

Appetizers

LAVA LAVA SHRIMP

Golden fried and drizzled with our chili and lime spiked aioli (960 cal.) \$14.95

PRETZEL STICKS

Served warm with mustard sauce and our house-made queso (940 cal.) \$11.45

APPETIZER TRIO

Change your latitude with a sampling of our Traditional Wings, Key West Chicken quesadilla and housemade guacamole with tortilla chips (3000 cal) \$24.95

HOUSEMADE GUACAMOLE

Served with tortilla chips (800 cal.) \$10.95

ASIAGO CRAB & ARTICHOKE DIP

A sharp asiago cream with crab meat and artichokes and served with housemade tortilla chips (1670 cal.) \$15.95

TEQUILA SPIKED SHRIMP CEVICHE

Fresh shrimp marinated in citrus, coconut milk, and Margaritaville Lime Tequila. Topped with avocado, tomato, cucumber, jalapeño, onions, cilantro and served with house-made tortilla chips (750 cal.) \$13.45

BONELESS CHICKEN WINGS

Served with fresh veggie chips and your choice of sauce \$14.95
Clipper - Buffalo Style (2070 cal.)
Jamaica Mistaica - Jerk Glazed (2010 cal.)

TRADITIONAL WINGS

Served with fresh veggie chips and your choice of sauce \$16.95
Clipper - Buffalo Style (2070 cal.)
Jamaica Mistaica - Jerk Glazed (2010 cal.)

ONION RINGS

Crispy battered onion rings, creamy island BBQ sauce, lava lava sauce (1410 cal.) \$8.95

CONCH FRITTERS

Housemade Island sauce (1200 cal.) \$13.95

VOLCANO Nachos

Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños (3710 cal.) \$17.95

WHITE CHEDDAR CHEESE CURDS

Served with LandShark® Lager BBQ and marinara (1210 cal.) \$12.95

KEY WEST CHICKEN QUESADILLA

Griddled flour tortilla, Oaxaca and Monterey Jack cheese served with sour cream, guacamole and pico de gallo (1530 cal.) \$16.95

Salads & SOUP

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 (1220 cal.) \$15.95

FRIED CHICKEN COBB SALAD

Hand-breaded fried chicken, applewood smoked bacon, avocado, tomato, blue cheese, hard-boiled eggs, honey mustard dressing (1710 cal.) \$16.95

TACO SALAD

Chopped greens, volcano chili, tortilla chips, mixed cheese, sour cream, pico de gallo and guacamole. Served with creamy lime ranch dressing (1180 cal.) \$15.95

CARIBBEAN BLACKENED SALMON*

Fresh blackened salmon, mixed greens, papaya, mango, avocado, cucumber, red peppers, crispy tortillas, queso fresco. Served with with passion fruit vinaigrette dressing (1450 cal.) \$21.95

CHICKEN TORTILLA SOUP

Lime crema, crispy tortilla strips, fresh cilantro (320 cal.) \$6.95



MARGARITAS & Boat Drinks

PERFECT MARGARITA

Margaritaville Gold and Silver tequilas, triple sec, orange curaçao and lime juice served on the rocks...for margarita aficionados only (200 cal.) \$13.75

JALAMANGO MARGARITA

Margaritaville Gold tequila, triple sec, house margarita blend, mango puree, fresh jalapeños, chili rim, served on the rocks (370 cal.) \$13.95

SHARK FIN

Rum Haven Coconut Water rum, Milagro Silver tequila, citrus sour (210 cal.) \$13.50

5 O'CLOCK SOMEWHERE

Margaritaville Silver rum and Paradise Passion fruit tequila, Cruzan Hurricane Proof rum, orange and pineapple juices, sweet & sour, grenadine. Served on the rocks (310/440 cal.) \$13.75

BAHAMA MAMA

Margaritaville Spiced and Coconut rums, Cruzan Aged Dark rum, crème de banana, pineapple and orange juices, grenadine (260/390 cal.) \$13.75

MANGO MARGARITA

Margaritaville Last Mango tequila, triple sec, orange juice, house margarita mix, agave. Served on the rocks (340/360 cal.) \$13.75

WHO'S TO BLAME® MARGARITA

Margaritaville Gold tequilas, triple sec and our house margarita blend (300/440 cal.) \$13.00

UPTOWN MARGARITA

Margaritaville Gold tequila, Cointreau and our house margarita blend topped with a Gran Gala float. Excellent on the rocks (300/430 cal.) \$14.50

WATERMELON MARGARITA

Margaritaville Silver tequila, triple sec, watermelon purée, house margarita blend, agave (280 cal.) \$13.75

BURGERS in Paradise

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

RANCHO DELUXE BURGER*

Monterey Jack cheese, applewood-smoked bacon, lettuce, sliced tomato, pickles, ranch dressing, brioche bun (1440 cal.) \$16.45

BEYOND BURGER

Vegan patty on a kaiser roll topped with pepper jack cheese, lettuce, sliced tomato, pickles, veganaise (900 cal.) \$16.95

NACHO BURGER

Beef patty stuffed with Monterey Jack cheese and topped with lettuce, guacamole, blue corn tortilla chips, chipotle aioli, poblano salsa, pickled jalapeño, brioche bun (1610 cal.) \$16.95

Cheeseburger in PARADISE

American cheese, lettuce, sliced tomato, pickles, paradise island sauce, brioche bun (1340 cal.) \$15.95

Choice of: French fries (580 cal.) or mixed green salad (25 cal.)

Substitute sweet potato fries (460 cal.) for \$2.45

Substitute turkey (+/- 0 cal.) or veggie burger (-40 cal.) for any selection. Gluten free options available

BLACK & BLEU BURGER*

Applewood-smoked bacon, chunky bleu cheese dressing, lettuce, sliced tomato, brioche bun (1410 cal.) \$16.45

CHEDDAR BBQ BURGER*

Cheddar cheese, applewood-smoked bacon, fried onions, lettuce, BBQ aioli, brioche bun (1520 cal.) \$16.95

SOUTHERN BURGER STACK*

Beef patty, pulled pork, aged cheddar, guava BBQ sauce, onion rings, coleslaw, brioche bun (1430 cal.) \$16.95

ENTRÉES

FISH TACOS

Crispy fried in our LandShark® batter, topped with avocado, cilantro lime coleslaw and key lime crema. Served with black beans, rice and pico de gallo (800 cal.) \$19.95

CRISPY COCONUT SHRIMP

Jumbo shrimp crusted with coconut and fried. Served with horseradish-orange marmalade dipping sauce, French fries and cilantro lime coleslaw (1550 cal.) \$21.95

BUTTERMILK FRIED CHICKEN

Fried chicken breasts served with Yukon Gold mashed potatoes, green beans and chicken gravy (1340 cal.) \$18.95

ST. LOUIS RIBS

Fork tender St. Louis ribs seasoned and basted with chipotle guava BBQ sauce and served with French fries and coleslaw (1290 cal.) \$19.95

SHRIMP AND GRITS

Applewood bacon & smoke cheddar wrapped shrimp served over creamy grits with an andouille gravy \$22.95

JIMMY'S JAMMIN' JAMBALAYA®

Cajun rice loaded with shrimp, chicken, and andouille sausage simmered in a spicy broth (990 cal.) \$19.95

LANDSHARK® LAGER FISH & CHIPS

Hand-dipped in our LandShark® batter, fried and served with jalapeno tartar sauce, French fries and cilantro lime coleslaw (2330 cal.) \$19.95

CHICKEN & SHRIMP TERIYAKI BOWL

Chicken and shrimp sautéed with grilled pineapple, broccoli, peppers, and onions tossed in a pineapple teriyaki glaze, served over white rice (830 cal.) \$19.95

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 (950 cal.) \$19.95

CRAB CRUSTED FLORIDA SNAPPER*

Fresh Florida snapper crusted with crab, asiago cream, and bread crumbs. Served with Cajun remoulade and served with island rice, chayote & yellow squash and sweet peppers (860 cal.) \$29.95

SEAFOOD MAC & CHEESE

Shrimp and lump crabmeat with cavatappi pasta in a boursin cream sauce (1680 cal.) \$22.95

CARIBBEAN NY STRIP*

10oz New York Strip seasoned with Caribbean Jerk and served with sweet plantains, chayote & yellow squash, sweet peppers, fried onions (1000 cal.) \$32.95

CHICKEN BROCCOLI PASTA

Grilled chicken breast, garlic cream, penne pasta, broccoli, basil and topped with parmesan cheese (1360 cal.) \$19.95

Add to any entrée:

bacon wrapped smoked cheddar shrimp skewer (660 cal.) \$8
side house salad (25 cal.) \$7.95
caesar salad (440 cal.) \$7.95

SANDWICHES

Served with your choice of French fries (580 cal.) or mixed green salad (25 cal.). Substitute sweet potato fries (460 cal.) for \$1.95

JIMMY'S MEATLOAF SURVIVAL SANDWICH

House made beef and pork meatloaf, cheddar cheese, grilled onions, and sweet ketchup on Cuban bread (2130 cal.) \$14.95

FLORIDA GROUPER SANDWICH

Florida grouper, tomato, caper aioli, grilled red onions, avocado, coleslaw, French fries. Choice of grilled (1310 cal.) or fried (1890 cal.) \$19.95

GRILLED CHICKEN SANDWICH

Grilled chicken breast, Monterey Jack cheese applewood smoked bacon, lettuce, sliced tomato, Dijon aioli (1170 cal.) \$14.95

CUBAN SANDWICH

Ham, pulled pork, Swiss cheese, mustard, sliced pickles (1590 cal.) \$15.95

BEACH CLUB

Sliced turkey and ham, Swiss cheese, applewood smoked bacon, lettuce, sliced tomato and Dijon aioli on toasted country white bread (1070 cal.) \$14.95

CRAB CAKE SANDWICH

Lump crab, house-made lava lava sauce, island slaw (1130 cal.) \$16.95

✂️ gluten free 🌿 vegetarian 🍃 vegan

2,000 calories a day is used for general nutrition advice but calorie needs vary. Additional nutritional information is available upon request.

* 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.



MARGARITAS



Ask your server how to enjoy your specialty drink or draft beer in a take-home Margaritaville souvenir blender cup for an additional \$9.00

WHO'S TO BLAME®
Margaritaville Gold tequila, triple sec. and our house margarita blend (300/440 cal.) \$13.00

BLACKBERRY MARGARITA
Chinaco Reposado tequila, Cointreau orange liqueur, blackberry brandy, sweet & sour, house margarita blend, blackberries, muddled basil, agave (300 cal.) \$14.50

MANGO MARGARITA
Margaritaville Lact Mango tequila, triple sec, orange juice, house margarita blend, agave. Served on the rocks (290 cal.) \$13.75

WATERMELON MARGARITA
Margaritaville Silver tequila, triple sec, watermelon puree, house margarita blend, agave (280 cal.) \$13.75

SHARK FIN
RumHaven Coconut Water rum, Milagro Silver tequila, citrus sour (210 cal.) \$13.50

LIVIN' IT UP
Sauza Tres Generaciones® Añejo tequila (certified organic), Grand Marnier® and our house-made agave margarita mix. Serve on the rocks (250 cal.) \$14.50

UPTOWN MARGARITA
Margaritaville Gold tequila, Cointreau® orange liqueur, our house margarita blend topped with a Gran Gala® float. Excellent on the rocks (300/430 cal.) \$14.50

LEMON BLUEBERRY MARGARITA
Milagro Silver tequila, citrus sour, blueberry purée, lemon (220 cal.) \$14.00

TROPICAL FRUIT MARGARITA
Margaritaville Gold tequila, triple sec and your choice of all-natural fruit purée: strawberry, raspberry, or mango. Served frozen (400/640 cal.) \$13.00

BLACKBERRY MOONSHINE MARGARITA
Old Smoky® White Lightnin' and blackberry moonshine, house margarita blend (300/400 cal.) \$14.00



BOOZE IN THE BLENDER

There's booze in the blender and soon it will render that concoction that helps me hang on! Ask for our Who's to Blame® or Tropical Fruit Margarita in a 22 oz take-home blender cup

(440-640 cal.) \$22.25

#BlenderCup

Margarita Flight



A sampling of some of our favorite margaritas (470 cal.) \$20.50

WHO'S TO BLAME®, WILD BERRY, WATERMELON, AND MANGO

ICE COLD BEER

Draft

LANDSHARK LAGER (180/280 cal.) \$9.50

BLUE MOON (200/310 cal.) \$9.50

BUD LIGHT (130/190 cal.) \$8.50

BELL'S TWO HEARTED ALE (250/390 cal.) \$9.50

KONA BIG WAVE GOLDEN ALE (190/299 cal.) \$8.75

YUENGLING (150/230 cal.) \$8.50

Bottle

AMERICAN PREMIUM

BUDWEISER (150 cal.)

BUD LIGHT (130 cal.)

COORS LIGHT (100 cal.)

MILLER LITE (100 cal.)

O'DOUL'S (70 cal.)

PABST BLUE RIBBON (190 cal.)

MICHELOB ULTRA (100 cal.)

CRAFT & IMPORTS

LANDSHARK LAGER (150 cal.) \$8.50

CORONA (150 cal.) \$8.25

CORONA LIGHT (130 cal.) \$8.25

WHITE CLAW BLACK CHERRY (100 cal.) \$9.00

DOGFISH HEAD
60 MINUTE IPA (210 cal.) \$9.50

HEINEKEN (140 cal.) \$8.25

RED STRIPE (150 cal.) \$8.25

SIERRA NEVADA PALE ALE (170 cal.) \$8.50

STELLA ARTOIS (150 cal.) \$8.25

ANGRY ORCHARD
HARD CIDER (210 cal.) \$8.50

BOAT DRINKS

Rocks

5 O'CLOCK SOMEWHERE
Margaritaville Silver rum and Paradise Passion Fruit tequila, Cruzan® Hurricane Proof rum, orange and pineapple juices with sweet & sour and a splash of grenadine (310/440 cal.) \$13.75

WATERMELON AGAVE FRESCA
Margaritaville Silver tequila, watermelon purée, agave nectar, fresh lime juice and our housemade sweet & sour. Topped with soda water (200/220 cal.) \$13.00

BAHAMA MAMA
Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark rum, crème de banana, pineapple and orange juices with a splash of grenadine (280/380 cal.) \$13.75

RUM RUNNER
Margaritaville Silver rum blended with mixed berry and banana purées. Topped with Myer's® Dark rum (290 cal.) \$13.75

BAMA BREEZE
Cruzan® Vanilla rum, Margaritaville Silver rum, orange juice, coconut and mango purée (290 cal.) \$13.00

HAVANAS & BANANAS
Cruzan® dark rum, banana liqueur, Bailey's Irish Cream, piña colada mix (350/500 cal.) \$14.50

TRANQUIL WATERS
Cruzan® Mango rum, blue curaçao, pineapple juice and mango (210/280 cal.) \$13.75

PASSION FRUIT GUAYA COCKTAIL
Margaritaville Paradise Passion Fruit and Silver tequilas, guava purée, housemade sweet & sour (350/500 cal.) \$13.75

PLANTERS PUNCH
Appleton® Rum VX, Sailor Jerry® Spiced rum, housemade sweet & sour, pineapple juice, pomegranate, and a dash of bitters (290/610 cal.) \$14.00

ZOMBIE
Margaritaville Silver rum, Cruzan® Hurricane Proof rum, apricot brandy, our housemade sweet & sour, orange and pineapple juices (250/380 cal.) \$14.00

Frozen

DON'T STOP THE CARNIVAL
Margaritaville Silver rum blended with strawberry, banana and mango purées (290/410 cal.) \$13.00

PREMIUM FRUIT DAIQUIRIS
Conch Republic® Light rum and your choice of any all-natural fruit purée: strawberry, raspberry, mango, banana or piña colada (130/370 cal.) \$13.00

Non-Alcoholic

HOUSEMADE STRAWBERRY LEMONADE
Our 20oz. house-made lemonade with strawberry purée (150 cal.) \$3.95

OFF TO THE VIRGIN ISLANDS
Our 20oz. non-alcoholic daiquiri made with all-natural fruit purée. Your choice of: strawberry, raspberry, mango, banana, or piña colada (370/450 cal.) \$4.75

