



VOLCANO NACHOS

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

SPINACH & ARTICHOKE DIP

A traditional creamy dip, topped with Parmesan cheese and served with our tortilla chips \$9.75

CARIBBEAN CHICKEN EGG ROLLS

Caribbean spiced roasted chicken, corn, red peppers, onions and shredded cheese served with our chipotle aioli \$12.99

WHITE CHEDDAR CHEESE CURDS

Served with BBQ sauce \$10.50



SOUTHWEST CHICKEN SALAD

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Mixed greens, grilled chicken, black beans, roasted corn, diced tomatoes, peppers and fresh avocado tossed in our southwestern vinaigrette topped with crispy tortilla strips and queso fresco \$15.99



KEY WEST CHICKEN QUESADILLA

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

CHICKEN WINGS

Regular or boneless wings tossed with your choice of Buffalo or sweet chili sauce. Served with celery chips, carrots and ranch dressing \$10.99



PEEL & EAT SHRIMP

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Tender shrimp simmered in beer with lemon and Old Bay® seasoning, served with cocktail sauce \$13.99



TACO SALAD

Shredded iceberg lettuce, seasoned ground beef, cheddar cheese, diced tomatoes, black beans, diced cucumbers, roasted corn and avocado tossed in ranch dressing topped with crispy tortilla strips, queso fresco and cilantro. Served with fresh guacamole and sour cream \$14.99

CHICKEN CAESAR SALAD

Hearts of romaine tossed in creamy lime Caesar dressing, topped with grilled chicken, croutons and Parmesan cheese \$14.99



FRENCH FRIES \$3.99

ONION RINGS \$4.99

MARKET FRESH SEASONAL VEGETABLE \$3.99

BLACK BEANS \$2.49

ISLAND RICE \$3.99

CAESAR SALAD \$6.99

MIXED GREEN SALAD \$6.99

NEW HOMEMADE ISLAND COLESLAW \$2.25

NEW HOMEMADE MASHED POTATOES \$3.99

SOUP OF THE DAY \$6.99



FISH TACOS

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Crisply fried in our LandShark batter wrapped in a grilled flour tortilla and layered with grilled habanero cream sauce, fresh guacamole, shredded lettuce and mango pico de gallo. Served with black beans and rice \$18.49

LANDSHARK LAGER FISH & CHIPS

Hand-dipped in our LandShark batter, fried and served with jalapeño tartar sauce, French fries and our homemade island coleslaw \$16.99

CATCH OF THE DAY

Grilled and served with island rice, Chef's choice of vegetable and choice of mango salsa or cilantro lime butter \$18.99

CRISPY COCONUT SHRIMP

Jumbo shrimp crusted with coconut and fried. Served with French fries and our homemade island coleslaw \$19.99



BBQ RIBS



Add a side mixed green salad or a side Caesar salad to any entrée for \$4.99

LOUISIANA CAJUN SHRIMP AND GRITS

Cheddar cheese grits topped with sautéed shrimp and our homemade Andouille sausage gravy \$19.49



SHRIMP SCAMPI LINGUINE

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Linguine pasta tossed with sautéed shrimp in our homemade white wine lemon butter sauce \$19.99

From the GRILL

From the Grill items include a mixed green salad

BBQ RIBS

Fork tender baby back ribs seasoned and basted with our signature BBQ sauce served with French fries and our homemade island coleslaw \$22.99

GRILLED CHICKEN BREAST

Two 6oz chicken breasts marinated and seasoned with our special blend of spices and topped with mango salsa. Served with island rice and Chef's choice of vegetable \$20.99

NEW YORK STRIP STEAK

A 12oz New York strip served with our homemade mashed potatoes and Chef's choice of vegetable* \$27.99

*Cooked to order, consuming raw or undercooked meats could increase your risk of food-borne illness.

Gluten Free available with modification



CHEESEBURGER IN PARADISE®

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Our signature burger topped with American cheese, lettuce, tomato and pickles \$12.99

CAPRESE BURGER

Topped with sliced fresh mozzarella cheese, tomato, fresh basil and a balsamic glaze \$14.49



Served with your choice of French fries or mixed green salad. Substitute onion rings for \$2.00

GRILLED CHICKEN SANDWICH

Topped with melted Monterey Jack cheese, applewood-smoked bacon, lettuce and tomato \$14.49

CRAB CAKE SANDWICH

Crispy fried jumbo lump crab cake topped with lettuce and tomato. Served with a side of Cajun remoulade \$15.99

-Kids-

Kid's meals are for kids 12 years of age or younger. Served with your choice of French fries or seasonal vegetables and choice of soda, milk or juice

JR. CHEESEBURGER IN PARADISE \$6.99

BONELESS CHICKEN BITES \$6.99

MAC & CHEESE \$6.99

GRILLED CHEESE \$6.99

JOLLY MON

Strawberry and banana smoothie \$3.99

OFF TO THE VIRGIN ISLANDS

Non-alcoholic daiquiri made with all-natural fruit purée. Your choice of: strawberry, raspberry, mango, banana or pina colada \$3.99

HOMEMADE Key Lime Pie

Our signature key lime pie, made from scratch daily (get yours while they last!) \$7.99

ASK YOUR SERVER FOR
ADDITIONAL DESSERT OFFERINGS



Our handcrafted choice burgers cooked to order* with signature seasonings. Served with your choice of French fries or mixed green salad. Substitute onion rings for \$2.00

CHEDDAR BBQ BURGER

Topped with cheddar cheese, applewood-smoked bacon, lettuce and BBQ aioli \$13.99

RANCHO DELUXE BURGER

Topped with Monterey Jack cheese, applewood-smoked bacon, lettuce, tomato, pickles and ranch dressing \$14.49

Substitute turkey or veggie burger for any selection. All burgers available on a Gluten Free bun.



BEACH CLUB

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Sliced roasted turkey and ham, Swiss cheese, applewood-smoked bacon, lettuce, tomato and Hellmann's® Real Mayo on toasted country white bread \$14.99

BEVERAGES

PEPSI • DIET PEPSI • SIERRA MIST • DR PEPPER
MOUNTAIN DEW • DIET MOUNTAIN DEW • LEMONADE
FRUIT PUNCH • ICED TEA • SWEET TEA • HOT TEA
COFFEE • BOTTLED WATER \$3.50

RED BULL • SUGAR FREE RED BULL \$5.00



HOMEMADE KEY LIME PIE



UPTOWN TOP SHELF MARGARITA

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Margaritaville Gold Tequila, Cointreau® Orange Liqueur, our house margarita blend topped with a Gran Gala® float. Excellent on the rocks \$10.25

PERFECT MARGARITA
Margaritaville Gold and Silver Tequila, triple sec, orange curaçao and lime juice served on the rocks... for margarita aficionados only \$10.25

LAST MANGO IN PARIS
Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, our house margarita blend and cranberry juice. Served on the rocks \$10.00

BLUEBERRY POMEGRANATE MARGARITA
Margaritaville Silver Tequila, Cointreau® Orange Liqueur, blueberry pomegranate purée and our house margarita blend \$10.00

BOOZE in the Blender

ENJOY YOUR SPECIALTY DRINK OR DRAFT BEER IN A 22OZ TAKE-HOME MARGARITAVILLE SOUVENIR BLENDER CUP FOR AN ADDITIONAL \$8

GET THE MOST OUT OF YOUR BLENDER CUP WITH OUR REFILL OFFERS!



WHO'S TO BLAME®
Margaritaville Gold Tequila, triple sec and our house margarita blend \$8.50

WATERMELON MARGARITA
Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend \$8.75

FEELIN' HOT HOT HOT
1800® Reposado Tequila, triple sec and our house habanero margarita blend \$10.00

LIVIN' IT UP
Sauza Tres Generaciones® Añejo Tequila (certified organic), Grand Marnier®, agave nectar and our house margarita blend. Served on the rocks \$12.25

FINS TO THE LEFT
Margaritaville Silver Tequila, blue curaçao and our house margarita blend \$8.75

TROPICAL FRUIT MARGARITA
Margaritaville Gold Tequila, triple sec and your choice of all-natural fruit purée: strawberry, raspberry or mango. Served frozen \$8.75



BOOZE IN THE BLENDER



ASK YOUR SERVER FOR ADDITIONAL WINE OFFERINGS

BAREFOOT WINES
CABERNET SAUVIGNON • CHARDONNAY • MERLOT
MOSCATO • RIESLING • WHITE ZINFANDEL
GLASS \$7.75



5 O'CLOCK SOMEWHERE®

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® 151° Rum, orange and pineapple juices with our house sweet & sour and a splash of grenadine. Served on the rocks \$9.75

INCOMMUNICADO
Margaritaville Gold Tequila and Silver Rum, vodka, gin and triple sec, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine \$8.75

ISLAND SANGRIA
Barefoot® Merlot Wine, Cruzan® Guava Rum, fresh fruit and juice blend \$8.75

TRANQUIL WATERS
Cruzan® Mango Rum, blue curaçao, pineapple juice and mango \$8.50

PLANTERS PUNCH
Appleton® Estate Signature Blend Rum, Sailor Jerry® Spiced Rum, our house sweet & sour, pineapple juice, pomegranate and a dash of bitters \$9.50

FROZEN DRINKS

CHOCOLATE BANANA COLADA
Pinnacle® Chocolate Whipped Vodka, 99 Bananas® and coconut purée. Topped with a float of Myers's® Dark Rum \$9.00

RUM RUNNER
Margaritaville Silver Rum blended with mixed berry and banana purées. Topped with Myers's® Dark Rum \$9.00



5 O'CLOCK SOMEWHERE®

PASSION FRUIT GUAVA COCKTAIL
Margaritaville Paradise Passion Fruit and Silver Tequilas, guava purée and our house sweet & sour \$9.00

BAHAMA MAMA
Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark Rum, crème de banana, pineapple and orange juices. Shaken and served over ice with a splash of grenadine \$9.25

ZOMBIE
Margaritaville Silver Rum, Cruzan® 151° Rum, apricot brandy, our house sweet & sour, orange and pineapple juices \$9.00

PREMIUM FRUIT DAIQUIRI
Conch Republic® Light Rum and your choice of any all-natural fruit purée: Strawberry, Raspberry, Mango, Banana or Piña Colada \$8.50

BAMA BREEZE
Cruzan® Vanilla Rum, Margaritaville Silver Rum, orange juice, coconut and mango purée \$8.75

BEER



DRAFT
\$5.50

LOADED LANDSHARK® Try a LandShark. Lager topped off with Margaritaville Island Lime Tequila \$8.00

DRAFT
BUD LIGHT
\$5.00

BLUE MOON
CORONA
GOOSE ISLAND 312
LAGUNITAS IPA
REVOLUTION SEASONAL
\$6.00

BOTTLE
\$5.75

BOTTLE
BUD LIGHT • BUDWEISER • COORS LIGHT
MILLER LITE • O'DOUL'S
DOMESTIC \$5.25
CORONA • CORONA LIGHT • HEINEKEN
MICHELOB ULTRA • RED STRIPE
PREMIUM \$5.75
ANGRY ORCHARD HARD CIDER • BATCH 19
DOGFISH HEAD 60 MINUTE IPA • SAMUEL ADAMS
STELLA ARTOIS • GUINNESS (16 OZ CAN)
SIERRA NEVADA PALE ALE
SPECIALTY \$6.25



- A state of mind since 1977 -