

BREAKFAST AVAILABLE 6:00 AM - 11:00 AM

Cage Free Egg Selections

Served With Your Choice Of Crispy Idaho Potatoes Or Anson Mills Grits, Choice Of Toast: White, Wheat Or Rye
(Gluten Free Options Available Upon Request - Additional \$1.00)

Farm Fresh Eggs 12

Two Eggs Cooked To Order With Your Choice Of
Applewood Smoked Bacon, Country Sausage,
Chicken Apple Sausage Or Ham Steak

Steak & Eggs Fajitas 15

Two Eggs, Marinated Skirt Steak,
Grilled Peppers & Onions, Pico De Gallo,
Queso Fresco, Flour Tortillas

Create Your Own Omelet 14

Mushrooms, Onions, Ham, Tomatoes
Bacon, Peppers, Sausage,
Spinach, Choice Of Cheese & Toast

Traditional Eggs Benedict 13

Poached Eggs, Toasted English Muffin,
Canadian Bacon, Hollandaise Sauce

Classics

Served With Your Choice Of Applewood Smoked Bacon, Chicken Apple Sausage, Pork Sausage Or Ham Steak

Buttermilk Pancakes 10

Traditional, Chocolate Chip Or Blueberry

Malted Belgium Waffle 11

Served With Fresh Whip Cream

Brioche French Toast 11

Served With Warm Peach Compote

House Specialties

House Made Granola 9

Oats, Dried Fruits, Nuts, Fresh Berries & Skim Milk

Steel Cut Oatmeal 6

Brown Sugar & Golden Raisins

Croissant Sandwich 10

Egg, Applewood Bacon & American Cheese

Fresh Fruit Mélange 11

Seasonal Fruits & Berries
With Choice Of Cottage Cheese Or Yogurt

Norwegian Smoked Salmon 12

Heirloom Tomato, Boursin Cheese,
Egg, Capers, Onions, Toasted Bagel

Egg White Frittata 11

Asparagus, Roasted Tomato, Leeks,
Basil & Goat Cheese

Caretta Breakfast BLT 12

Applewood Smoked Bacon, Fried Green Tomato, Baby Romaine,
Roasted Tomato Aioli, Toasted Baguette & Home fries

Ala Carte Selections

Florida Grapefruit 4

Side Of Fresh Fruit & Berries 6

Anson Mills Grits With White Cheddar 4

House - Bagel With Cream Cheese 5

Assorted Cereals With Choice Of Milk 4.5

Individual Yogurt Selection 3.5

Short Stack Of Pancakes (2) 7

**Applewood Smoked Bacon, Chicken
Or Pork Sausage, Ham Steak 5**

Breakfast Bread Selections 3

White, Wheat, Rye Or English Muffin
With Butter & Preserves

Crisp Idaho Potatoes 4

Two Eggs Any Style 5

One Egg Any Style 3

Beverages

**Freshly Squeezed Orange
Or Grapefruit Juice 4**

Regular & Decaffeinated Coffee

We Proudly Brew Starbucks Coffee

**Apple, Cranberry, Tomato Or
V-8 Juice 3**

Whole, Skim, Or 2% Milk 3

Full Pot 8 Half Pot 6

**Tea Forte Specialty Teas
Full Pot 8.50 Half Pot 5.50**

APPLICABLE SALES TAX, 21% SERVICE CHARGE & \$3 DELIVERY CHARGE APPLY

MANY ITEMS ON THIS MENU CONTAIN INGREDIENTS THAT ARE NOT LISTED; PLEASE LET US KNOW OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS WHEN YOU PLACE YOUR ORDER. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY RESULT IN AN INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DINNER AVAILABLE 5:30 PM - 10:00 PM

Appetizers

Wild American Shrimp 16
*Cocktail, Bok Choy Kimchee,
Charred Lemon*

Short Rib Pot Roast 14
*Braised Arugula & Celery Root Gratin, Heirloom Carrot Puree,
Red Pearl Onion Confit, Chanterelle Mushroom, Natural Jus*

Diver Scallops 14
*Purple Cauliflower Puree, Caramelized Brussel Sprouts,
Nueske Bacon Chip, Opal Basil, Truffle Herb Butter*

Jumbo Lump Crab Cake 14
*Peppadew Remoulade, Sweet Potato Chips,
Micro Cilantro*

Soup & Salads

Roasted Butternut Squash Bisque 10
*Spice Mascarpone, Smoked Pecans,
Maple Gastrique, Sage*

Organic Greens 10
*Cucumber, Organic Vegetables, Watermelon Radish,
White Balsamic Vinaigrette*

Caesar Salad 10
*Baby Romaine, House Made Dressing, Blue Corn Croutons
Reggiano Tuile, Tellicherry Pepper, White Anchovy*

Caprese 12
*Heirloom Tomato, Burrata, Extra Virgin Oil,
Balsamic Reduction*

Entrée Selections

Naked Chicken 29
*Apple Celeriac Puree, Romanesco, Endive, Walnuts,
Pink Peppercorn & Thyme Jus*

Pumpkin Gnocchi 24
*Thumbelina Carrots, Salt Roasted Cranberry, Fried Sage,
Dark Butter Rum Buerre Blanc, Shaved Drunken Goat Cheese*

Black Grouper 36
*Butternut Squash Risotto, Black Trumpet Mushrooms,
Artichokes, Reggiano Nage*

Halibut 34
*Wilted Watercress, Littleneck Clams, Toy Box Tomatoes,
Sauvignon Blanc Scampi Butter*

From The Grill

*All Grill Items Are Served With Organic Vegetables From Albert's Farm,
Havarti Potato Soufflé or Fingerling Potatoes, & Red Wine Jus,
Our Steaks Are All-Natural From Harris Ranch*

Center Cut Filet 9oz. 43

Veal Tenderloin Medallions 42
Sauce Au Poivre, Fried Sage

New York Strip 14oz. 38

Duroc Pork Chops 32
Bourbon Cider Glaze

DESSERTS AVAILABLE 5:30 PM - 10:00 PM

Crème Brûlée 10
*Vanilla Bean, Espresso Biscotti,
Chocolate Covered Espresso Beans*

Seasonal Sorbet 10
*Mango Sorbet, Coconut Rum Syrup,
Diced Pineapple*

Salted Caramel 10
Flourless Chocolate Cake, Salted Caramel Mousse, Peanut Pretzel Crunch, Meringue

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ALL DAY DINING 11:00 AM - 10:00 PM

Sushi & Raw Bar

California Roll 12
*Snow Crab, Avocado,
Cucumber, Tobiko*

C-Roll 18
*Lobster, Snow Crab, Shrimp, Avocado
Asparagus, Enoki Mushroom, Ginger Dress*

Spicy Tuna Roll 12
*Tuna, Sriracha,
Cucumber, Scallion*

Wild American Shrimp 16
*Cocktail, Bok Choy Kimchee,
Charred Lemon*

Appetizers

Roasted Butternut Squash Bisque 10
*Spiced Mascarpone, Smoked Pecans
Maple Gastrique, Sage*

Triple Cheese Quesadilla 10
*Cheddar, Pepperjack, Manchego,
Pico De Gallo, Sour Cream*

Artisanal Cheese 19
*Point Reyes Blue, Beemster Gouda, Bermuda
Triangle, Belletoile Triple Cream Brie, Fig Preserve,
Marcona Almond, Honey Comb, Crisp Baguette*

Herb Grilled Chicken Wings 12
Parmesan, Jardiniere, Chive Crème

Edamame 6
Sea Salt

Sandwiches & Salads

All Sandwiches Served With Wedge Fries & Pickle Spear

Blackened Chicken Cobb 16
*Buttermilk Blue, Applewood Bacon,
Avocado, Boiled Egg, Tomato, Red Onion,
Tarragon Vinaigrette*

C-Burger 14
*White American Cheese,
Bacon, Fried Green Tomato,
Romaine, Brioche Bun*

Caretta Club 14
*Roast Turkey, Pepper Jack, Avocado,
Bacon, Fried Egg, Lettuce,
Tomato, Roasted Tomato Aioli*

Caesar Salad 10
*Baby Romaine, House Made Dressing,
Blue Corn Croutons, Reggiano Tuile,
Tellicherry Pepper, White Anchovy*

Gulf Grouper Tacos 18
*Queso Fresco, Cabbage,
Pico De Gallo, Chive Crème,
Flour Tortilla*

Desserts Available Until 10:00 PM

Crème Brûlée 10
*Vanilla Bean, Espresso Biscotti,
Chocolate Covered Espresso Beans*

Seasonal Sorbet 10
*Mango Sorbet, Coconut Rum Syrup,
Diced Pineapple*

Salted Caramel 10
Flourless Chocolate Cake, Salted Caramel Mousse, Peanut Pretzel Crunch, Meringue

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LATE NIGHT & OVERNIGHT MENU'S

Late Night Fare

(Sunday - Thursday 10:00 PM - 1:00 AM) (Friday - Saturday 10:00 PM - 2:00 AM)

California Roll 12
*Snow Crab, Avocado,
Cucumber, Tobiko*

Spicy Tuna Roll 12
*Tuna, Sriracha,
Cucumber, Scallion*

Triple Cheese Quesadilla 10
*Cheddar, Pepperjack, Manchego,
Roasted Salsa, Sour Cream*

Chicken Wings 12
Parmesan, Jardiniere, Chive Crème

All Sandwiches Served With Wedge Fries, & Pickle Spear

C-Burger 14
*White American Cheese
Bacon, Fried Green Tomato,
Romaine, Brioche Bun*

Caretta Club 14
*Roast Turkey, Pepper Jack, Avocado,
Bacon, Fried Egg, Tomato,
Lettuce, Tomato Aioli*

Gulf Grouper Tacos 18
*Queso Fresco, Cabbage,
Pico De Gallo, Chive Crème,
Flour Tortilla*

Overnight Fare

(Sunday - Thursday 1:00 AM - 6:00 AM) (Friday - Saturday 2:00 AM - 6:00 AM)

California Roll 12
*Snow Crab, Avocado,
Cucumber, Tobiko*

Spicy Tuna Roll 12
*Tuna, Sriracha,
Cucumber, Scallion*

Artisanal Cheese 18
*Assorted Cheeses, Fig Preserve,
Marcona Almond, Honey Comb, Baguette*

Turkey Wrap 14
*Roast Turkey, Pepper Jack, Butter
Lettuce, Roma Tomato, Herb Mayo*

Chicken Caesar Wrap 14
*All Natural Chicken, Romaine Lettuce,
Parmesan Cheese, White Anchovy Dressing*

Desserts

Old Fashioned 10
*Amarena Panna Cotta, Maker's Mark Mousse,
Orange Curd, Angostura Bitter Gelée*

Salted Caramel 10
*Flourless Chocolate Cake, Salted Caramel Mousse,
Peanut Pretzel Crunch, Meringue*

Beverages

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite 3

BOTTLED WATERS

Pellegrino Liter 7
Acqua Panna 750ML 5

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CHILDREN'S MENU

Ages 12 & Under Please

BREAKFAST

AVAILABLE 6:00 AM - 11:00 AM

Choice Of Bacon Or Sausage & Juice

Silver Dollar Pancakes	10	Scrambled Eggs	10
		<i>With American Cheese</i>	
Assorted Cereal & Fruit	10	Waffles	10

ALL DAY MENU

AVAILABLE 11:00 AM - 10:00 PM

Cheese Pizza 14

Pasta 14

Choice Of Fruit Or French Fries & Beverage

Chicken Fingers	14	Grilled Cheese Sandwich	14
Petite Steak	14	Baked Chicken	14
Blackened Grouper	14	Macaroni & Cheese	14

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Room Service Wine Selections

Glass/Bottle

Champagne & Sparkling Wine

104 La Marca, Prosecco, Italy N.V	8/34
100 Veuve Clicquot, 'Yellow Label' Brut, Reims, France N.V	16/90
000 Möt & Chandon, 'Brut Impérial', Épernay, France N.V 187 ML. (split)	22
103 Nicolas Feuillatte, Brut Rose, Épernay, France N.V	108
101 Dom Perignon, Épernay, France	389

White Wines

200 Movendo, Moscato, Italy,	8/31
251 King Estate, Pinot Gris, Oregon	12/47
282 Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	10/39
297 Chateau La Freynelle, Bordeaux Blanc, Bordeaux	10/49
214 Meiomi, Chardonnay, Monterey	12/47
273 Smoke Tree, Chardonnay, Sonoma	15/55
272 Cakebread Cellars, Chardonnay, Napa Valley	22/95
237 Santa Margherita, Pinot Grigio, Alto-Adige	55
263 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	65
207 ZD, Chardonnay, Napa Valley	75

Red Wines

490 Tolentino, Malbec, Mendoza, Argentina	10/39
542 Four Graces, Pinot Noir, Willamette Valley	15/59
437 Justin, Cabernet Sauvignon, Paso Robles	