TURTLE ISLAND RESORT & RESIDENCES AMBERGRIS CAYE, BELIZE

DINNER MENU

STARTERS

Artichoke & Spinach Dip Creamy artichoke and spinach dip served with crispy baguette chips.	\$ 12.00	Hudu Fried fish and basil
Gambas al Ajillo Shrimp sauteed in olive oil, garlic, and lightly crushed pepper flakes	\$ 12.00	Fillet Fish fillet tomato c salsa ver
served with garlic toast. Tuna Tartare Chunks of tuna marinated in sesame ginger sauce, diced avocado,	\$ 14.00	Curry Jumbo sl sauce wi herbs se
cucumber, and a dash of cilantro.		Seafo
Fried Calamari Crispy fried calamari served with homemade marinara sauce.	\$ 15.00	ALMO Fish, shrin scallops s white wir
Cobb Salad (F) Romaine lettuce, diced tomatoes, corn kernels, bacon bits, hard boiled eggs, and grilled shrimp or chicken.	\$ 14.00	Grille Ribeye gr wine rose vegetable
DESSERTS		Grille
Key Lime Pie	\$ 6.00	Grilled pi chops, se spiced ro
Sour Sop Crème Brulee	\$ 8.00	
Chocolate Mud Cake w/ Rum Raisin Ice Cream	\$ 8.00	Hone Poached garlic sau cheese a
Ask your server for today's flavors	\$ 6.00	Fettue Pasta in parmesa choice o
Vegetarian (GF) Gluten Free		

MAIN COURSE

Hudut (F) Fried fish simmered in fresh coconut milk and basil served with plantain balls.	\$ 18.00
Fillet Salsa Verde (F) Fish fillet sauteed with potato wedges, tomato chunks, carrots, green peas, and salsa verde.	\$ 22.00
Curry Shrimp (F) Jumbo shrimp cooked in a creamy curry sauce with broccoli and a dash of local herbs served with rice pilaf.	\$ 20.00
Seafood Platter al Mojo de Ajo Fish, shrimp, calamari, octopus, and scallops sauteed in butter, garlic, and white wine served with coconut white rice.	\$ 32.00
Grilled Ribeye Steak (F) Ribeye grilled to perfection with a red wine rosemary sauce served with steamed vegetables and creamy mashed potatoes.	\$ 24.00
Grilled Pork Chops (Grilled pineapple, coffee-rubbed pork chops, served with yellow rice and cumin spiced roasted carrots.	\$ 22.00
Honey Garlic Lobster Tail Poached lobster tail with a light honey garlic sauce served with macaroni and cheese and corn on the cob.	\$ 26.00
Fettucccine Pasta Pasta in alfredo or tomato basil sauce, parmesan cheese, garlic toast, and your choice of grilled chicken or shrimp.	\$ 18.00

All prices are in USD and subject to GST and service charge. Please let server know if you have any food allergies or dietary restrictions.