

**FOOD  
& DRINK**



# DECK GREENS ALL HANDS

Enhancement: salmon\* 9  
tuna\* 9 | crab 14  
steak\* 12 | chicken 8  
tofu 9

**S.B.P. SALAD 16**  
grilled seasonal fruit  
burrata | arugula | basil  
prosciutto di parma  
avocado oil | pine nuts  
white balsamic | GF

**OG CAESAR SALAD 15**  
sweet gem lettuce leaves  
torta crostini | parmesan  
OG caesar dressing  
black pepper

*handhelds are served with  
a choice of tajín chips or  
side salad*

**TORTUGA FISH BURGER 22**  
catch of the day | miso  
glaze | pickled carrot &  
cucumber relish | sweet  
chili aioli | cilantro

**ACE BURGER\* 22**  
7oz steak burger |  
heirloom tomato | lettuce  
cheese | spicy & sweet  
pickles | seeded bun  
secret sauce  
Sub plant-based patty 19

**POKE BOWL\* 15**  
jasmine rice | pickled  
cabbage | carrot ribbons  
smoked almonds | mushrooms  
edamame | kimchi dressing  
avocado | GF | V

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GF - GLUTEN-FRIENDLY

VG - VEGETARIAN

V - VEGAN

18% gratuity will be added to parties  
of 6 or more.

**CHIPS & GUAC 15**  
salsa trio | crisp  
corn tortillas | GF | VG

**CRAB TOSTADA 17**  
avocado | serrano peppers  
lemon aioli | cucumber  
sesame seeds | picked  
cilantro | GF

**BAJA CEVICHE\* 18**  
catch of the day  
gigante corn kernels  
avocado | tomatoes  
cucumber | serrano leche  
de tigre | lime | GF

**GRILLED BAJA  
FISH TACOS 15**  
local catch | salsa  
verde | cabbage | lime  
cilantro crema  
corn tortillas | GF

**SHRIMP & ADOBADA  
QUESADILLA 17**  
shrimp | cotija  
grilled pineapple salsa  
lime | flour tortilla

## FOCACCIA

**FRUTTI DI MARE 21**  
season's best seafood  
stewed tomatoes  
mozzarella | basil

**CARPRESE 19**  
mozzarella  
heirloom tomatoes  
pesto | pine nuts  
prosciutto

## AFTERS

**CITRUS BUÑUELOS 12**  
freeze-dried raspberries  
candied orange  
vanilla ice cream

**CHOCOLATE  
CONCUSSION 12**  
chocolate ganache cake  
chocolate gelato  
chocolate sauce  
dark chocolate curls

**SMOKED TUNA  
SLIDERS\* 21**  
shallots | dill pickle  
tarragon | fresh lemon  
crème fraîche

**FRITTO MISTO 25**  
anglers' selection  
fresh lemon | michelada  
dipping sauce | cilantro  
ponzu | baja remoulade

**CHAR SIU PORK  
BELLY BAO BUNS 21**  
pork belly | radish  
relish | avocado salsa  
brined cucumber

**SHUCKED OYSTERS\* 30**  
fresh lemon  
cocktail sauce | GF

**THE TORTUGA  
TOWER\* 40/80/110**  
shrimp cocktail | shucked  
oysters | chef's catch  
salad | fresh lemon



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.


WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.p65warnings.ca.gov/restaurant](http://www.p65warnings.ca.gov/restaurant)

# TORTUGA



# WINE LIST

## SPARKLING



	6oz	9oz	BTL
<b>LUNETTA</b> <i>prosecco brut - veneto, ita 187mL</i>			13
<b>MOËT &amp; CHANDON IMPÉRIAL</b> <i>brut rosé champagne - fra 187mL</i>			30
<b>VEUVE CLICQUOT</b> <i>champagne brut - fra</i>			200
<b>PERRIER-JOUËT</b> <i>champagne - fra</i>			250
<b>DOM PÉRIGNON</b> <i>champagne - fra</i>			350

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## WHITE & ROSÉ

	6oz	9oz	BTL
<b>CONUNDRUM</b> <i>white blend - ca</i>	14	17	46
<b>CANYON ROAD</b> <i>moscato - ca</i>	14	17	46
<b>WHISPERING ANGEL</b> <i>rosé - côtes de provence, fra</i>	19	27	74
<b>ROSE GOLD</b> <i>rosé - côtes de provence, fra</i>	18	26	70
<b>SEAGLASS</b> <i>pinot grigio - central valley, ca</i>	12	17	46
<b>SANTA MARGHERITA</b> <i>pinot grigio - valdadige veneto, ita</i>	19	27	74
<b>ZENATO</b> <i>pinot grigio - delle venezie, ita</i>	14	20	54
<b>DAOU</b> <i>sauvignon blanc - paso robles, ca</i>	19	27	74
<b>MERRYVALE</b> <i>sauvignon blanc - napa valley, ca</i>	25	35	96
<b>AUSTIN</b> <i>chardonnay - ca</i>	19	27	74
<b>ORIN SWIFT MANNEQUIN</b> <i>chardonnay - ca</i>	31	44	120

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## RED WINE

	6oz	9oz	BTL
<b>BELLE GLOS BALADE</b> <i>pinot noir - santa barbara, ca</i>	20	28	78
<b>ELOUAN</b> <i>pinot noir - or</i>	17	24	66
<b>DECOY LIMITED</b> <i>merlot - napa valley, ca</i>	26	37	100
<b>J. LOHR PURE PASO</b> <i>red blend - paso robles, ca</i>	20	28	78
<b>DAOU</b> <i>cabernet sauvignon - paso robles, ca</i>	19	27	74
<b>JUSTIN</b> <i>cabernet sauvignon - paso robles, ca</i>	18	26	70
<b>CATENA VISTA FLORES</b> <i>malbec - mendoza, arg</i>	17	24	66
<b>JUSTIN ISOSCELES</b> <i>red blend - paso robles, ca</i>			200

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to [www.p65warnings.ca.gov/alcohol](http://www.p65warnings.ca.gov/alcohol)

# TORRUGA

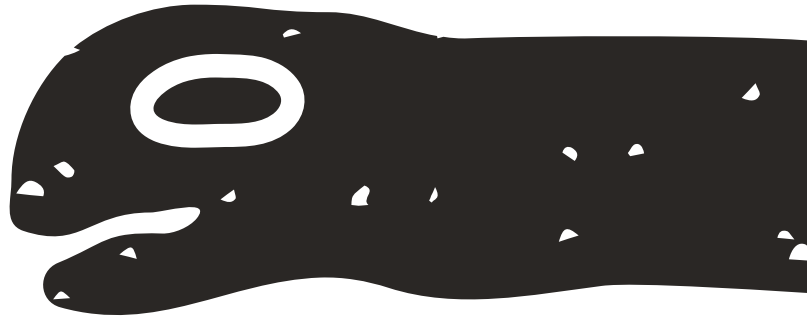


# BEER

## DRAFT LIST 10

- STONE BUENAVEZA SALT + LIME LAGER
- ROULEUR RAIDA JAPANESE LAGER
- KARL STRAUSS BOAT SHOES HAZY IPA
- CORONADO ORANGE AVE. WIT WHEAT ALE

*please ask your server for rotating local craft options*



## BOTTLES & CANS

- MODELO ESPECIAL \_\_\_\_\_ 9
- BUD LIGHT \_\_\_\_\_ 8
- COORS LIGHT \_\_\_\_\_ 8
- MILLER LITE \_\_\_\_\_ 8
- MICHELOB ULTRA \_\_\_\_\_ 8
- DOS EQUIS \_\_\_\_\_ 9
- CORONA EXTRA \_\_\_\_\_ 9
- HEINEKEN \_\_\_\_\_ 9
- VODOO RANGER JUICY HAZE IPA \_\_\_\_\_ 9
- SAMUEL ADAMS SEASONAL \_\_\_\_\_ 8
- TRULY \_\_\_\_\_ 8
- HIGH NOON \_\_\_\_\_ 8
- NEWTOPIA CYDER \_\_\_\_\_ 8
- TOPO CHICO HARD SELTZER \_\_\_\_\_ 8

## SIGNATURE COCKTAILS

### ELDERFLOWER SPRITZ 16

St-Germain elderflower liqueur  
Lunetta prosecco | club soda

### PISCO PUNCH 16

Caravedo Mosto Verde pisco  
pineapple juice | fresh lemon juice  
pineapple purée

### LYCHEE BLOSSOM 17

Yobo soju | lychee purée | cane syrup  
fresh lemon juice | aquafaba

### MEZCAL MULE 17

Vida mezcal | passion fruit purée  
Tortuga cucumber & lime cordial  
Tortuga ginger wort | cayenne pepper

### HIBISCUS MARGARITA 15

21 Seeds grapefruit hibiscus tequila  
hibiscus syrup | fresh lime juice  
Cointreau | hibiscus salt

### AIRMAIL 16

Bacardí reserva ocho rum | honey  
fresh lime juice | champagne

### CALI RAMBLE 15

Gray Whale gin | Chambord raspberry  
liqueur | fresh lemon juice | cane syrup

### TRADEWINDS 17

Kōloa dark and gold rum | Giffard  
Abricot du Rousillon | Bitter Truth  
Falernum | fresh lemon juice  
cream of coconut | grated nutmeg

### SMOKED OLD FASHIONED 18

WhistlePig 10yr rye | demerara syrup  
flavored bitters

### CLARIFIED CUCUMBER PUNCH 19

Pendleton whisky | pressed cucumber  
fresh lime juice | cane syrup  
*contains dairy*

## MOCKTAILS

- STRAWBERRY PALOMA \_\_\_\_\_ 11
- PEACH MOCKTAIL MULE \_\_\_\_\_ 11
- RASPBERRY LIMEADE \_\_\_\_\_ 11

## SOFT DRINKS

- COCA COLA PRODUCT \_\_\_\_\_ 4
- ACQUA PANNA \_\_\_\_\_ 5
- S.PELLEGRINO \_\_\_\_\_ 5
- RED BULL OR RED BULL SUGARFREE \_\_\_\_\_ 7

# N/A

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POOL BAR



02M-D2PUS

2W0T2W0D

TORTUGA