

Appetizers

CONCH FRITTERS

House-made Island sauce \$11.99

CRAB CAKE SLIDERS

Lump crab, house-made lava lava sauce, island slaw \$13.99

TUNA NACHOS

Tuna poke, fresh cucumber, tortilla chips \$12.99

COCONUT SHRIMP

Orange marmalade horseradish, grilled pineapple avocado salsa \$15.99

BONELESS CHICKEN BITES OR TRADITIONAL WING

Served with fresh veggie chips and your choice of sauce \$12.99

Clipper - Buffalo style
Jamaica Mistaica - Jerk-glazed

ASIAGO CRAB DIP

A sharp asiago cream with crabmeat and artichoke served with crostini bread \$13.99

WHITE CHEDDAR CHEESE CURDS

Served with LandShark Lager BBQ and marinara \$10.99

KEY WEST CHICKEN QUESADILLA

Griddled flour tortilla, Oaxaca and Monterey Jack cheese served with sour cream, guacamole and pico de gallo \$13.99

LAVA LAVA SHRIMP

Golden fried and drizzled with our chili and lime spiked aioli \$12.99

PRETZEL STICKS

Served warm with mustard sauce and our housemade queso \$9.49

SOUP OF THE DAY \$5.99

VOLCANO Nachos

Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños \$15.99

Salads

CHICKEN CAESAR SALAD

Hearts of romaine tossed in creamy lime Caesar dressing, topped with Cajun chicken, house-made crostini croutons, Parmesan cheese and fried onions \$13.99

FRIED CHICKEN COBB SALAD

Hand-breaded fried chicken, Applewood-smoked bacon, avocado, tomato, bleu cheese and hard-boiled eggs served with honey mustard dressing \$15.99

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

Sides

FRENCH FRIES \$3.99

SWEET POTATO FRIES \$3.99

YUKON GOLD LOADED MASHED POTATOES \$3.99

VEGETABLE OF THE DAY \$3.99

CILANTRO LIME COLESLAW \$3.99

BLACK BEANS \$3.99

ISLAND RICE \$3.99

MIXED GREEN SALAD \$5.99

CAESAR SALAD \$5.99



MARGARITAS & Boat Drinks

SHARK FIN

Corazon Blanco tequila, Del Maguey Crema, pineapple juice, house margarita blend, agave \$11.75

GRAND SPICY MARGARITA'

Tijuana Sweet Heat, Cointreau, agave, lime juice, pinch of cayenne & red peppers \$10.75

BLACKBERRY MARGARITA

Chinaco Reposado tequila, Cointreau Orange Liqueur, blackberry brandy, sweet & sour, house margarita blend, blackberries, muddled basil, agave \$11.00

MOOD RING MARGARITA

Maestro Dobel tequila infused with Magic Tea, fresh squeeze lime juice, simple syrup \$12.75

5 O'CLOCK SOMEWHERE

Margaritaville Silver rum and Paradise Passion Fruit tequila, BACARDI 151° rum, orange and pineapple juices, sweet & sour, grenadine. Served on the rocks \$10.75

PASSION FRUIT GUAVA COCKTAIL

Margaritaville Paradise Passion Fruit and Silver tequilas, guava purée, house-made sweet and sour \$10.50

BAHAMA MAMA

Margaritaville Spiced and Coconut rums, Cruzan Aged Dark rum, crème de banana, pineapple and orange juices, grenadine \$10.75

ITALIAN MARGARITA

Margaritaville Lime and Calypso Coconut tequilas, amaretto, Cointreau, lime juice, agave \$12.00

ENTRÉES

LANDSHARK LAGER FISH & CHIPS

Hand-dipped in our LandShark batter, fried and served with jalapeño tartar sauce, French fries and cilantro lime coleslaw \$17.99

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, green beans and chicken gravy \$16.99

ISLAND KABOBS

Beef and chicken skewers with a chipotle demi. Served with Island rice and sweet plantains \$18.99

CRISPY COCONUT SHRIMP

Jumbo shrimp crusted with coconut and fried. Served with horseradish-orange marmalade 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 \$17.99

BEACH TACOS

Choice of marinated Carne Asada steak or simmered Chicken Tinga topped with queso fresco. Served with black beans, rice, key lime crema, guacamole and pico de gallo \$16.99

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

FRESH FLORIDA GROUPER

Blackened and served with island rice, black beans and grilled pineapple avocado salsa \$23.99

SEAFOOD MAC & CHEESE

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

NEW YORK STRIP STEAK

A 12 oz New York strip steak with green beans and Yukon Gold mashed potatoes loaded with cheese, Applewood-smoked bacon, sour cream and green onions* \$26.99

GRILLED CHICKEN BREAST

Marinated and seasoned with our special blend of spices and topped with mango salsa. Served with island rice and fire-roasted corn \$18.99

BURGERS in Paradise

Our burgers are half pound, 100%, fresh, premium, Black Angus beef

Served on a homemade brioche bun with your choice of French fries or mixed green salad. Substitute sweet potato fries for \$.99

CHEESEBURGER IN PARADISE®

American cheese, lettuce, sliced tomato, pickles, paradise island sauce \$13.99

RANCHO DELUXE BURGER

Monterey Jack cheese, Applewood smoked bacon, lettuce, sliced tomato, pickles, ranch dressing \$14.49

BLACK & BLEU BURGER

Applewood smoked bacon, chunky bleu cheese dressing, lettuce, sliced tomato \$14.49

VOLCANO BURGER

Volcano chili, lava cheese sauce, jalapeños, guacamole, and Fritos original corn chips \$14.99

CHEDDAR BBQ BURGER

Cheddar cheese, Applewood smoked bacon, fried onions, lettuce, BBQ aioli \$14.49

SURF & TURF BURGER

Popcorn shrimp, lava lava sauce, lettuce, sliced tomato \$14.99

Substitute turkey or veggie burger for any selection.

SANDWICHES

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

FLORIDA GROUPER SANDWICH

Florida grouper, tomato, caper aioli, grilled red onions, avocado, cole slaw, French fries. Choice of grilled or fried \$16.99

CRAB CAKE SANDWICH

Lump crab, house-made lava lava sauce, island slaw \$14.99

GRILLED CHICKEN SANDWICH

Grilled chicken breast, Monterey Jack cheese, Applewood smoked bacon, lettuce, sliced tomato, dijon aioli \$13.99



* Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness. For your convenience, an 18% gratuity is added for parties of 6 or more.