



VOLCANO NACHOS



VOLCANO Nachos

Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños \$17.99

KEY WEST CHICKEN QUESADILLA

Grilled flour tortilla, Oaxaca and Monterey Jack cheese served with key lime crema, guacamole and pico de gallo \$14.99

ASIAGO CRAB DIP

A sharp asiago cream with crab meat and artichoke served with crostini bread \$14.99

HAND-BATTERED CHICKEN TENDERS

Our signature hand-battered chicken tenders served with celery and your choice of Buffalo, honey mustard or LandShark BBQ sauce \$13.99

SALADS

SHRIMP LOUIS CHOPPED SALAD

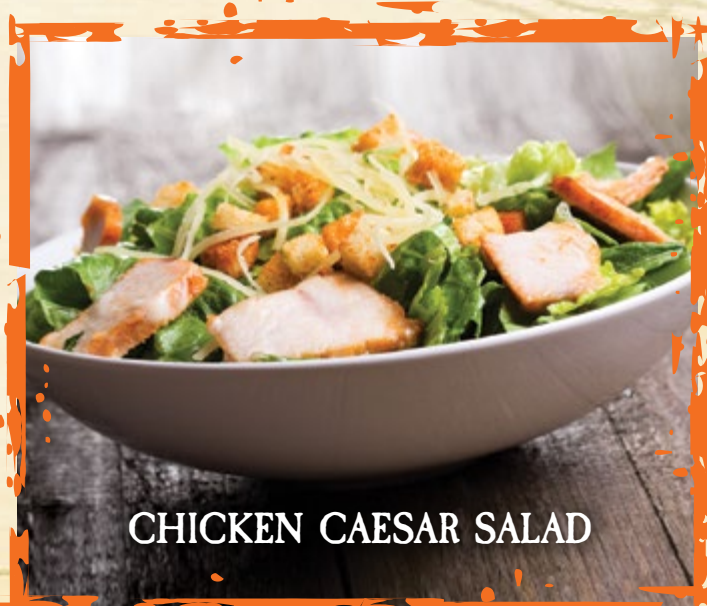
Crispy iceberg lettuce, grilled shrimp, avocado, cherry tomatoes, cucumber, capers and hard-boiled eggs served with paradise island dressing \$16.99

TACO SALAD

Chopped greens, volcano chili, tortilla chips, mixed cheese, sour cream, pico de gallo and guacamole tossed with creamy lime ranch dressing \$15.99

CHICKEN CAESAR SALAD

Hearts of romaine tossed in creamy lime Caesar dressing, topped with grilled chicken, croutons and Parmesan cheese \$14.99



CHICKEN CAESAR SALAD

FRIED CHICKEN COBB SALAD

Hand-battered fried chicken, applewood-smoked bacon, avocado, tomato, bleu cheese and hard-boiled eggs tossed with honey mustard dressing \$16.99



NEW YORK STRIP STEAK

LANDSHARK LAGER FISH & CHIPS

Hand-dipped in our LandShark batter, fried and served with jalapeño tartar sauce, French fries and cilantro lime coleslaw \$18.99

JIMMY'S JAMMIN' JAMBALAYA®

Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth \$18.99

BUTTERMILK FRIED CHICKEN

Fried chicken breasts served with Yukon Gold mashed potatoes, Chef's choice of vegetable and chicken gravy \$17.99

SEAFOOD MAC & CHEESE

Shrimp and lump crab meat with cavatappi pasta in a Boursin cream sauce \$20.99

CRISPY COCONUT SHRIMP

Jumbo shrimp crusted with coconut and fried. Served with our signature dipping sauce, French fries and cilantro lime coleslaw \$19.99

FISH TACOS

Crisply fried in our LandShark batter, topped with avocado, cilantro lime coleslaw and key lime crema. Served with black beans, rice and pico de gallo \$18.99

BURGERS in Paradise

Our handcrafted choice burgers cooked to order* with signature seasonings. Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries for \$.99

CHEESEBURGER IN PARADISE®

Our signature burger topped with American cheese, lettuce, sliced tomato, pickles and paradise island sauce \$15.49

BLACK & BLEU BURGER

Topped with applewood-smoked bacon, chunky bleu cheese dressing, lettuce and sliced tomato \$15.49

CHEDDAR BBQ BURGER

Topped with cheddar cheese, applewood-smoked bacon, fried onions, lettuce and BBQ aioli \$15.49



Add a side mixed green salad or a side Caesar salad to any entrée for \$4.99

NEW YORK STRIP STEAK

A 12oz New York strip steak with Chef's choice of vegetable and Yukon Gold mashed potatoes loaded with cheese, applewood-smoked bacon, sour cream and green onions* \$26.99

CATCH OF THE DAY

Grilled and served with island rice, Chef's choice of vegetable and choice of mango salsa or cilantro lime butter \$Market Price

BEACH TACOS

Choice of marinated carne asada steak or simmered chicken tinga topped with queso fresco and cilantro. Served with black beans, rice, key lime crema, guacamole and pico de gallo \$17.99

CHIMICHURRI FLAT IRON STEAK

A 10oz flat iron steak grilled to order, served with chimichurri and French fries* \$22.99

GRILLED CHICKEN BREASTS

Marinated and seasoned with our special blend of spices and topped with mango salsa. Served with island rice and fire-roasted corn \$19.99

SURF & TURF

Our 10oz flat iron steak and grilled shrimp served with French fries* \$27.99

BOURBON SALMON

Oven roasted salmon, glazed with our signature bourbon sauce. Served with seasoned rice and Chef's choice of vegetable \$20.99



CHEESEBURGER IN PARADISE

RANCHO DELUXE BURGER

Topped with Monterey Jack cheese, applewood-smoked bacon, lettuce, sliced tomato, pickles and ranch dressing \$15.49

Substitute turkey or veggie burger for any selection. All burgers available on a Gluten Free bun.

*Cooked to order, consuming raw or undercooked meats could increase your risk of food-borne illness.



BEACH CLUB

BEACH CLUB

Sliced turkey and ham, Swiss cheese, applewood-smoked bacon, lettuce, sliced tomato and Dijon aioli on toasted country white bread \$14.99

CUBAN

Pulled pork, sliced ham, Swiss cheese, sliced pickles and mustard, pressed in a crusty Cuban loaf \$14.99



FRENCH FRIES \$2.49

SWEET POTATO WAFFLE FRIES \$2.99

VEGETABLE OF THE DAY \$2.99

BLACK BEANS \$2.49

ISLAND RICE \$2.49

MIXED GREEN SALAD \$6.99

CAESAR SALAD \$6.99

CILANTRO LIME COLESLAW \$2.25

YUKON GOLD LOADED MASHED POTATOES \$3.99

SOUP OF THE DAY \$6.99

SANDWICHES

AEROPUERTO INGERNACIONAL S.M. POTIVAR

Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries for \$.99

SIGNATURE FISH SANDWICH

Panko-breaded Catch of the Day golden-fried, topped with sliced tomato, cilantro lime coleslaw and a side of jalapeño tartar sauce \$16.99

GRILLED CHICKEN SANDWICH

Grilled chicken breast, melted Monterey Jack cheese, applewood-smoked bacon, lettuce, sliced tomato and a side of Dijon aioli \$14.99

BEVERAGES

\$3.50

COCA-COLA • DIET COKE

PIBB XTRA • SPRITE • HI-C FRUIT PUNCH

MINUTE MAID LEMONADE

BARQ'S ROOT BEER • GOLD PEAK ICED TEA

HOT TEA • COFFEE • PERRIER

NESTLE PURE LIFE BOTTLED WATER

Complimentary refills on soft drinks, tea and coffee

\$5.00

RED BULL • SUGAR FREE RED BULL



OFF TO THE VIRGIN ISLANDS

Our 20oz non-alcoholic daiquiri made with all-natural fruit purée. Your choice of: strawberry, raspberry, mango, banana or pina colada \$4.25

STRAWBERRY LEMONADE

Our 20oz house-made lemonade with a strawberry purée \$3.95

HOMEMADE Key Lime Pie

Our signature key lime pie, made from scratch daily (get yours while supplies last!) \$7.99



HOMEMADE KEY LIME PIE

Gluten Free available with modification

ASK YOUR SERVER FOR ADDITIONAL DESSERT OFFERINGS



WHO'S TO BLAME®

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Margaritaville Gold Tequila, triple sec and our house margarita blend \$10.00

LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, our house margarita blend and cranberry juice. Served on the rocks \$11.25

FEELIN' HOT HOT HOT

1800® Reposado Tequila, triple sec and our house habanero margarita blend \$11.25

LICENSE TO CHILL

Margaritaville Silver Tequila, blue curaçao and our house margarita blend \$10.75

BLUEBERRY POMEGRANATE MARGARITA

Margaritaville Silver Tequila, Cointreau® Orange Liqueur, blueberry pomegranate purée and our house margarita blend \$11.25

BOOZE in the Blender

ASK FOR OUR WHO'S TO BLAME® OR TROPICAL FRUIT MARGARITA IN A 45 OZ TAKE-HOME BLENDER CUP \$39.95



Margaritas

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend \$10.75

UPTOWN TOP SHELF MARGARITA

Margaritaville Gold Tequila, Cointreau® Orange Liqueur, our house margarita blend topped with a Gran Gala® float. Excellent on the rocks \$11.75

BLACKBERRY MOONSHINE MARGARITA

Ole Smoky® White Lightnin' and Blackberry Moonshine with our house margarita blend \$11.75

LIVIN' IT UP

Sauza Tres Generaciones® Añejo Tequila (certified organic), Grand Marnier®, agave nectar and our house margarita blend. Served on the rocks \$13.75

PERFECT MARGARITA

Margaritaville Gold and Silver Tequila, triple sec, orange curaçao and lime juice served on the rocks... for margarita aficionados only \$12.25

TROPICAL FRUIT MARGARITA

Margaritaville Gold Tequila, triple sec and your choice of all-natural fruit purée: strawberry, raspberry or mango. Served frozen \$10.75



BOOZE IN THE BLENDER

ASK YOUR SERVER FOR OUR WINE SELECTION



5 O'CLOCK SOMEWHERE

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® 151° Rum, orange and pineapple juices with our house sweet & sour and a splash of grenadine. Served on the rocks \$11.25

INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, vodka, gin and triple sec, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine \$10.25

ONE PARTICULAR HARBOUR

Blue Chair® Spiced Coconut Rum, Cruzan® Vanilla Rum, pineapple juice and blueberry pomegranate purée \$11.25

TRANQUIL WATERS

Cruzan® Mango Rum, blue curaçao, pineapple juice and mango \$9.75

PLANTERS PUNCH

Appleton® Estate Signature Blend Rum, Sailor Jerry® Spiced Rum, our house sweet & sour, pineapple juice, pomegranate and a dash of bitters \$11.25



CHOCOLATE BANANA COLADA

Pinnacle® Chocolate Whipped Vodka, 99 Bananas® and coconut purée. Topped with a float of Myers's® Dark Rum \$11.25

BEER

DRAFT BEER

BUD LIGHT • MILLER LITE • ALASKAN AMBER
14 OZ \$6.25 20 OZ \$9.25

LANDSHARK Lager

LAGUNITAS • BLUE MOON
14 OZ \$7.50 20 OZ \$10.50

Loaded LANDSHARK

Try a LandShark. Lager topped off with Margaritaville Island Lime Tequila \$9.75

BUCKETS OF BEER

Your choice of 5 bottles on ice:
DOMESTIC \$30.25 • PREMIUM \$34.25
SPECIALTY OR MIX IT UP \$35.00



5 O'CLOCK SOMEWHERE

LIGHTNIN' STRIKE

Ole Smoky® White Lightnin' Moonshine, Sailor Jerry® Spiced Rum, Cruzan® 151° Rum, agave nectar, pineapple and orange juice and our house sweet & sour \$11.25

BAHAMA MAMA

Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark Rum, crème de banana, pineapple and orange juices. Shaken and served over ice with a splash of grenadine \$11.25

ZOMBIE

Margaritaville Silver Rum, Cruzan® 151° Rum, apricot brandy, our house sweet & sour, orange and pineapple juices \$10.75

DON'T STOP THE CARNIVAL

Margaritaville Silver Rum blended with strawberry, banana and mango purée \$10.75

BAMA BREEZE

Cruzan® Vanilla Rum, Margaritaville Silver Rum, orange juice, coconut and mango purée \$10.75

BOTTLE BEER

BUDWEISER • BUD LIGHT • COORS LIGHT
MICHELOB ULTRA • MILLER LITE • O'DOUL'S
DOMESTIC \$6.75

LANDSHARK Lager

CORONA • CORONA LIGHT • DOS EQUIS LAGER
HEINEKEN • NEWCASTLE BROWN ALE
MODELO ESPECIAL • PACIFICO
PREMIUM \$7.50

ANGRY ORCHARD HARD CIDER

DOGFISH HEAD 60 MINUTE IPA • FAT TIRE
RED STRIPE • SAMUEL ADAMS • STELLA ARTOIS
NOT YOUR FATHER'S ROOT BEER
SPECIALTY \$7.75



"I have always enjoyed food as much as I have music. Both are celebrations of life and go hand in hand. There is nothing more satisfying than good music with good food. So loosen up, open up the menu, order one of everything, savor each selection and get into the Margaritaville state of mind. Bon Appetit, Y'all!"
J. Buffett

EST. 1985