

## 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

### COCONUT SHRIMP

Orange marmalade, grilled pineapple avocado salsa (1380 cal.) \$17.45

### BONELESS CHICKEN WINGS

Served with fresh veggie chips and your choice of sauce \$13.95

Clipper - Buffalo style (1260 cal.)

Jamaica Mistaica - Jerk-glazed (1200 cal.)

### TRADITIONAL WINGS

Served with fresh veggie chips and your choice of sauce \$15.45

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, bleu 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.) \$17.95

### 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

### BLACKBERRY MARGARITA

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

### SHARK FIN

RumHaven 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

## BURGERS in Paradise

Our burgers are half pound, 100% fresh, premium Black Angus beef and served on a housemade brioche bun

### RANCHO DELUXE BURGER\*

Monterey Jack cheese, applewood-smoked bacon, lettuce, sliced tomato, pickles, ranch dressing (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

### TURKEY BURGER

Housemade turkey burger, smoked Gouda, pineapple salsa, lettuce, sliced tomato, brioche bun (1400 cal.) \$15.45

### Cheeseburger in PARADISE\*

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

Choice of: French fries (580 cal.) or mixed green salad (25 cal.)  
Substitute sweet potato fries (460 cal.) for \$1.95

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 (1410 cal.) \$16.45

### CHEDDAR BBQ BURGER\*

Cheddar cheese, applewood-smoked bacon, fried onions, lettuce, BBQ aioli (1520 cal.) \$16.45

### 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

### JIMMY'S JAMMIN' JAMBALAYA\*

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

### BUTTERMILK FRIED CHICKEN

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

### ST. LOUIS RIBS

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

### SHRIMP SCAMPI PASTA

Sautéed shrimp, herbed butter, roasted garlic, fresh tomato, spaghetti (1020 cal.) \$21.95

### 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

### LANDSHARK® LAGER FISH & CHIPS

Hand-dipped in our LandShark® batter, fried and served with jalapeño 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

### CHICKEN BROCCOLI PASTA

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

### BLACKENED SALMON\*

Blackened and served with island rice, black beans, and pineapple avocado salsa, cilantro (750 cal.) \$24.95

### SEAFOOD MAC & CHEESE

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

### GRILLED FILET MIGNON\*

6 oz. filet mignon topped with garlic butter, served with steamed broccoli and parmesan tossed French fries (880 cal.) \$28.95

### 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

Add a side house salad (25 cal.) or a side Caesar salad (440 cal.) to any entrée \$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

### CRAB CAKE SANDWICH

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

### 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

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 Last 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 puree, lemon  
(220 cal.) \$14.00

**TROPICAL FRUIT MARGARITA**  
Margaritaville Gold tequila, triple sec, and your choice of all-natural fruit puree: 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® Hurrigan 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 puree, 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  
(260/360 cal.) \$13.75

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

**BAMA BREEZE**  
Cruzan® Vanilla rum, Margaritaville Silver rum, orange juice, coconut and mango puree  
(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 GUAVA COCKTAIL**  
Margaritaville Paradise Passion Fruit and Silver tequilas, guava puree, 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 purees  
(290/410 cal.) \$13.00

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

### Non-Alcoholic

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

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

