

BRUNCH Served from 10 AM

All Prices in Nicaraguan Córdobas - USD Accepted. Please Limit Your Substitutions.

"V" = Vegetarian. Ask your server if choices can be made Gluten Free, Dairy Intolerant or Vegan.

SEAFOOD

Seafood Omelet

Lobster, Shrimp, Seafood, cheese, spinach, hollandaise sauce. Served with Gallo Pinto and Cinnabon Toast

c\$385

Lite and Healthy

Fresh grilled fish filet, house salad and fresh veggies

360

Lobster Goujons

Delicious, lightly fried fresh Lobster, served with aioli dipping sauce and choice of side*

885

Fresh Grilled Shrimp

Served on bed of Rice Pilaf or Quinoa Pilaf and choice of side* and sauce**

525

Cashew Pesto Grilled Shrimp

Served on Pasta with choice of side*

525

Fresh Steamed Lobster

With real drawn butter for dipping and choice of side*

885

Grilled Fresh Fish Filet

Served on Rice Pilaf or Quinoa Pilaf with choice of side* and sauce choice**

520

Vegetarian Pasta (V)

Served with choice of sauce** and side*

320

BURGERS & SANDWICHES

Cuban Grilled Cheese Sliders (V)

Seasoned, grilled tomatoes & grilled pickles, 3 cheeses and choice of side*

200

"Rickyyyy" Sliders

Our Cuban Grilled Cheese made into a "yummy" grilled ham and cheese. Choice of side*

280

Breakfast Sliders (V, say "no bacon please")

Egg, bacon, cheese, toasted coco bread.

Choice of side*

Sausage

345

Porker Sliders

Tender pulled pork, ham, bacon, cheese, grilled tomatoes, and house mustard. Choice of side*

410

Veggie Burger Sliders (V) and Vegan (with no cheese)

House made veggie patty with melted cheese.

Choice of Side*

410

BBQ Bacon Cheeseburger Sliders

With choice of side*

440

"Nutty Elvis" BBQ Bacon Burger Sliders

with Peanut Butter. Choice of side*

490

Make anything "Awesome" by adding our Garlic Aioli Sauce served on the side.

Add c\$45

TENDER BABY BACK PORK RIBS

Dry Rubbed Tender Baby Back Ribs

Baked for hours on end until they fall off the bone
Choice of side*

c\$570

TACOS, NACHOS & QUESADILLAS

Fish Tacos

360

Lobster Tacos

650

Carnitas, Mango & Cashew Tacos

390

Vegetarian Tacos (V) and Vegan (with no cheese)

350

Coconut Shrimp Tacos

400

All served with Corn Chips and House made Salsa

Nica Nachos (Not just a pile of chips)

Vegetarian (V) (Vegan with no cheese or sour cream)

345

Seasoned Ground Beef

385

Carnita w/ BBQ Sauce (a fan favorite)

425

Lobster & Seafood (a "must try")

480

Remolacha Quesadilla (V with no bacon)

300

Flour tortillas, grilled Remolacha, Queso Cabra and Tocina with a honey/sriracha dipping sauce

Lobster & Seafood Quesadilla

365

Flour tortillas, Lobster, Shrimp, seafood, cheese with Roasted Garlic/Sriracha Aioli dipping sauce

* **Side Choices:** Coco Garlic Bread, French Fries, Onion Rings, Fruit, Fresh Salad, Potato Chips

** **Sauce Choices:** Garlic Butter (real butter), Coconut Curry, Spicy Red Pepper

SNACKS

Crispy French Fries (V)

165

Cheezy Bacon Fries (V with no bacon)

305

Lobster, Seafood & Bacon Cheezy Fries

480

Beer Battered Onion Rings (V)

175

Fresh Corn chips with Salsa and Friosoles (V)

185

Side Salad (V)

117

Large Size

210

Mixed Tropical Fruit Smoothie (V) (Vegan)

200

(add peanut butter for c\$70 more)

Two Bean Hummus with Veggies* (V) (Vegan)

180

Cashew Pesto* (V) (Vegan)

160

* With coco bread baguettes

DESSERTS

Chocolate Truffle w/ Cashews (V)

135

(add peanut butter for c\$70 more)

Fresh Baked Roasted Coconut Cookie (V)

80

Chocolate Brownie w/ Walnuts (V)

80

Pearl Key Lime Pie (V)

135

BREAKFAST Served All Day From 8 AM

All Prices in Nicaraguan Córdoba - USD Accepted

Self Serve Coffee Bar Open 7:15 AM to 10 AM

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FAVORITES

Nica Eggs (V)	c\$160
Two sunny side up eggs, salsa, gallo pinto, grilled Nica cheese and Cinnabon toast	
Roasted Coconut French Toast (V)	265
Coco bread infused with our signature "Roasted Coconut," maple syrup and fruit	
Seafood Omelet (Try it, we think you will love it)*	385
Lobster, Shrimp, Seafood, cheese, spinach, hollandaise sauce, Gallo Pinto, Cinnabon Toast	
Build Your Own Breakfast	320
Choose any three sides	

OMELETS

Sausage, Spinach and Cheese Omelet*	345
Bacon, Mushroom and Cheese Omelet*	345
Seafood Omelet (Try it, we think you will love it)*	385
Lobster, Shrimp, Seafood, cheese, spinach, hollandaise sauce	
* Served with our delicious Gallo Pinto and famous Cinnabon toast	

PANCAKES

(Served with whipped cream and maple syrup. Add fruit cup or 2 eggs for only c\$103 each)

	King Size	Kid Size
Coconut Cinnamon	140	100
Chocolate Chip and Roasted Coconut	195	150
Banana and Roasted Coconut	195	150
Toasted Pecan and Roasted Coconut	195	150
Quinoa Infused and Roasted Coconut	195	150
Island Grilled Pineapple and Coconut	195	150

Breakfast Sandwich (no bacon or sausage make it V)

Toasted Coconut bread, eggs, breakfast sausage or bacon (please specify) served with our delicious Gallo Pinto

Bacon	300
Breakfast Sausage	345

LIGHT

Fruit cup, Yogurt and Granola (V)	320
Vegetarian Breakfast Tostada (V)	345
with Corn Tortilla, eggs, cheese, sour cream and fruit	

Please Limit Your Substitutions

SIDES

Cinnabon Toast (Delish!)	c\$155
Toasted and Buttered Coconut Bread	80
Bacabon Toast (sweet & savory bacon toast)	115
Bacon (2 pieces)	95
Breakfast Sausage (2 pieces)	120
2 Eggs	115
Peanut Butter	70
Gallo Pinto	100
Breakfast Potatoes	115
Fruit Cup	125
Grilled Nica Cheese	105

DRINKS

House Blend Coffee/Tea Bar (self-serve)	142
Fresh or Canned Juice	110
Island Dream Mixed Fruit (Seasonal) Smoothie	200
Add Peanut Butter c\$70 (Dairy Free, "V", Vegan)	
Mimosa (Champagne & Fresh Juice)	295
Bloody Caesar (Canadian Bloody Mary)	220
Hot Chocolate	135
Milk	105
Frappuccino (Chocolate or Caramel)	190

You love us for our Pina Coladas
and our Margaritas.
Here are a couple thoughts about our food.

We use the best and freshest ingredients available (locally sourcing as much as possible). Limited processed ingredients are used and we choose to grill not fry the majority of our offerings. Sauces and specialty items are made fresh, tasted and quality checked daily. We buy natural grass fed beef and highest grade imported baby back ribs. Only locally and legally caught (not off the reef, in season and legal size) lobster, fish and shrimp are served at the Turned Turtle. And, our delicious coco bread is baked right here on the island and delivered fresh. We hope you enjoy dining with us. If there is anything we can do to make your experience with us more enjoyable, or correct a problem, please let us know so we can make a difference right now. The Turned Turtle is a Breakfast/Brunch restaurant. We encourage our guests that prefer later dinner hours to go out and support other island eateries and enjoy an alternative island experience. We support local restaurants and businesses.

