

HISTORY OF THE GREEN TURTLE CLUB

In 1963 English Biologist and Inventor, Allan Charlesworth arrived at Green Turtle Cay in his Ranger Yacht which he designed and manufactured himself. He believed the property where the Green Turtle Club now exists was the most beautiful location he had ever seen and thus inquired to purchase it. The sale took place in 1964 and so began The Green Turtle Club. Mr. and Mrs. Charlesworth moved the entire family to Green Turtle Cay from England. Susan Charlesworth Phillips and her husband Roger joyfully operated the Club for many years and later Tracey Charlesworth Nawn and her husband Jim continued.

In 1994 Adam Lockhart Showell, Sr. discovered White Sound on a stormy November sunset aboard his childhood friend and college roommates' restored mahogany 1950 Chris Craft Sedan. Walking into the Topsy Turtle Bar, Miss Debbie poured them a drink and they clanked glasses to a safe arrival. The warm welcome the Club offered and deep history it possesses left a lasting impression on Adam. He returned in 2001 and fell in love with the Club, the island and the locals of Green Turtle Cay. Adam with his sister and partner, Ann Showell Mariner, purchased The Green Turtle Club in 2004 and began many great years entertaining family and friends. Today Adam and his three children: Adam Jr., Sarah Ann, and Hannah spend time together at the Club often. The Club's long standing tradition of being a family run business continues; Sarah Ann, having finished her MBA from Rollins College, now has joined her father in the owner's role of The Green Turtle Club.

We welcome you as family to The Club and hope you return soon and often to this incredible island.

NIGHTLY DINING SPECIALS

Wednesday Night ▪ Steak Night
Saturday ▪ Prime Rib Night

WINE LIST

The Green Turtle Club has an extensive list of wines, as well as champagne and sparkling wines. A variety of cocktails, beer, cordials and coffees are also available.

Please ask your server.

A 7.5% Value Added Tax and 15% base gratuity is included on all checks.
Additional tipping for excellent service is appreciated when appropriate.

We hope you enjoy your dining experience.



STARTERS

Basket of Abaco Johnnycake\$ 3.50

Light and Leafy Greens\$ 5.95
Small & simple, light & healthy greens served with your choice of dressing

Caesar Salad\$ 9.95
Romaine lettuce tossed with creamy Caesar dressing, house-made croutons,
And freshly-grated parmesan cheese.

Conch Chowder\$ 7.95
Homemade Bahamian chowder, served with freshly baked bread. Add sherry for \$6

Today's Soup\$10.95
Chef Karen's amazing soups made fresh daily

Bahamian Conch Salad\$12.95
A tantalizing blend of fresh conch, onions, tomatoes, and green peppers marinated in
fresh lime, orange juice and spicy seasonings

Conch Fritters (6)\$ 7.95

Conch Fritters (12)\$12.95
Our famous Bahamian recipe served with our special dipping sauce

Cracked Lobster Bites\$14.95
Chunks of Abaco lobster fried to a golden brown and served with sweet and spicy
Asian chili sauce

Crispy Pineapple Pork Belly\$17.95
Ten hour braised and then flash-crisped pork belly with pineapple caper glaze,
wilted greens and guava

Lobster Potato Skins\$16.95
Luscious local lobster morsels topped with cheese, scallions & sour cream

*WHY NOT TRY A TIPSY TURTLE,
OUR WORLD-FAMOUS RUM PUNCH*



ABACO FAVORITES

Native Grouper\$26.95

Your choice - grilled, blackened or with "rum & pepper paint" and mango mojo.
Served with Abaco peas & rice, and coleslaw or steamed vegetables

Poached Grouper\$26.95

A Green Turtle Club tradition. Local grouper poached with white wine, fresh herbs and vegetables en papillote.

Cracked Conch - "A Bahamian Delicacy"\$23.95

Tender conch fried in a light batter & served with our special
"Calypso" sauce, with coleslaw and French fries or green salad

Bahamian Curried Chicken\$20.95

Chicken, potatoes and carrots in a spicy curry sauce.
Served with white rice & coleslaw

Steamed Abaco Lobster Tail\$32.95

An 8-ounce steamed Abaco lobster tail, served with drawn butter,
peas & rice, and coleslaw or steamed vegetables. Always local, always great

Fish & Chips\$18.95

Lightly battered grouper filet marinated in lime and seasonings,
served with French fries and tartar sauce

"The Tippy" Burger\$17.95

An 8 ounce Angus burger topped with our own Tippy Turtle bbq sauce, 3 strips of bacon,
cheese, sautéed mushrooms and onions, served on a toasted Abaco bun, with
French fries or green salad

Barbecue Chicken.....\$22.95

A traditional favorite made with our special Green Turtle Club sauce. Includes breast, leg
and thigh. Served with peas & rice and steamed vegetables

JUST FOR KIDS

(12 AND UNDER)

Chicken Fingers\$13.95

Served with French fries or green salad

Thin Crust Pizza\$12.95

Topped with gooey mozzarella cheese and house-made tomato sauce

Spaghettini with Tomato Sauce\$10.95

Skinny spaghetti with house-made tomato sauce and parmesan cheese



CREATIVE CUISINE

Jumbo Lobster and Artichoke Ravioli.....\$29.95

House-made ravioli stuffed with Abaco lobster, artichokes and ricotta cheese,
with a basil cream, tempura artichokes, oven dried cherry tomatoes and balsamic reduction
Recommended Wine: Inama Soave Classico Campo Dei Tovi

Lobster Risotto.....\$24.95

Local lobster made with Arborio rice and a white wine, parmesan cream sauce

Lobster Thermidor.....\$32.95

Tender morsels of native lobster in a rich, brandied cheese sauce

Crispy Grouper with Thai Red Curry Noodles.....\$27.95

Spicy Thai style red curry sauce, rice noodles, tempura-crisp grouper
and a shower of green onion
Recommended Wine: Terradora Greco Di Tufo

Blackened Mahi Mahi.....\$26.95

Local Mahi Mahi, deliciously blackened, served with a house-made spicy tropical
fruit salsa, mango mojo, coconut rice and vegetables

Black and White Tuna.....\$32.95

Sesame crusted, sushi grade tuna (served rare), jasmine rice, tricolor pepper sauté
and wakame seaweed, wasabi aioli
Recommended Wine: Massa "Derthona" Timorasso

Prime Angus Beef Tenderloin.....\$36.95

California cabernet-infused demi glace and garlic roasted potatoes
Recommended Wine: Renieri Brunello Di Montalcino

Coconut-Curry Seafood Hot Pot.....\$35.95

Lobster, grouper and mussels simmered in coconut milk and red curry broth
Recommended Wine: Conundrum

Ricotta Gnocchi.....\$19.95

House-made gnocchi, artichokes, peas, gorgonzola cream sauce and pumpkin seeds

Seafood Alfredo.....\$29.95

Lobster and grouper combined with fettuccine in a rich asiago rose sauce and fresh basil
*Chicken may be substituted

DESSERTS

Espresso · Single \$4.95, Double \$6.95

Please ask your server about our selection of deliciously decadent desserts!

