

click to **BOOK** your table

BEGIN 5.10

Inspired by beach shack & street vendors across the Caribbean islands, these great tasting dishes are perfect for a starter or order some to share with friends and family

CLASSIC BEEF PATTY
Spiced crisp turmeric pastry, filled with ground beef, Caribbean spice & scotch bonnet chilli, crunchy gem lettuce & house mayo

CRISPY CHILLI SQUID
Spiced panko coated squid with mango mole, fresh lime & coriander mayo

GARLIC & CHILLI PIT PRAWNS
Whole shell-on king prawns grilled over our jerk pit, tossed in a herb & chilli garlic butter with roti flatbread 5.95 [GFO]

CRISPY WHITEBAIT
Crispy spiced panko coated whitebait with fresh lime & coriander mayo

OUR JERK PIT WINGS
24 hour spiced & marinated chicken wings, pit grilled with sour orange chutney. Pick your jerk glaze from classic, pineapple or coconut [GF]

JERK GLAZED PIT RIBS
24 hour marinated, grilled baby back pork ribs, served with a fresh watermelon, lime & green herb chow. Pick your jerk glaze from classic, pineapple or coconut [GF]

DUCK ROLLS
Slow roasted shredded duck, with sweet onion, soy sauce & chilli, stuffed in toasted rolled flatbread, served with sour orange chutney

PROVISIONS Try one or more with your One Pot or Jerk Pit BBQ

2.80 **TRINI WATERMELON CHOW**
Marinated diced watermelon, coriander, fresh lime juice [VE / GF]

TRINI PINEAPPLE CHOW
Marinated diced pineapple, coriander, garlic, fresh lime juice, scotch bonnet [VE / GF]

SUPERGREEN SALAD
Kale, baby spinach, rocket, chickpeas, sugar snap peas, red onion, pomegranate, toasted coconut & citrus lime dressing [VE / GF]

2.80 **SWEET PLANTAIN** [VE / GF]
2.50 **STEAMED RICE** [VE / GF]
1.95 **SPICED FRIES** [VE]
1.95 **COCONUT RICE 'N' PEAS** [VE / GF]
1.95 **CARIBBEAN SLAW** [V / GF]
1.95 **PARATHA ROTI** [V]

V VEGETARIAN
VE VEGAN
VEO VEGAN OPTION
GF GLUTEN FREE
GFO GLUTEN FREE OPTION

PUDDINGS

PASSION PIE
Sweet pastry topped with zesty passion fruit curd, soft baked meringue & fresh passion fruit sauce

4.95 *The perfect way to round off your meal – or just to indulge*

BANANA & TOFFEE CHEESECAKE
Triple layered cheesecake with crispy biscuit base, creamy soft cheese, banana & toffee [V]

CAYMANAS UPSIDE DOWN RUM CAKE
An island favourite. Warm golden mellow rum cake, rum caramel & vanilla ice-cream [V]

FRESH BBQ PINEAPPLE
Caramelised & grilled fresh pineapple, rum caramel sauce, coconut ice-cream [VEO]

SPICED RUM & CHOCOLATE POT
Set spiced rum & chocolate pot, with coconut ice-cream [V / GF]

DARK CHOCOLATE BROWNIE
Rich, dark chocolate baked pie, served warm with vanilla ice-cream [V / GF]

RUM & RAISIN BREAD PUDDING
Slow baked with dark rum, cinnamon, raisins, brown sugar. Served with vanilla ice-cream [V]

Caribbean cooking is all about West Indian spices, mixed with flavours & influences from all over the world, to create a truly unique menu that's great for sharing with your friends or just to indulge!

BEACH SALADS 7.50

SUPERVITAL GREEN SALAD
Kale, avocado, wild rocket, chickpeas, sugar snap peas, baby spinach, red onion, pomegranate & toasted coconut with a citrus lime dressing [VE / GF]

➔ **Add one or more:**
Garlic & Chilli Pit King Prawns [GF] 3.00
Crispy Chilli Squid 3.00
Grilled Jerk Chicken Breast [GF] 2.50
Fresh Mango & Goat's Cheese [V / GF] 2.50

AVOCADO, BUTTERNUT SQUASH & MANGO SALAD
Avocado, mango, carrot & butternut squash ribbons, crispy gem, sugar snap peas, beets, shaved coconut & rocket with a citrus lime dressing [VE / GF]

➔ **Add one or more:**
Garlic & Chilli Pit King Prawns [GF] 3.00
Crispy Chilli Squid 3.00
Grilled Jerk Chicken Breast [GF] 2.50
Fresh Mango & Goat's Cheese [V / GF] 2.50

SPINACH, RAINBOW BEETS & WATERMELON SALAD
Spinach, watermelon, mixed greens, rocket, spiced pineapple chunks, beetroot shavings, crispy gem, & crispy chickpeas with a citrus lime dressing [VE / GFO]

➔ **Add one or more:**
Garlic & Chilli Pit King Prawns [GFO] 3.00
Crispy Chilli Squid 3.00
Grilled Jerk Chicken Breast [GFO] 2.50
Fresh Mango & Goat's Cheese [V / GFO] 2.50

BURGERS & BUNS

Our burgers are pit grilled, come with Caribbean slaw and either spiced fries or dressed salad

TWO-WAY CHICKEN BURGER
Spicy panko crumbed chicken fillet, topped with pull jerk chicken, crisp gem lettuce, fresh pineapple chow & herb mayo in a sweet bun 8.50

JAMMIN LAMB BURGER
Grilled lamb & mutton burger topped with crisp gem lettuce, tomato, fresh mint & onion salad, herb mayo, in a sweet bun with pineapple jerk glaze 10.95

JERK 'N' PULL PORK BUN
Slow roasted pull jerk pork in a sweet bun, sweet onion chutney & herb mayo 7.00

MUSHROOM & GOAT'S CHEESE BURGER
Jerk Portobello mushroom, grilled with creamy goat's cheese, crispy gem lettuce, tomato, red onion chutney, herb mayo & creamy coconut jerk glaze. Served in a sweet bun 8.00 [V]

STREET SHACK BURGER
Pure British beef burger, spicy pull jerk pork, pork rind, crisp gem lettuce, sweet red onion chutney & herb mayo in a sweet bun 8.50

LUNCH 'N' LIGHTER TOASTIES, WRAPS & FLATS 7.00

KINGSTON PULL PORK TOASTIE
Slow roasted pull jerk pork, cheddar cheese, rocket & sweet onion chutney, served with West Indian hot sauce, Caribbean slaw & fries

PULLED CHICKEN WRAP
Slow roasted pull jerk chicken, sweet potato, Caribbean slaw & scotch bonnet herb mayo. Served with your choice of spiced fries or dressed salad

TRENCH TOWN CHICKEN TOASTIE
Jamaican spiced chicken breast, cheddar cheese, sweet red onion chutney & rocket, served with West Indian hot sauce, Caribbean slaw & fries

PRAWN & MANGO WRAP
Chilli & herb butter pan fried prawns, fresh mango, sweet potato, Caribbean slaw & a dash of West Indian hot sauce. Served with your choice of spiced fries or dressed salad

JERK CHICKEN FLATBREAD
Stone baked flat bread topped with slow roasted pull jerk chicken, fresh tomato, rocket, sweet red onion chutney & Caribbean hot sauce

SPICED CHICKPEA ITAL WRAP
Spiced chickpeas, jerk roasted mushrooms & red peppers, shredded carrot, crispy cabbage & sweet mango mole. Served with your choice of spiced fries or dressed salad [VE]

GOAT'S CHEESE & MANGO FLATBREAD
Stone baked flat bread topped with spiced creamy goat's cheese, fresh mango, tomatoes, sweet onion chutney, rocket & Caribbean hot sauce [V]

JERK PIT BBQ *With its unique flavours & fantastic aromas the jerk pit grill is the ultimate Caribbean BBQ.*

Change provision to make your BBQ dish into a super food "Festival Salad" 1.50
Avocado, mango, watermelon, carrot & squash ribbons, gem lettuce, crispy chickpeas, super snap peas, coconut shavings, with a citrus lime dressing

PICK YOUR JERK GLAZE
Classic jerk (spicy), Pineapple jerk (fruity), Coconut jerk (creamy)

BABYBACK PORK RIBS
Marinated pork ribs, slow cooked & jerk pit grilled, topped with sour orange chutney & fresh coconut shavings. Served with sweet potato fries & Caribbean slaw, with your choice of jerk glaze 10.25 [GFO]

SLOW BRAISED BEEF RIB
Marinated beef ribs, slow cooked & jerk pit grilled, with sweet onion chutney & green seasoning. Served with sweet potato fries, fresh watermelon, lime & coriander chow salad. With your choice of jerk glaze 14.95 [GFO]

BRAISED PORK BELLY
24 hour marinated, jerk pork belly, slow braised & pit grilled. Served with crispy pork rind, sweet onion chutney, fresh green seasoning & sweet potato mash, with your choice of jerk glaze 12.50 [GF]

JERK SIRLOIN STEAK
Jerk pit grilled prime sirloin steak. Served with spiced fries, dressed salad & sweet onion chutney, fresh green seasoning and your choice of jerk glaze 16.95 [GFO]

JERK LAMB RUMP
Grilled & jerk marinated lamb rump. Served with Caribbean slaw, sweet potato mash, green seasoning, sweet onion chutney & your choice of jerk glaze. Served medium 12.50 [GF]

WEST INDIAN STEAMED SNAPPER
Red snapper fillet, baked in foil with West Indian curry spices, scotch bonnet, garlic & thyme. Served with steamed rice & fresh pineapple, lime & coriander chow 12.50 [GF]

OUR JERK CHICKEN
24 hour jerk marinated and pit grilled, with coconut rice 'n' peas, Caribbean slaw, sour orange chutney, fresh coconut shavings, with your choice of jerk glaze [GF]

JERK PIT SALMON
Crispy skin salmon, served with coconut rice 'n' peas & a super green salad, with your choice of jerk glaze 12.50

Whole 17.50 **Half** 10.45
Breast 9.95 **Quarter** 7.60

MO' BAY CHICKEN
Marinated chicken breast, cooked in a spiced creamy jerk sauce. Served with coconut rice 'n' peas, sweet plantain & super green salad 14.45 [GFO]

ONE POTS *Rich, slowly simmered & uniquely Caribbean!*

OUR CURRY GOAT
Marinated goat meat, slowly braised & cooked in our house blend of curry spices, scotch bonnet, citrus juice & fresh ginger. Served with onion chutney, fresh green seasoning, coconut rice 'n' peas & festival dumplings 9.95 [GFO]

ITAL RUNDOWN
Coconut rundown sauce with butter beans, corn cobbles, carrots, sweet potato, coconut, herbs & spices, served with coconut rice 'n' peas & roti flatbread 9.95 [VE / GFO]

TRINIDAD CHICKEN & COCONUT CURRY
Chicken breast slowly simmered with coconut milk, fresh mango & coconut, Caribbean spices, garlic, scotch bonnet, served with coconut rice 'n' peas & roti flatbread 9.95 [GFO]

SPINACH, AUBERGINE & SWEET POTATO CURRY
Spinach, aubergine & sweet potato in a fragrant light curry sauce. Green beans, kidney beans & sugar snap peas cooked with Jamaican spice. Served with steamed rice & roti flatbread 9.95 [VE / GFO]

CARIBBEAN BROWNEB CHICKEN
Braised on the bone stew with marinated chicken pieces, fresh thyme, allspice, scotch bonnet, ginger, pimento, served with coconut rice 'n' peas & festival dumplings 9.95 [GFO]

BAJAN BEEF CHEEKS
Six hour slowly simmered beef cheeks marinated in Caribbean spice, okra, potato, garlic, ginger, star anise, cinnamon, coriander & toasted coconut. Served with steamed rice & roti flatbread 10.80 [GFO]

CURRY SHRIMP, KING PRAWN & MANGO
King prawn, shrimp & mango with sweet potato in Caribbean spices, fresh green seasoning & sweet onion chutney. Served with steamed rice & roti flatbread 10.80 [GFO]

CARIBBEAN CURRY FISH
Snapper fillet cooked in a light coconut curry sauce with garlic, ginger & scotch bonnet. Fresh coconut shavings & sweet onion chutney served with steamed rice & roti flatbread 10.80 [GFO]

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Please consider when ordering that whilst the food listed on this menu is gluten free, it is prepared in a kitchen where gluten is present, subsequently we can never guarantee that it is 100% gluten free. Due to the presence of nuts in some of our dishes we cannot guarantee absence of nut traces in our dishes. If you require any information about allergens in our food or drink please ask your server.

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NIBBLES

JAMAICAN JERK NUTS

Roast mixed nuts with lime & spice 1.95 [V / GF] With tangy lime & pepper salt 1.50 [V / GF]

SPICY PORK RINDS

Served with jerk BBQ ketchup 1.95 [GF]

JAM ROCK SPICED POPCORN

With tangy lime & pepper salt 1.50 [V / GF]

CARIBBEAN SOFTS 3.60

Refreshing softs to bring down the heat

VITALISER

Blend of fresh carrots, mango, ginger & orange juice

GINGER BEER

Our ginger beer with spiced pepper, cloves & fresh lime

ELDERFLOWER COOLER

Elderflower, cucumber ribbons, fresh mint, lime juice topped with club soda

BERRY SMOOTHY

Raspberries & pomegranate, condensed milk & fresh cream

WATERMELON CRUSH

Fresh watermelon blended until smooth with ice

COCONUT & PINEAPPLE PUNCH

Coconut, pineapple, condensed milk & fresh cream

PASSION FRUIT COOLER

Fresh passion fruit, orange, lemon & ice

PEANUT BUTTER & BANANA SMOOTHY

Smooth peanut butter, fresh banana, vanilla, condensed milk & fresh cream

PINEAPPLEADE

Home-made pineappleade with pineapple & fresh lime juice, topped with club soda

LIMEADE

Home-made limeade with freshly squeezed limes & club soda

GENUINE COCONUT WATER

100% organic. Pure, fresh, natural, young Coconut straight from the tree 3.95



BEERS & CIDER

Always refreshing, always chilled – great with everything on our menu!

RED STRIPE DRAUGHT PINT

Produced since 1928 – the Jamaicans' beer of choice 4.7% ABV 4.05

CARIBBEAN CRAFT LAGER - 330ml

Crisp, unfiltered & naturally carbonated. Refreshing & zesty, easy drinking 4.5% ABV 3.95

JAMAICAN SHANDY

Red Stripe draught mixed with our ginger beer & Angostura bitters. Served in a bottle 3.95

CARIB BOTTLE

Established in 1960 by Grenada breweries, brought to you from Trinidad 5.2% ABV 3.95

RED STRIPE STUBBY - 300ml

The Jamaicans beer of choice – bottled 4.7% ABV 3.75

JAMAICAN PALE ALE - 330ml

Brewed specially by The Bay, for The Bay. Perfect with our jerk chicken 4.5% ABV 3.95

TURTLE BAY CIDER - 500ml

Sunshine in a bottle – autumnal apples are the inspiration for this delicious cider, brought to you by The Bay 5.0% ABV 4.75

PORTER PUNCH

Classic, Jamaican Porter, nutmeg, vanilla & condensed milk 4.50

ISLAND RECORDS - SESSION IPA

A laid back, session-strength IPA bursting with juicy hop aromas and flavours of citrus & tropical fruits 4.5% ABV 4.25

ISLAND RECORDS - JAMAICAN PORTER

Delicious rich porter. An infusion of coconut, vanilla & rum 6.2% ABV 4.50

Shazam your can for our exclusive Turtle Bay playlist

COCKTAILS

7.15 or 2'4'1 at happy hour

Rum is tropical Caribbean sunshine, bottled, & has been intricately woven into the rich history & culture of the islands for centuries, celebrated at Turtle Bay with a huge selection of rums sourced from across the Caribbean, perfect for sipping & cocktails...

HAPPY HOUR 2'4'1 ON COCKTAILS

Available until 7pm & from 9.30pm - CLOSE SUN - THURS

Available until 7pm & from 10pm - CLOSE FRI - SAT

(must be the same cocktail, served at the same time)

BAY BRAMBLE

White Rum, with blackberry liqueur, fresh lemon & club soda. Try as classic with Tanqueray gin

TEASE ME

Dark rum, banana liqueur, Kahlua, coconut, fresh banana & cream

ESPRESSO MARTINI

Espresso shots, dark rum, Kahlua & vanilla syrup. Try as classic with Skyy Vodka

PASSION RUM PUNCH

Dark rum, Passoa, fresh passion fruit, orange juice, lemon & bitters

GOOMBAY SMASH

Cockspur rum, Koko Kanu coconut rum, apricot liqueur, bitters, shaken with orange & pineapple

TINGWRAY

Uncle Wray overproof rum, Ting grapefruit crush & mashed fresh lime

ONE LOVE

Passoa, Blackwell rum, fresh passion fruit & coconut sryup

JUMBLED JULEP

White rum & Passoa, strawberry, fresh mint & apple juice. Try as classic with Skyy Vodka

RASPBERRY REGGAE

Dark rum, raspberries, fresh lime & lemonade

VANILLA & PASSION FRUIT MOJITO

Cockspur rum, vanilla, fresh passion fruit, fresh lime & mint

CARIBBEAN PIMMS

Pimms, fresh mint, lime, ginger, fresh orange slices & passion fruit

BAHAMA MAMA

Koko Kanu coconut rum, banana liqueur, pineapple juice, pomegranate syrup & bitters

JAMAICAN MULE

Old J Spiced, dark rum, bitters, fresh lime & our ginger beer

TOBAGO TEA

Rum, tequila, vodka, gin, triple sec & fresh lemon, mango & lemonade.

ISLAND ICED TEA

White rum, silver tequila, vodka, gin, triple sec, fresh lemon & diet cola.

RUM SHARING BOARDS

Sharing boards are the best way to explore our rum range.

GOOD 14.50 BETTER 16.50 BEST 18.50



MARLEY MOJITO

Appleton Signature Rum, green melon liqueur, fresh mint, watermelon & our ginger beer

REGGAE RUM PUNCH

Uncle Wray overproof rum, bitters, strawberry liqueur, pomegranate, fresh lime, orange & pineapple

KOKO COLADA

Koko Kanu coconut rum, dark rum, pineapple, coconut syrup & cream, grated nutmeg

RUM MARGARITA

White rum, triple sec, agave syrup, fresh lime served with a salted rim. Try as classic with tequila

ROOTS CULTURE

Uncle Wray overproof rum, served with strawberry liqueur, raspberry, lime & lemonade

RUDE BOY

Uncle Wray overproof rum, Skipper dark rum, Barbados clove liqueur, bitters & fresh lime

MAI TAI

Appleton Signature, triple sec, apricot brandy, fresh lime & pineapple

STRAWBERRY DAIQUIRI

Havana Especial, strawberry liqueur, blended with strawberry & fresh lime. Try as classic without strawberry

BEACHCOMBERS ZOMBIE

Overproof, dark, white, & golden rums, absinthe, pomegranate syrup & tropical juices

RUM NEGRONI

Old J rum, Campari, red vermouth, over ice. Try as classic with Tanqueray Gin

MOJITO

Blackwell rum, muddled with fresh mint, lime & club soda

COOL WINES

Rich, spicy, colourful food from the Caribbean lifts the ripe fruit flavours in these wines. We offer a range of prices, so if you spend a bit more, you get more!

GOOD

18.00 4.95 6.75

CHENIN BLANC, BESPOKE White wine

This South African wine is a real champion with our chargrill

TEMPRANILLO-SHIRAZ, CASA ALBALI Red wine

A Spanish fruity wine, relaxed & easy going

PINOT GRIGIO ROSÉ, ANTONIO RUBINI Rosé wine

Italian, less sweet, still cool

BETTER

20.00 5.60 7.50

PINOT GRIGIO, VINUVA White wine

An Italian wine we all know & love

PINOT NOIR, RARE VINEYARDS Red wine

A vibrant & trendy French wine, a sociable partner to all of our food

WHITE ZINFANDEL, WICKED LADY Rosé wine

Sweet Californian strawberries & whipped cream

BEST

22.50 6.30 8.25

CHARDONNAY, THE MANOR White wine

A South African wine that's awesome with jerk & has a smooth feel for spice

MALBEC, ETCHART Red wine

An Argentinian wine that turns up the heat in spice

FABULOUS

25.00 6.95 8.95

SAUVIGNON BLANC, DASHWOOD White wine

A sensational New Zealand Marlborough. Bang on with fish

MERLOT RESERVA, VERAMONTE Red wine

A big, rich & inspiring Chilean wine. Loves a curry

FIZZ

Only available by the bottle

PROSECCO, EXTRA DRY

An everyday celebration 22.95

CHAMPAGNE BRUT, JACQUART

The ultimate bubbly 45.95

175ml glass 250ml glass

Wines are available as a 125ml glass upon request