



Welcome to the Bahamas' first supper club, where Bahamian hospitality meets a unique dining experience. A supper club is more than a restaurant; it's a social event where friends gather to enjoy food, culture, and conversation. At 10 PM, we transform into a lively nightclub with DJs, bottle service, and late-night menu until 2 AM. At TUGA, we create memorable experiences with amazing vibes, celebrating Bahamian flavours for both locals and visitors.

Our menu is crafted from the freshest local ingredients, and amazing Bahamian chefs. From the Catch Of The Day to the 24K Golden Tomahawk, every dish tells a story of Bahamas land and sea. Our staple dish, the Drunken Lobster Mac N Cheese, is made daily with fresh caught Bahamian Lobster, connecting you directly to the flavours of the Bahamas. Our menu offers a fusion dining experience, as every good supper club should.

TUGA also pays homage to history with its inspiration from the pirates of Tortuga Island. This notorious 17th-century stronghold off Haiti was known for its lawless, adventurous spirit. Just as pirates once shared tales in Tortuga, we invite you to create your own and enjoy a night of great food, conversation, and Bahamian hospitality at TUGA. Raise a glass to the adventurous pirates of the Caribbean and embark on a dining adventure like no other!

"Always be yourself, unless you can be a pirate.
Then always be a pirate."

Opening Hours

Monday Closed

Tuesday to Sunday 4:00pm - 2:00am

VISIT US AT **TUGA.CLUB**



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Cocktails

TUGA Treasure Chest 60

2 specialty drinks & 6 specialty shots served in a Smoking Treasure Chest!

Lychee Martini Tree 75

8 mixed flavoured lychee martinis presented on a decorative tree!

Classics

Lychee Martini 18

Espresso Martini 16

Margarita 15

Cosmopolitan 15

Negroni 15

French 75 15

Old Fashion 15

Whiskey Sour 16

Long Island Iced Tea 18

Sex on the Beach 16

Amaretto Sour 15

Aperol Spritz 15

Blue Marlin 15

Tom Collins 15

Tequila Sunrise 15

Mai Tai 15

Bahama Mama 15

Side Car 18

Mojito 15

White Russian 15

Lemon Drop Martini 15

Moscow Mule 14

Manhattan 15

Bloody Mary 16

Daiquiri 15

Kamikaze 15

Sky Juice 16

Specialty

Daiquiri Pitcher 38

Mojito Pitcher 35

Pirate's Booty 16

A top-shelf tequila cocktail with sweet cream of coconut, fresh lime juice, and a Tajín-rimmed glass, topped with an edible flower and lime for a perfect balance of spice and citrus.

Pineapple Plunder 16

A tropical blend of Malibu rum, grenadine, pineapple, and orange juice, topped with fresh pineapple and cherries for a sweet and fruity island escape.

Escape Tortuga 16

A refreshing mix of top-shelf vodka, lemonade, blueberry simple syrup, and fresh lemon juice, topped with lemon and blueberries for a perfect balance of sweet and tart.

Henny Island 16

A bold mix of blue curaçao, top-shelf vodka, and lemonade, finished with a smooth Hennessy float and a lime wheel garnish for a vibrant, citrusy kick.

Prices include 10% VAT and 15% service charge; 18% for groups of 8 or more.

Dinner Menu

Starters

- Homemade Bread, with truffle and garlic butter, olive oil 8
- Caesar Salad, homemade dressing, croutons, parmesan 16 | 24
- 1/2 Dozen Oysters, jalapeno mignonette, cocktail sauce 28
- Giant Meatballs, homemade basil infused tomato sauce 21
- Creamy Lobster Bisque, elegantly blended soup, fresh lobster 22
- Titanic Tequila Shrimp, flambéed giant shrimp, coconut curry sauce 23
- Crispy Pork Belly Bites, orange-bourbon glaze, braised red cabbage, apples 24
- Braised Beef Short Ribs, merlot wine slow braise, creamy mashed potatoes 25
- Uramaki Roll, avocado, asparagus, spicy mayo --- shrimp 23 / lobster 28
- Grilled Spanish Octopus, lemon-caper vinaigrette beet hummus 29

Pastas

- Penne or Spaghetti, homemade tomato sauce, basil 24
- Chicken Fettuccine Alfredo, grilled chicken, creamy parmesan, broccoli 28
- Truffle Tagliatelle, cream, parmesan, truffle oil, cherry tomatoes, basil 33
- Seafood Linguine, mussels, clams, scallops, shrimp, octopus, lobster 46

Seafoods

- Spicy Norwegian Salmon, choice of 2 sides 38
- Catch Of The Day, choice of 2 sides 45
- Lobster Thermidor, Creamy parmesan-mozzarella sauce, cheesy mash 55
- Our Famous Lobster Mac N Cheese, rum flamed shiitake 3 cheese sauce 64

Giant Seafood Tower Chest 80/person (minimum 2)
Fresh bahamian lobster tails, giant shrimp, oysters, ahi tuna tartare,
shrimp uramaki roll, lemon-olive oil marinated seafood salad

Prices include 10% VAT and 15% service charge; 18% for groups of 8 or more.

Dinner Menu

Meats

served with choice of 2 sides

- Chicken Breast, roast pepper, sausage stuffing, cognac mushroom sauce 39
- Lip Smack'n Lamb, high country herb crusted rack, merlot reduction 59
- Grilled NY Striploin Steak (12oz), steak sauce, cowboy butter dip 55
- Grilled Filet Mignon Barrel Cut (8oz), steak sauce, cowboy butter dip 55
- Grilled Porterhouse Steak (20oz), steak sauce, cowboy butter dip 68

24K Gold Tomahawk Prime Black Angus (52oz) 145

Draped in 24K gold, TUGA steak sauce, cowboy butter dip

Sides

Stir Fried Vegetables 7

(green beans, broccoli, carrots, onions, shiitaki mushrooms)

Bahamian Style Rice and Peas 7

Truffle Fries 7

Creamy Mashed Potatoes 7

Grilled Asparagus 8

Desserts

Home-Made Gelato, Belgium chocolate, vanilla, strawberry 10

Cheesecake, graham cracker crust, strawberry compote 12

Crème Brûlée, maple syrup, bourbon, vanilla extract 12

Chocolate Lava Cake, warm luxurious molten chocolate center 10

TUGA Signature Dessert Platter 45

Huge platter of all desserts, seasonal and exotic fruits

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Drinks

Beverages

Soft Drinks, coke, sprite, etc. 4

Lemonade 7

Flavoured Lemonade 8

Vivreau Water 750ML 6

Acqua Panna 750ML 12

San Pellegrino 750ML 12

Beers

Kalik 7

Sands 7

Guinness 8

Bud Light 7

Corona 8

Michelob Ultra 7

Coffee & Tea

Capuccino 6

Espresso 5

Tea 4

Sparkling

Da Luca Prosecco 48

Champagne

Moët & Chandon Nectar Imperial 200

Moët & Chandon Nectar Rosé 210

Veuve Clicquot Brut / Rosé 220 / 250

Luc Belaire Rosé 130

Dom Perignon 850

Rosé Wine

Romance 14 | 50

By Château de Berne

White Wine

Louis Latour Ardèche 50

Chardonnay, Italy

Stemmari 12 | 35

Pinot Grigio, Italy

Oyster Bay 16 | 50

Sauvignon Blanc, New Zealand

Dr. Loosen 50

Riesling, Germany

Red Wine

Ménage à Trois - Bourbon Barrels 48

Cabernet Sauvignon, California

Submission 12 | 40

Pinot Noir, California

Conundrum 60

Red Blend, California

Fuzion 12 | 40

Sweet Malbec, Argentina

Bonanza by Caymus 25 | 90

Cabernet Sauvignon, California

Château Ormes de Pez 130

Bordeaux, France

Caymus 220

Cabernet Sauvignon, California

Opus One 800

Cabernet Sauvignon, California

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After Hours

Food

- Loaded Fries, bacon, cheese, scallions, sour cream, jalapeños 18
- Quesadilla, chicken or shrimp, peppers, onions, corn, beans, melted cheese 19
- Crispy Chicken Burger, giant brioche bun, spicy mayo, coleslaw, truffle fries 23
- TUGA Burger, black angus (6oz), garnished with signature sauce 26
- Fish Burger, battered turbot filet, brioche bun, tomato, onions, tartare sauce 26
- Bang Bang Shrimp, bang bang sauce, green onions 23
- Pork Mac N Cheese, Jack Daniel's BBQ sauce, pulled pork 24
- Fresh Grouper Fingers, Bahamian spiced grouper, tartare sauce, truffle fries 28

Chicken Wings, Jack Daniel's BBQ, spicy buffalo or honey garlic
6 for 14, 12 for 22, 18 for 30

Bottle Service

Tito's	120	Forbidden Vodka	120
Jim Beam	120	Bacardi Gold	120
Woodford Reserve	130	Crown Royal	130
Captain Morgan	130	Maker's Mark	130
Grey Goose	140	Jose Cuervo	130
Patron	160	Jack Daniel's	130
Henessy VS	180	Casamigos	180
Don Julio 1942	390	Zacapa XO	290
Johnnie Walker Blue	650	Clase Azul Reposado	590

Hookahs

45

Cigars

50

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