted cashews</i>	\$8
Rum Soaked Tropical Fruit Salad <i>Fresh, in season tropical fruit with light rum and toasted coconut</i>	\$8
Bahamian Conch Chowder <i>Hearty and rich. Sure to remind you of your last trip to the islands</i>	\$10
Yucatan Chicken and Tortilla Soup <i>Chicken Broth with vegetables and chicken breast, blue and white tortilla strips</i>	\$7
Fresh Greens Salad with Papaya Seed Vinaigrette <i>(\$3 with an entrée)</i>	\$5

Dinner Entrees

Pan Seared Fish of the Day <i>Topped with cucumber, jalapeno slaw Served with sweet potato mash and asparagus</i>	\$26
Jamaican Jerked Pork Loin <i>Served with garlic and scallion mashed potatoes and fried plantain</i>	\$21
Calypso Shrimp Pasta <i>Calypso Pasta Sauce: A spicy chicken broth with heavy cream Fettuccini in a creamy Calypso pasta sauce with Creole Shrimp, served with garlic bread</i>	\$18
Trinbagonian Stew Chicken <i>Served with Caribbean rice and beans and watercress salad</i>	\$19
St. Martin Red Snapper <i>Sautéed with honey, amaretto, and orange juice. Topped with banana and kiwi Served with Caribbean rice and beans</i>	\$22
Mango BBQ Spare Ribs <i>Tender pork spare ribs with a tangy, mango infused bbq sauce Served with sweet potato mash and fried plantain</i>	\$20
Braised Oxtails <i>Braised in a dark, West Indian gravy. With pimentos and sugarcane brandy drizzle Served with garlic and scallion mashed potatoes and roasted vegetables</i>	\$22
Grilled Salmon with Guava BBQ Sauce <i>Served with Caribbean rice and beans, and roasted vegetables</i>	\$24
Sofrito Ribeye Steak <i>Sofrito: aromatic puree of tomatoes, peppers, cilantro, onions, and garlic Grilled 10 oz ribeye with sofrito sauce (Spicy or mild) Served with Caribbean rice and beans and fried plantain</i>	\$28
Caribbean Veggie Pepper Pot <i>Served over brown rice and with garlic bread</i>	\$19
Vegetarian Choice <i>Choose any 4 of the sides listed with the entrees</i>	\$15

*See the drinks menu for a list of great wines, Caribbean beers,
Rum cocktails, sodas, iced teas, and waters*

Desserts

Tangy Key Lime Pie <i>Brown sugar crust and golden meringue</i>	\$6
Piña Colada Bread Pudding <i>Topped with a coconut crème anglaise. Accompanied with pineapple slice</i>	\$5
Warm Chocolate Pineapple Upside Down Cake <i>Rich chocolate cake with warm molten center. With a raspberry sauce, butterscotch brandy sauce, and fresh whipped cream</i>	\$7
Tropical Sorbets <i>Mango, Banana, Guava, Pineapple, or Raspberry</i>	\$5
Tortuga Golden Rum Cake With Walnuts <i>Drizzled with dark rum and fresh whipped cream</i>	\$7

After Dinner Drinks

Hot Drinks

Cappuccino
Red Rock Coffee, regular or decaf
Caribbean Coffee, extra dark, with thick cream and a shot of rum
Jamaica Coffee, strong coffee, dark Rum, Brandy, top with whipped cream
Cancun Drizzle, hot Coffee, Tequila, Chambord, topped with whipped cream
Variety of Teas and Herb Teas are available

Rum

Rum Runners Tasting, Flor De Cãna, Nicaragua, 1 oz each 3 yr., 7 yr., and 18 yr
Cruzan, single barrel, St. Croix
Mount Gay, Extra Old, aged 9-15 yrs, Barbados
Vizcaya VXOP Cask 21, Dominican Republic

Other Alcohol

Dolce, Late Harvest White Wine
Fonseca Port, 20 year old Tawny
Henriques & Henriques Madeira, Malmsey 10 yr old
Don Julio 1942 Extra Anejo Tequila
Glenlivet, Single Malt Scotch, 16 yr

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Restaurant and Bar

Lunch and Bar Menu



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Plates

The Cuban <i>Slow roasted pork, ham, Swiss cheese, and pickles on hot-pressed Cuban bread Served with sweet potato fries and watercress salad</i>	\$10
Cancun Fish Tacos <i>Grilled fish-of-the-day. Served with Caribbean rice and beans</i>	\$11
Jerk Chicken Pasta <i>Sliced jerk chicken breast with mushrooms and asparagus Tossed in a rich herb-cream sauce with bowtie pasta, served with garlic bread</i>	\$10
Coconut Shrimp <i>Served with Caribbean rice and beans and watercress salad</i>	\$12
Pepper Seared Tuna <i>Seared Ahi Tuna over a watercress salad with lime vinaigrette Served with seasonal, fresh tropical fruit</i>	\$17
Creole Blackened Ribeye Steak <i>Creole spiced, blackened 8 oz ribeye Served with Caribbean rice and beans and garlic bread</i>	\$21
St. Martin Red Snapper <i>Sautéed with honey, amaretto, and orange juice. Topped with banana and kiwi Served with Caribbean rice and beans</i>	\$17
Caribbean Burger <i>Infused with Caribbean spices and topped with a cucumber-jalapeno slaw Served with sweet potato fries and fried plantain</i>	\$10
Caribbean Veggie Pepper Pot <i>Served over brown rice and with garlic bread</i>	\$11
Vegetarian Plate <i>Sweet potato fries, fried plantain, and watercress salad, with seasonal fruit</i>	\$9

<i>Coca-Cola, Diet Coca-Cola, Sprite, A & W Root Beer</i>	\$2
<i>Dr. Pepper, Diet Dr. Pepper</i>	\$2
<i>Iced Tea, Lemonade,</i>	\$2
<i>Hot Tea (Tazo) and Coffee (Regular and Decaf)</i>	\$2
<i>Bottled Water (San Pellegrino)</i>	\$3

Turquoise Seas

Restaurant and Bar

Beverage Menu



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Rum Cocktails



Turquoise Sea

Our signature drink made with Gold Rum, Blue Curacao, White Cranberry Juice, and a splash of lime \$8

Blue Breeze

Enjoy more of the blue with this refreshing drink Hpnotiq, Coconut Rum, and Pineapple Juice \$9



Mojito

A classic made with white Rum, club soda, fresh squeezed lime juice and fresh mint \$8

Flavored Mojitos \$9

Strawberry Lemon Mojito

Watermelon Mojito

Mango Pomegranate Mojito

Trader Vic's Original Mai Tai

The original Mai Tai made with J. Wray & Nephew Rum, Orange Curacao, Rock Candy syrup, French Garier Orgeat Syrup, and fresh mint. \$8



Pineapple Mai Tai

White Rum, Triple Sec, Lime Juice, Pineapple and Orange Juices, a dash of Grenadine, with a dark Rum floater. \$8

Cuba Linbre: Rum, Lime, and coke \$7

Wytini Sunset: Rum, Orange Juice, Simple Syrup, Lime, and Grenadine \$8

Rum Punch: Orange, Pineapple, and Guava juices, rum, amaretto, fresh lime \$8

Zombie: 3 different rums, lemon and orange juices, cherry brandy \$9

Pina Colada: Your basic frozen cocktail with rum, pineapple juice, and coconut \$8

Original Daiquiri Cocktail: Rum, lime juice, and sugar \$8

Ginger Daiquiri: Ginger, Rum, Orange Curacao, and lime juice \$9

Frozen Daiquiris: Original lime \$8

...or try one of the following for \$9

Avocado, Banana, Strawberry, Strawberry-Banana, Mango, Pineapple



Tequila Cocktails

The Classic Margarita

Blanco Tequila, Cointreau, and fresh squeezed lime juice \$9

Reposado Paloma

Reposado tequila, grapefruit juice, tonic water, and a Grand Marnier floater \$9



Platino Fresco

Jose Cuervo Platino, Elderflower Liquor, Cucumber, Pink Grapefruit juice, Mint \$8

Blanco Pomegranate: *Blanco Tequila and Pomegranate Juice* \$8

Frozen Mango Margarita: *Blanco Tequila, Triple Sec, Mango* \$8

Vodka Cocktails

Cayman Lemonade

Vodka, Rum, Peach Schnapps, housemade Sweet-and-Sour mix, and Cranberry Juice \$9



Sea View

Raspberry Vodka, Mango, Sparkling Wine \$9

Cosmojito

Vodka, Cointreau, Mint, Cranberry Juice \$8



Screwdriver Sunrise: *Vodka, Orange Juice* \$7

Screwdriver Sunrise: *Vodka, Orange Juice, Black Currant Syrup* \$7

Lemon Drop: *Citron Vodka, Lemon Juice* \$7

**We have a full bar, serving your favorites and the classics.

Wines

	Glass	Bottle
Sparkling Wine, <i>NV Brut, Roederer Estate, Anderson Valley, CA</i>	\$11	\$44
Riesling, <i>Chateau Ste. Michelle, Columbia Valley, Washington</i>	\$7	\$26
Sauvignon Blanc, <i>Honig, Napa Valley, CA</i>	\$9	\$36
Sauvignon Blanc, <i>Cloudy Bay, Marlborough, New Zealand</i>		\$56
Chardonnay, <i>La Crema, Sonoma Coast, CA</i>	\$10	\$40
Chardonnay, <i>Chateau Montelena, Napa Valley, CA</i>		\$80
White Zinfandel, <i>Montevina, Amador County, CA</i>	\$6	\$20
Pinot Noir, <i>David Bruce, Santa Cruz Mountains, CA</i>	\$10	\$38
Pinot Noir, <i>Twomey, Napa Valley, CA</i>		\$110
Merlot, <i>Cellar #8, North Coast, CA</i>	\$8	\$29
Cabernet Sauvignon, <i>Avalon, Napa Valley, CA</i>	\$9	\$36
Cabernet Sauvignon, <i>Chateau Montelena, Napa Valley, CA</i>		\$80
Cabernet Sauvignon, <i>Caymus, Napa Valley, CA</i>		\$130
Syrah, <i>Benziger, Sonoma County, CA</i>	\$8	\$32
Zinfandel, <i>Bonterra, Mendicino, CA</i>	\$8	\$30

*** Corkage Fee \$15



Beer

Carib: Lager from Trinidad	\$7
Banks: Lager from Barbados	\$7
Banks Amber Ale: from Barbados	\$7
Piton : Lager from St. Lucia	\$7
Kubuli: Dominica lager beer	\$7
Medalla Light: from Puerto Rico	\$7
Dos Equis: From Mexico	\$7

Non-Alcoholic

<i>Coca-Cola, Diet Coca-Cola, Sprite, A & W Root Beer</i>	\$2
<i>Dr. Pepper, Diet Dr. Pepper</i>	\$2
<i>Iced Tea, Lemonade,</i>	\$2
<i>Hot Tea (Tazo) and Coffee (Regular and Decaf)</i>	\$2
<i>Bottled Water (San Pellegrino)</i>	\$3

Rum and Flights

Mount Gay Eclipse Silver: *Light and smooth from Barbados, our well rum*
Mount Gay Eclipse Gold: *Blend of single and doubled distilled rums from Barbados*
Mount Gay Extra Old: *Aged 9-15 years from Barbados*
Mount Gay 1703: *Reserve aged 10-30 years from Barbados*
Appleton White: *Aged up to 2 years then charcoal filtered*
Appleton White: *Aged up to 2 years then charcoal filtered*
Appleton Estate V X: *blend of 15 different aged rums*
Appleton Estate Extra: *Aged for a minimum of 12 years*
Captain Morgan Spiced Rum: *Great rum mixed with diet coke.*
Captain Morgan Private Stock: *Spiced rum is great neat or on the rocks.*
Pyrat Blanco: *White rum from Anguilla. Great in mixed drinks.*
Pyrat XO Reserve: *Dark rum aged 15 years from Anguilla*
Angostura 1919: *Gold rum aged a minimum of 8 years from Trinidad and Tobago*
Cruzan: *Single barrel from St. Croix*
Vizcaya: *VOP Cask 21 from Dominican Republic*
Vizcaya: *VXOP gold rum from Dominican Republic. Great for sipping.*
Ron Zacapa Centenario: *Gold rum aged 15 years from Guatemala*
Ron Zacapa Centenario: *Gold rum aged 23 years from Guatemala*
Plantation Grand Reserved: *Medium dark rum from Barbados. Sweet and smooth.*
Flor De Cãna Extra Dry White: *Aged 4 years. Great for Mojitos.*
Flor De Cãna Gold: *Aged 4 years from Nicaragua*
Flor De Cãna Grand Reserve: *Gold aged 7 years from Nicaragua*
Flor De Cãna Centenario Gold: *Aged 18 years from Nicaragua*
El Dorada: *15 year old aged from Guyana*
English Harbor: *Aged 5 years, from Antigua*
Neisson Rhum: *Special Reserve, from Martinique*
Rhum Barbancourt: *15 year old Estate Reserve, from Haiti*

Tasting Flights:

Rum Runners: Flor De Cãna, , 1 oz each 4 yr., 7 yr., and 18 yr
Mount Gay Gold: 1 oz. each of Eclipse, Extra Old, and 1703
Appleton: 1 oz. each of White, Estate V X Blend, and Estate Extra
Zacapa: 1 oz each of Zacapa Centenario 15 year old and 23 year old
Rum Taster's Choice: 1 oz. each your choice of rums from our rum list above