

Appetizers

LAVA LAVA SHRIMP

Golden fried and drizzled with our chili and lime spiked aioli (960 cal.) \$14.00

PRETZEL STICKS

Served warm with mustard sauce and our house-made queso (940 cal.) \$10.50

ONION RINGS

Crispy beer battered onion rings, creamy island BBQ sauce, cool avocado ranch (1410 cal.) \$8.25

HOUSE-MADE GUACAMOLE

Crispy plantain and tortilla chips (910 cal.) \$8.95

CONCH FRITTERS

House-made Island sauce (1200 cal.) \$12.95

COCONUT SHRIMP

Orange marmalade horseradish, grilled pineapple avocado salsa (1380 cal.) \$16.95

BONELESS CHICKEN BITES OR TRADITIONAL 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.)

WHITE CHEDDAR CHEESE CURDS

Served with LandShark® Lager BBQ and marinara (1210 cal.) \$11.95

KEY WEST CHICKEN QUESADILLA

Griddled flour tortilla, Oaxaca and Monterey Jack cheese served with sour cream, guacamole and pico de gallo (1530 cal.) \$15.95

VOLCANO Nachos

Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños (3710 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.) \$15.45

FRIED CHICKEN COBB SALAD

Hand-breaded fried chicken, applewood smoked bacon, avocado, tomato, blue cheese, hard-boiled eggs, honey mustard dressing (1710 cal.) \$16.25

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.) \$15.45

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.) \$16.45

CHICKEN TORTILLA SOUP

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

Sides

VEGETABLE OF THE DAY (40-200 cal.) \$4.95

CILANTRO LIME COLESLAW (220 cal.) \$4.45

MIXED GREEN SALAD (25 cal.) \$7.00

CAESAR SALAD (440 cal.) \$7.00

BLACK BEANS & ISLAND RICE (440 cal.) \$7.00



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

SUNBURNT MARGARITA

Ancho Reyes Verde Chile liqueur, mango purée, lime juice, ginger beer (230 cal.) \$13.50

BLACKBERRY MARGARITA

Chinaco Reposado tequila, Cointreau orange liqueur, blackberry brandy, sweet & sour, house margarita blend, blackberries, muddled basil, 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

KEY LIME POMEGRANATE MARGARITA

Milagro Silver tequila, citrus sour, lime and pomegranate juices, lemon (450 cal.) \$12.50

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

Served on a house-made brioche bun with your choice of French fries (580 cal.) or mixed green salad (25 cal.)

Substitute sweet potato fries (460 cal.) for \$1.50

CHEESEBURGER IN PARADISE®*

American cheese, lettuce, sliced tomato, pickles, paradise island sauce (1340 cal.) \$14.95

RANCHO DELUXE BURGER*

Monterey Jack cheese, applewood-smoked bacon, lettuce, sliced tomato, pickles, ranch dressing (1440 cal.) \$15.45

BLACK & BLEU BURGER*

Applewood-smoked bacon, chunky bleu cheese dressing, lettuce, sliced tomato (1410 cal.) \$15.45

TURKEY BURGER*

Housemade turkey burger, smoked Gouda, pineapple salsa, lettuce, tomatoes, brioche bun (1400 cal.) \$15.25

VOLCANO BURGER*

Volcano chili, lava cheese sauce, jalapeños, guacamole, and Fritos® original corn chips (1200 cal.) \$16.45

CHEDDAR BBQ BURGER*

Cheddar cheese, applewood-smoked bacon, fried onions, lettuce, BBQ aioli (1520 cal.) \$15.45

SOUTHERN BURGER STACK*

Beef patty, pulled pork, aged cheddar, guava BBQ sauce, onion rings, coleslaw, brioche bun (1430 cal.) \$16.45

Substitute turkey (+/- 0 cal.) or veggie burger (-170 cal.) for any selection.

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.) \$18.95

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.) \$18.45

ISLAND KABOBS*

Beef and chicken skewers with a chipotle demi. Served with island rice and sweet plantains (960 cal.) \$19.95

SHRIMP SCAMPI PASTA

Sautéed shrimp, herbed butter, roasted garlic, fresh tomato, spaghetti (1020 cal.) \$20.95

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.) \$21.45

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.) \$18.95

BEACH TACOS

Choice of marinated carne asada steak (1120 cal.) or simmered chicken tinga (870 cal.) topped with queso fresco. Served with black beans, rice, key lime crema, guacamole and pico de gallo \$17.95

JERK ALFREDO CHICKEN PASTA

Grilled chicken, spicy Alfredo sauce, cavatappi pasta, sautéed peppers (1220 cal.) \$18.95

Add a side house salad (25 cal.) or a side Caesar salad (440 cal.) to any entrée \$5.95

BLACKENED SALMON

Blackened and served with island rice, black beans, and pineapple avocado salsa, cilantro (750 cal.) \$24.45

SEAFOOD MAC & CHEESE

Shrimp and lump crabmeat with cavatappi pasta in a Boursin cream sauce (1680 cal.) \$22.45

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, green onions* (1580 cal.) \$30.45

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

SOUTHERNMOST SHRIMP & GRITS

Sautéed shrimp, cheesy grits, tasso ham gravy, roasted sweet peppers (1320 cal.) \$23.45

SANDWICHES

Served with your choice of French fries (580 cal.) or mixed green salad (25 cal.). Substitute sweet potato fries (440 cal.) for \$1.50

CRAB CAKE SANDWICH

Lump crab, house-made lava lava sauce, island slaw (1130 cal.) \$15.95

FLORIDA GROUPEL SANDWICH

Florida grouper, tomato, caper aioli, grilled red onions, avocado, coleslaw, French fries. Choice of grilled (1310 cal.) or fried (1890 cal.) \$18.45

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.) \$14.95

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.