

Draft Beer

Bud Light
\$4.00 14oz / \$5.50 20oz.

Blue Moon

LANDSHARK LAGER

\$4.50 14oz. / \$6.00 20oz.

• Funky Buddha • Lagunitas IPA

\$5.25 14oz. / \$7.50 20oz.

Hollywood Brewery Pilsner

\$6.25 14oz / \$8.50 20oz

Cans & Buckets

Budweiser • Bud Light • Michelob Ultra
Miller Lite • Pabst Blue Ribbon (16 oz can) • O'Doul's
\$4.25 Each / \$20 Bucket

LANDSHARK LAGER • Corona • Corona Light
Goose Island 312
\$4.75 Each / \$22.50 Bucket

Fat Tire • Heineken • Samuel Adams
Rica Wheat India Pale Ale
\$5.50 Each / \$26.25 Bucket

Angry Orchard Hard Apple Cider • Maduro Brown Ale
GUINNESS DRAFT (can) • Stella Artois
Not Your Father's Root Beer
\$6.50 Each / \$31.25 Bucket

LOADED LANDSHARK

Try a LandShark Lager topped off with Margaritaville Island Lime Tequila
\$7.50 Each / Bucket \$32.50

Wines: Glasses & Bottles

Sparkling/Champagne

Prosecco, La Marca, Veneto, Italy

Cava, Brut, Poema, Catalonia, Spain

Champagne, Moet et Chandon, "Ice Imperial," France

Champagne, Brut, Dom Pérignon, France

Glass / Bottle

\$7 / \$28

\$7 / \$28

\$135

\$390

White

Moscato, Barefoot, California

Riesling, Polka Dot, Pfalz, Germany

Pinot Grigio, Ecco Domani, Italy

Rosé, Autour du Rosé, California

Rosé, Autour du Rosé, "Midi," California

Sauvignon Blanc, Starborough, New Zealand

Chardonnay, Edna Valley Vineyard, California

\$7

\$8 / \$32

\$8 / \$32

\$11 / \$44

\$11 / \$44

\$9 / \$36

\$10 / \$40

Red

Pinot Noir, Mirassou, California

Merlot, Red Rock Winery, California

Red Blend, Apothic, California

Malbec, Alamos, Argentina

Cabernet Sauvignon, Louis M. Martini, California

Glass / Bottle

\$8 / \$32

\$9 / \$36

\$9 / \$36

\$8 / \$32

\$11 / \$44

Sangria

Red

100% all-natural blend of Spanish Tempranillo grapes,
fresh blood orange and lemon juices with a touch of
cinnamon mixed with fresh fruit \$7.00

White

100% all-natural blend of Airén White Spanish grapes,
lemon, peach, and mango juices mixed
with fresh fruit \$7.00

Desserts

Chocolate Dipped Cheesecake

Chocolate dipped Cheesecake on a
stick, from Eli's of Chicago \$3.50

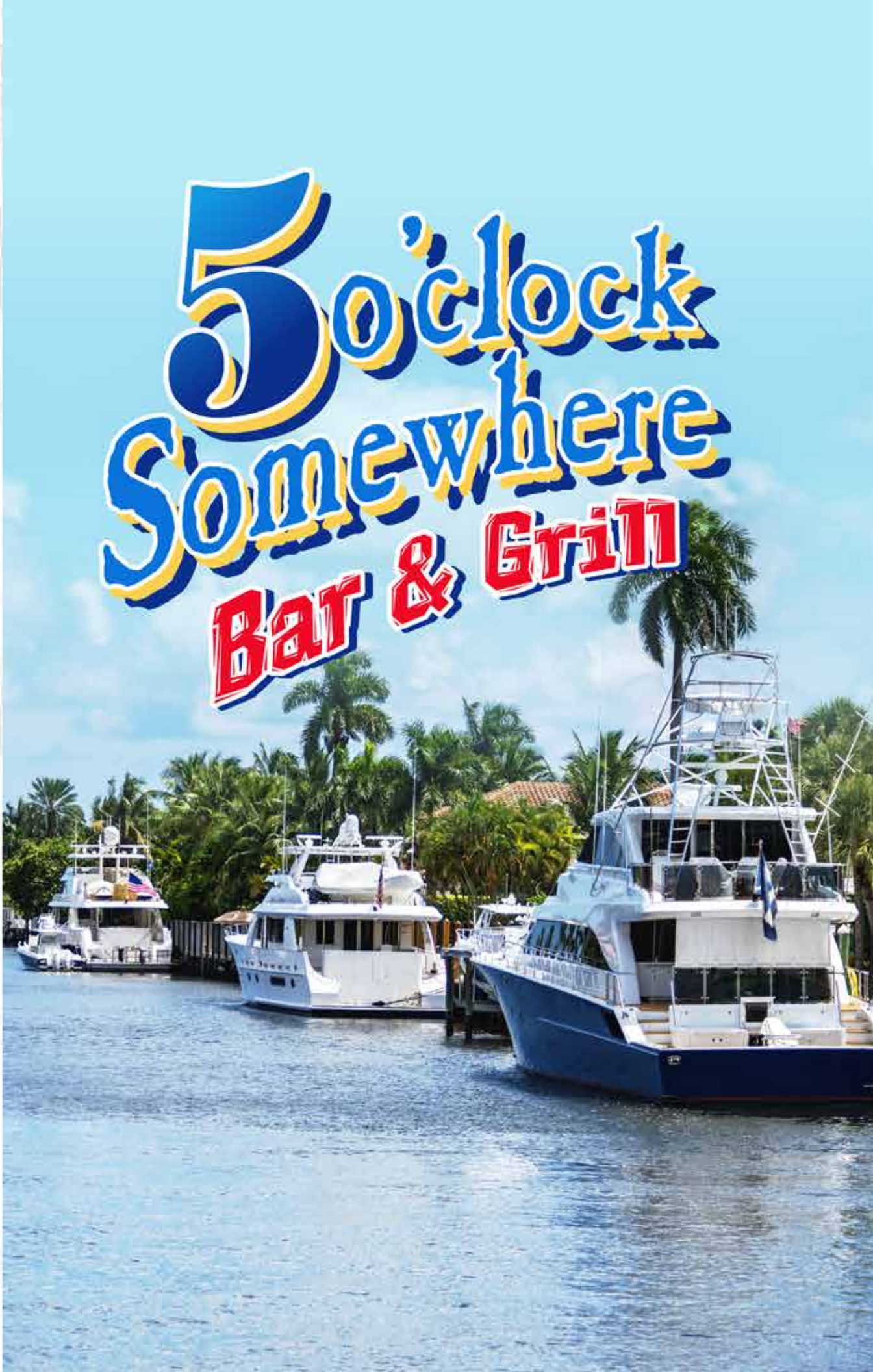
Fire Pit S'mores

Torched marshmallow and sweet
chocolate sandwiched between
graham crackers & topped with
caramel sauce \$5.99

1979 Key Lime Pie

A tribute to the original
Key lime pie served at the
Margaritaville Café in Key West \$5.99

5 o'clock Somewhere Bar & Grill



Starters

Oysters

Ask about today's selection and pricing.

Steamers

Fresh steamed clams with butter & lemons \$13.99

Peel & Eat Shrimp

Served chilled with key lime cocktail sauce \$12.99

Conch Fritters

Served with key lime cocktail sauce \$13.99

Grilled Calamari

Herb marinated calamari steak served with citrus segments, arugula & cilantro \$11.99

Smoked Fish Dip

Smoked fish topped with fried capers served with crackers, celery & carrot chips \$12.99

Buffalo Sriracha Shrimp

Crispy shrimp tossed with Buffalo Sriracha sauce. Served with blue cheese dressing and celery \$11.99

Chicken Wings

Served with celery & carrot chips with choice of blue cheese or ranch dipping sauce. Sauces: Buffalo, Sriracha Buffalo, or Honey BBQ \$11.99

Caprese Quesadilla

Mozzarella, Roma tomatoes and basil pressed in a parmesan tortilla. Drizzled with balsamic reduction \$10.99

Chips, Salsa & Guacamole

\$8.49

Burgers, Sandwiches & More

Burgers and sandwiches served with fries

5 o'clock Burger

Grilled ham, American cheese, over easy egg & mayo on warm Cuban bread \$11.99

Dockside Burger

American cheese, pickle, lettuce, tomato & onion \$11.99

Steak Sandwich

Caramelized onions, chimi mayo, romaine, tomato on Cuban bread \$13.99

Buffalo Chicken Wrap

Chicken tenders, Buffalo Sriracha sauce, cheddar & Monterey Jack cheeses, shaved celery, spring mix, and blue cheese sauce \$11.99

Substitute your burger or chicken sandwich with a veggie burger

Grilled Chicken Sandwich

Grilled chicken, ham, Swiss cheese, honey mustard, lettuce and tomato \$11.99

Fish Sandwich

Fresh catch, grilled or blackened, citrus mojo slaw & tomato. Served with creole tartar \$13.99

Grilled Chicken Salad

Spring mix, romaine, asparagus, cucumbers, cherry tomatoes, wontons, blue cheese crumbles, and balsamic vinaigrette. \$12.99

SoFlo Boil

Shrimp, clams, mussels, chorizo, fingerling potatoes & corn boiled in an orange LandShark beer stock. Served with garlic mojo butter \$22.99

Kid's Menu

For those 12 & under
Includes choice of milk, soda or juice and fries, yogurt, or celery & carrot chips

Kid's Burger

\$6.99

Grilled Chicken Breast

\$6.99

Cheese Quesadilla

\$6.99

Chicken Tenders

\$8.99

Margaritas

Who's to Blame

Margaritaville Gold Tequila, triple sec and our house margarita blend \$8.50

Sweet Tea Rita

FireFly® Sweet Tea Vodka, iced tea and our frozen Who's to Blame Margarita® \$9.25

Off to See the Lizard

Margaritaville Gold Tequila, melon liqueur and our house margarita blend \$9.25

Italian Margarita

Margaritaville Calypso Coconut Tequila, amaretto and our house margarita blend \$9.25

Blood Orange Margarita

Margaritaville Gold Tequila, triple sec and our house-made blood orange margarita blend \$9.25

Uptown Top Shelf Margarita

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

Boat Drinks

5 o'clock Somewhere

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, BACARDI® 151° Rum, orange and pineapple juices with sweet & sour and a splash of grenadine. Served on the rocks \$10.25

Coco Cabana

Margaritaville Coconut Rum, melon liqueur, pineapple and cranberry juices \$9.25

Port of Call Cooler

BACARDI® Black Razz Rum, raspberry purée, and our house-made lemonade. Topped with Sprite \$8.50

Sailors Delight

Sailor Jerry® Spiced Rum, Margaritaville Coconut Rum, watermelon purée and pineapple juice \$9.75

Orange Crush

Pinnacle® Orange Vodka, triple sec, orange juice and a splash of our house sweet & sour \$8.50

Why Don't We Get Drunk

99 Apples® (99 proof Apple Schnapps), BACARDI® 151 Rum, pineapple juice, and our house sweet & sour \$10.25

Frozen Concoctions

Bushwacker

Margaritaville Dark Rum, Kahlúa®, dark crème de cacao, coconut purée, vanilla ice cream and chocolate sauce \$10.25

Premium Fruit Daiquiris

Conch Republic® Light Rum and your choice of any all-natural fruit purée: strawberry, raspberry, mango, banana or piña colada \$8.50

Beverages

Blueberry Pomegranate Lemonade

Our house-made lemonade with blueberry and pomegranate purées \$3.50

Off to the Virgin Islands

Our non-alcoholic daiquiri made with all-natural fruit purée. Your choice of: strawberry, raspberry, mango, banana or piña colada \$3.95

Beverages

\$3.00

Coca-Cola • Diet Coke • Sprite • Pibb Xtra • Hi-C Fruit Punch • Barq's Root Beer
Minute Maid Lemonade • Gold Peak Iced Tea • Hot Tea • Coffee • Bottled Water
Red Bull (\$5) • Sugar Free Red Bull (\$5)

** 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 which you may change or eliminate at your discretion.*