

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 (new) \$24.95

HOUSEMADE GUACAMOLE

Served with tortilla chips (new) \$10.95

ASIAGO CRAB & ARTICHOKE DIP

A sharp asiago cream with crab meat and artichokes and served with housemade tortilla chips (new) \$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 (1230-2960 cal.)

Jamaica Mistaica Jerk-glazed (1110-2830 cal.)

TRADITIONAL WINGS

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

Clipper - Buffalo style (1230-2960 cal.)

Jamaica Mistaica Jerk-glazed (1110-2830 cal.)

ONION RINGS

Crispy beer battered onion rings, creamy island BBQ sauce, cool avocado ranch (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.) \$12.00

BLACKBERRY MARGARITA

Chinaco Reposado tequila, Cointreau orange liqueur, blackberry brandy, sweet & sour, house margarita blend, blackberries, agave (300 cal.) \$13.00

SHARK FIN

RumHaven Coconut Water rum, Milagro Silver tequila, citrus sour (210 cal.) \$12.00

5 O'CLOCK SOMEWHERE

Margaritaville Silver rum and Paradise Passion Fruit tequila, Cruzan 151 rum, orange and pineapple juices, sweet & sour, grenadine. Served on the rocks (310/440 cal.) \$12.00

BAHAMA MAMA

Margaritaville Spiced and Coconut rums, Cruzan Aged Dark rum, crème de banana, pineapple and orange juices, grenadine (260/390 cal.) \$12.00

MANGO MARGARITA

Margaritaville Last Mango tequila, triple sec, orange juice, house margarita mix, agave Served on the rocks (340/360 cal.) \$12.00

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, tomato, pickles, veganise (new) \$16.95

TURKEY BURGER*

Housemade turkey burger, smoked Gouda, pineapple salsa, lettuce, tomatoes, 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

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

CHICKEN BROCCOLI PASTA

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