



VOLCANO NACHOS

AHAR AIRPORT BOMBA
APPETIZERS

VOLCANO Nachos

Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños \$14.99

PRETZEL STICKS
Served warm with our homemade queso \$9.99

PEEL & EAT SHRIMP
Tender shrimp simmered in beer with lemon and Old Bay® seasoning, served with cocktail sauce \$12.99

LAVA LAVA SHRIMP
Golden fried shrimp drizzled with our chili lime spiked aioli \$12.99

WHITE CHEDDAR CHEESE CURDS
Served with LandShark BBQ and marinara sauce \$10.99



CHICKEN CAESAR SALAD

FRIED CHICKEN COBB SALAD
Hand-battered fried chicken, Applewood-smoked bacon, avocado, tomato, bleu cheese and hard-boiled eggs served with honey mustard dressing \$14.99

KEY WEST CHICKEN QUESADILLA
Grilled flour tortilla, Oaxaca and Monterey Jack cheese served with key lime crema, guacamole and pico de gallo \$12.99

ASIAGO CRAB DIP
A sharp asiago cream with crab meat and artichoke served with crostini bread \$13.99

HAND-BATTERED CHICKEN TENDERS
Our signature hand-battered chicken tenders served with your choice of Buffalo, honey mustard or BBQ sauce \$11.99

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 served with creamy lime ranch dressing \$13.99

CHICKEN CAESAR SALAD
Hearts of romaine tossed in creamy lime Caesar dressing, topped with grilled chicken, croutons and Parmesan cheese \$13.99



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 \$16.99

JIMMY'S JAMMIN' JAMBALAYA®
Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth \$16.99

BUTTERMILK FRIED CHICKEN
Fried chicken breasts served with Yukon Gold mashed potatoes, green beans and chicken gravy \$16.99

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 horseradish-orange marmalade for 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 \$16.99

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 \$12.99

BLACK & BLEU BURGER
Topped with Applewood-smoked bacon, chunky bleu cheese dressing, lettuce and sliced tomato \$13.99

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

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

ENTRÉES
St. Somewhere

Add a side House Salad or a side Caesar Salad to any entrée for \$4.99

NEW YORK STRIP STEAK
A 12oz New York strip steak with green beans and Yukon Gold mashed potatoes loaded with cheese, Applewood-smoked bacon, sour cream and green onions* \$24.99

CATCH OF THE DAY
Grilled and served with island rice, green beans and choice of mango salsa or cilantro lime butter \$17.99

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 \$16.99

CHIMICHURRI FLAT IRON STEAK
A 10oz flat iron steak grilled to order, served with chimichurri and French fries* \$19.99

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 \$16.99

SURF & TURF
Our 10oz flat iron steak and grilled shrimp served with French fries* \$24.99



CHEESEBURGER IN PARADISE

CHEDDAR BBQ BURGER
Topped with cheddar cheese, Applewood-smoked bacon, fried onions, lettuce and BBQ aioli \$13.99

RANCHO DELUXE BURGER
Topped with Monterey Jack cheese, Applewood-smoked bacon, lettuce, sliced tomato, pickles and ranch dressing \$13.99



BEACH CLUB

Sliced turkey and ham, Swiss cheese, Applewood-smoked bacon, lettuce, sliced tomato and Dijon aioli on toasted country white bread \$13.99

CUBAN
Pulled pork, sliced ham, Swiss cheese, sliced pickles and mustard, pressed in a crusty Cuban loaf \$12.99

SIDES
AEROPUERTO INTERNACIONAL S.M.U. POTIVAR

- FRENCH FRIES \$2.25
- SWEET POTATO WAFFLE FRIES \$2.49
- VEGETABLE OF THE DAY \$2.99
- BLACK BEANS \$2.25
- ISLAND RICE \$2.25
- MIXED GREEN SALAD \$5.99
- CAESAR SALAD \$5.99
- CILANTRO LIME COLESLAW \$2.25
- YUKON GOLD LOADED MASHED POTATOES \$3.99
- SOUP OF THE DAY \$6.99

SANDWICHES
AEROPUERTO INTERNACIONAL S.M.U. 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 \$15.99

GRILLED CHICKEN SANDWICH
Grilled chicken breast, melted Monterey Jack cheese, Applewood-smoked bacon, lettuce, sliced tomato and a side of Dijon aioli \$13.99

BEVERAGES

- \$2.99
- COCA-COLA • DIET COKE • PIBB XTRA
- SPRITE • HI-C FRUIT PUNCH
- MINUTE MAID LEMONADE
- BARO'S ROOT BEER
- GOLD PEAK ICED TEA • HOT TEA
- COFFEE • BOTTLED WATER
- \$5.00
- RED BULL • SUGAR FREE RED BULL

NON-ALCOHOLIC

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 \$3.95

STRAWBERRY LEMONADE
Our 20oz house-made lemonade with a strawberry purée \$3.25

HOMEMADE Key Lime Pie

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



HOMEMADE KEY LIME PIE

ASK YOUR SERVER FOR ADDITIONAL DESSERT OFFERINGS

Gluten Free Available with modification



WHO'S TO BLAME®

WHO'S TO BLAME®
Margaritaville Gold Tequila, triple sec and our house margarita blend \$8.25

LAST MANGO IN PARIS
Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, our house margarita blend and cranberry juice. Served on the rocks \$10.00

FINS TO THE LEFT
Margaritaville Silver Tequila, blue curaçao and our house margarita blend \$8.75

FEELIN' HOT HOT HOT
1800® Reposado Tequila, triple sec and our house-made habanero margarita blend \$10.00

SUNSET CRUISE
Margaritaville Silver Tequila, Deep Eddy® Grapefruit Vodka and our house-made blood orange margarita blend \$9.50

BLUEBERRY POMEGRANATE MARGARITA
Margaritaville Silver Tequila, Cointreau® Orange Liqueur, blueberry pomegranate puree and our house margarita blend \$10.00

BOOZE in the Blender

ASK FOR OUR WHO'S TO BLAME® OR TROPICAL FRUIT MARGARITA IN A 22 OZ TAKE-HOME BLENDER CUP \$16.25



Margaritas

PERFECT MARGARITA
Margaritaville Gold and Silver Tequila, triple sec, orange curaçao and lime juice served on the rocks... for margarita aficionados only \$10.00

UPTOWN TOP SHELF MARGARITA
Margaritaville Gold Tequila, Cointreau® Orange Liqueur, our house margarita blend topped with a Gran Gala float. Excellent on the rocks \$10.00

WATERMELON MARGARITA
Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend \$8.75

BLACKBERRY MOONSHINE MARGARITA
Ole Smoky® White Lightnin' and Blackberry Moonshine with our house margarita blend \$9.50

GINGER CITRUS MARGARITA
Margaritaville Gold Tequila, triple sec and our house-made ginger-infused margarita blend \$9.25

TROPICAL FRUIT MARGARITA
Margaritaville Gold Tequila, triple sec and your choice of all-natural fruit purée: strawberry, raspberry or mango. Served frozen \$8.75



BOOZE IN THE BLENDER

BOAT Drinks

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 \$9.50

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 \$8.75

PLANTERS PUNCH
Appleton® RUM VX, Sailor Jerry® Spiced Rum, our house sweet & sour, pineapple juice, pomegranate and a dash of bitters \$9.50

TRANQUIL WATERS
Cruzan® Mango Rum, blue curaçao, pineapple juice and mango \$8.25

ONE PARTICULAR HARBOUR
Blue Chair® Spiced Coconut Rum, Cruzan® Vanilla Rum, pineapple juice, blueberry pomegranate purée \$9.00

FROZEN DRINKS

CHOCOLATE BANANA COLADA
Pinnacle® Chocolate Whipped Vodka, 99 Bananas® and coconut purée. Topped with a float of Myers's® Dark Rum \$9.25

BAMA BREEZE
Cruzan® Vanilla Rum, Margaritaville Silver Rum, orange juice, coconut and mango purée \$9.00



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 \$9.50

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 \$9.00

ZOMBIE
Margaritaville Silver Rum, Cruzan® 151° Rum, apricot brandy, our house sweet & sour, orange and pineapple juices \$9.00

HAWAIIAN LIGHTNIN'
Ole Smoky® White Lightnin' and Hunch Punch Moonshines mixed with passion fruit, banana and blackberry purées with a splash of grenadine \$9.25

PREMIUM FRUIT DAIQUIRI
Conch Republic® Light Rum and your choice of any and all-natural fruit purée: strawberry, raspberry, mango, banana or pina colada \$8.50

BEER

DRAFT BEER
BUD LIGHT • MILLER LITE • COORS LIGHT
14 OZ \$5.00 20 OZ \$7.00

LANDSHARK Lager
14 OZ \$6.00 20 OZ \$8.00

ANGRY ORCHARD CRISP APPLE CIDER
LAGUNITAS IPA • BLUE MOON • SAM ADAMS
FARM GIRL SAISON • SUMMITT EPA
FULTON LONELY BLONDE • SURLY FURIOUS IPA
14 OZ \$6.50 20 OZ \$8.50

BOTTLE BEER
DOMESTIC \$5.00
BUD LIGHT • BUDWEISER • COORS LIGHT
MILLER LITE • MICHELOB ULTRA
O'DOUL'S • PABST BLUE RIBBON(16 OZ Can)

PREMIUM \$6.00
LANDSHARK Lager
CORONA • CORONA LIGHT • HEINEKEN
STELLA ARTOIS • SAM ADAMS • PACIFICO

SPECIALTY \$6.50
GOOSE ISLAND 312 IPA • GUINNESS DRAFT(Can)
NOT YOUR FATHER'S ROOT BEER

BUCKETS OF BEER
Your Choice Of 5 Bottles On Ice:
DOMESTIC \$24.00 • PREMIUM \$29.00
SPECIALTY OR MIX IT UP \$31.50

Loaded LANDSHARK
Try a LandShark. Lager topped off with Margaritaville Island Lime Tequila \$8.00



"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