

Mary's \$12

BLOODY MARY

vodka, tomato juice and tortuga spice mix* garnished with a shrimp, celery & cucumber

CAESAR

vodka, clamato juice and tortuga spice mix* garnished with a shrimp, celery & cucumber

BLOODY MARIA

tequila, tomato juice and tortuga spice mix* garnished with a shrimp, celery & cucumber

**tortuga spice mix is our in house blend of salt, black pepper, worcestershire sauce, chili sauce and fresh lemon juice*

Iced Teas \$12

LONG ISLAND ICED TEA

vodka, gin, rum, tequila, triple sec and citrus topped with a splash of coke

LONG BEACH ICED TEA

vodka, gin, rum, tequila, triple sec and citrus topped with a splash of cranberry juice

CAYMAN ISLAND'S ICED TEA

vodka, gin, rum, tequila, triple sec and citrus topped with a splash of iced tea

Top Shelf \$15

all drinks in this section are prepared with a selection of premium spirits

FRENCH 75

gin, fresh lemon juice and simple syrup, shaken and topped with sparkling wine

PALOMA

patrón, fresh grapefruit, agave nectar and lime juice, shaken and topped with soda water with a salt rim.

SOGGY DOLLAR

gold rum, fresh orange juice, fresh pineapple juice and coconut cream, shaken and garnished with orange and nutmeg.

BOURBON BY THE BEACH (BBB)

bourbon, strawberry puree, lime juice, simple syrup, top it up with ginger beer

7 MILE STYLE

bourbon, amaretto, cranberry juice, lime juice, simple syrup

Highballs \$11

DARK 'N' STORMY

dark rum and ginger beer served with fresh lime

EL DIABLO

tequila, ginger beer, chambord liqueur and fresh lime

T 'N' T

tequila, grapefruit, sprite and fresh lime

Skinny's \$12

GIN 'N' JUICE

gin, elderflower liqueur, apple juice and club soda

OCEAN BREEZE

vodka, fresh mint, cranberry and grapefruit

WATERMELON COOLER

tequila, watermelon liqueur and pineapple

Fiji Water 500ml: 4 / 1L: 7



Beer Selection

Caybrew (*Local Beer of the Cayman Islands, also available on draft*)

Caybrew Seasonal

White Tip (*Premium Lager of the Cayman Islands, also available on draft*)

Ironshore Bock (*Dark Beer Produced in the Cayman Islands*)

Beck's

Budweiser

Corona

Guinness

Heineken

Red Stripe

Stella Artois

LIGHT BEERS

Caylight

Amstel Light

Bud Light

Coors Light

Corona Light

Michelob Ultra

Miller Lite

Beck Blue Non-Alcoholic

CIDER

Savanna Dry



DINNER MENU

Starters

ISLAND CONCH FRITTERS • 14

lime, scotch bonnet pepper sauce

CRISP CALAMARI • 12

pepperoncini, lemon garlic aioli

OLD BAY SPICED CHILLED PEEL AND EAT SHRIMP • 18 / 34

lemon, remoulade, plenty of napkins

CHILLED OYSTERS ON THE HALF SHELL • 3 EACH

lemon, spiced cocktail sauce, mignonette

JERK CHICKEN WINGS • 14

pineapple salsa

BUCKET OF CAYBREW STEAMED MUSSELS OR CLAMS • 18

shallots, herbs, tomatoes, garlic crostini

GRILLED OYSTERS • 4 EACH

garlic, parsley, pecorino, baguette

JERK SWEET POTATO FRIES • 10

banana peppers, jerk ketchup

CORN TORTILLA CHIPS • 14

nacho cheese sauce, guacamole, pickled jalapeños, salsa picante, sour cream, black olives, tomatoes
add jerk chicken • 5

ROSEMARY GRILLED LAMB CHOP LOLLIPOPS • 6 EACH

charmoula marinade, tzatziki sauce

GRILLED OCTOPUS • 16

chorizo, potatoes, capers, olives, pickled fennel, arugula, lemon, extra virgin olive oil

Salads

SOBA NOODLE SALAD • 12



green papaya slaw, scallions, cucumber, cashews, sesame dressing

add poached chicken • 5

MIXED GREENS SALAD • 8

cherry tomatoes, cucumbers, hearts of palm, red onion, citrus vinaigrette

add: tuna salad • 5 / jerk chicken • 5 / spiced shrimp • 12

grilled mahi mahi • 12

CAESAR SALAD 10

hearts of romaine, croutons, parmesan, black pepper

add: tuna salad • 5 / jerk chicken • 5 / spiced shrimp • 12

grilled mahi mahi • 12

TOMATO, WATERMELON AND FETA CHEESE SALAD • 12

arugula / red onion / kalamata olives /

extra virgin olive oil / aged balsamic

Entrees

FRIED CHICKEN SANDWICH • 16

cole slaw, bread and butter pickles, herb mayo, hot sauce

CARIBBEAN BABY BACK RIBS SANDWICH • 18

rum and mango bbq sauce, cole slaw, pickles, jerk sweet potato fries

BLACKENED FISH OR SHRIMP PO' BOY SANDWICH • 20

lettuce, roma tomato, pickles, creole remoulade, baguette, cole slaw, lemon

GRILLED CARIBBEAN LOBSTER TAIL (market price)

lemon garlic butter, fries

CHAR GRILLED BURGER • 17

eight ounce certified angus beef, sesame bun, lettuce, tomato, onion, pickle. choice of: cheddar, american, swiss, pepper jack, blue cheese.
add: bacon, mushrooms, caramelized onions, banana peppers • 1 each

FRENCH BREAD THREE CHEESE AND PEPPERONI PIZZA • 14

fontina, parmesan, mozzarella, roma tomatoes

TORTUGA FISH OR SHRIMP TACOS • 19

flour tortillas, pico de gallo, lime crema, pickled red onion cilantro, jalapeños, mango and jicama slaw, jerk mayo

KOREAN BEEF SHORT RIB TACOS • 19

flour tortilla, kimchee, cucumber, radish, chili salsa
pickled red onions, green onions, sesame seeds

GRILLED WHOLE LOCAL FISH (market price)

grilled market vegetables, tomatoes, rice, pico de gallo, chimichurri

TORTUGA CLAM BAKE BUCKET • 32

clams, mussels, shrimp, chorizo sausage, corn, potatoes, garlic crostini

add: caribbean lobster tail (market price)

WEST INDIES VEGETABLE CURRY • 18

steamed rice

add: curried chicken • 6 / curried shrimp • 8

Dessert

ASSORTED ICE CREAM BARS • 6

KEY LIME PIE • 9

whipped cream, fresh berries, caramel sauce

CARIBBEAN RUM CAKE • 10

chocolate sauce, whipped cream, strawberry

CHOCOLATE MOUSSE PISTACHIO BLONDIES • 8

pistachio and white chocolate brownie, chocolate mousse, passion fruit coulis

Kids Foods

FAMILY VEGETABLE PLATTER • 5.50



fresh, raw vegetables, low fat ranch sauce

DR. GREG'S DECONSTRUCTED CAESAR SALAD • 5.50

grilled chicken, greens, parmesan crisp, croutons, bacon bits, caesar dressing

PITA CHIPS AND CRISP VEGETABLES • 5

hummus, low fat yogurt dip

CHICKEN COBB SALAD • 6.50

mixed greens, chicken, egg, cheese, avocado, cherry tomatoes, low fat dressing

TUNA SALAD SANDWICH • 6.50

whole wheat bread, lettuce, tomato

FISH TACOS • 6.50

mahi mahi, soft shell taco, tomato, lettuce, grilled corn, jalapeños, mango, pico de gallo

APPLE SALAD • 5



cored apple filled with fresh fruit

FRESH FRUIT • 5

served with low-fat greek yogurt and a cornbread cookie

Cayman Classics \$11

TORTUGA RUM PUNCH

coconut rum, blackberry liqueur and pineapple juice with a gold rum float

CAYMAN LEMONADE

gin or vodka, peach liqueur, citrus and cranberry

CAYMAN MAMA

rum, coconut rum and fruit punch

CAYMAN SUNSET

dark rum, amaretto and orange juice with a splash of grenadine

CAYMAN MUDSLIDE

vodka, irish cream, kahlúa and amaretto blended with ice cream

MESSAGE IN A BOTTLE

7 mile rum, orange juice, lime juice, simple syrup top it up with sparkling wine

7 MILE FIZZ

7 mile rum, pineapple juice, lime juice, brown sugar syrup

Golden Sands \$12

all drinks in this section are served blended/frozen with your choice of original or flavored

PIÑA COLADA

amaretto, kahlúa, strawberry, banana or blackberry

MARGARITA

strawberry, peach, banana, mango or passion fruit

DAIQUIRI

strawberry, peach, banana, mango or passion fruit

also available shaken and over ice upon request

Selection of Fine cigars is available. Please ask your server for selections

