

# APPETIZERS

## Three Clam Chowder

New England style made with Ocean,  
Cockle and Arctic clams \$5.99

## Chicken Wings

Fried crisp and tossed with your choice of  
Buffalo or Landshark BBQ sauce. Served with  
celery sticks and dipping sauce \$10.99

## Spinach & Artichoke Dip

Traditional creamy dip topped  
with Parmesan cheese. Served  
with tortilla chips \$8.99

## Peel & Eat Shrimp

Boiled and served hot with cocktail sauce  
½ lb \$10.99 1 lb \$17.99

## Chips & Dips

Tortilla chips served with our  
spicy queso and tomato salsa \$6.99

## Beach Chips

Lattice chips, cheese sauce, mixed cheese,  
bacon, sour cream and scallions.  
Served with ranch dressing \$10.99

## Pretzel Sticks

Served with cheese sauce and  
Creole ranch dipping sauce \$7.99

## Buffalo Shrimp

Golden fried and tossed in Buffalo sauce.  
Served with celery sticks and bleu cheese  
dipping sauce \$11.99  
Add bibb lettuce to make it a wrap \$14.99

## Clam Strips

Golden fried and served with cocktail sauce \$12.99

## Chicken Basket

Breaded chicken tenders served plain or tossed in  
your choice of Buffalo or LandShark BBQ sauce.  
Served with lattice chips and dipping sauce \$11.99

## Tuna Tartare

Tuna tartare with chopped fresh avocado  
mixed in sesame oil, soy sauce and spices.  
Drizzled with our creamy Thai chili sauce.  
Served with crispy tortilla chips \$14.99

# BURGERS

*Our signature double stacked burgers are served with lattice chips. Substitute French fries, Caesar or house side salad for \$2.00.  
Turkey Burger or Veggie Burger available at no additional charge.*

## Sriracha Crunch Burger

Topped with Monterey jack cheese,  
lettuce, Sriracha tossed lattice chips  
and a spicy Sriracha mayo\* \$13.99

## BBQ Burger

Topped with our signature LandShark BBQ sauce,  
bacon and Cheddar cheese\* \$13.99

## LandShark Burger

Piled high with American cheese,  
lettuce and tomato\* \$12.99

## Mushroom, Onion Swiss Burger

Topped with Swiss cheese, sautéed mushrooms,  
onions, lettuce and tomato\* \$13.49

# ENTRÉES

*Add a House or Caesar salad for \$2.00*

## Fried Shrimp Basket

Breaded shrimp fried to a golden brown  
and served with French fries and  
cocktail sauce \$15.99

## Shrimp and Chorizo Mac & Cheese

Sautéed shrimp and chorizo sausage tossed with  
rotini pasta in smoked Gouda and Vermont white  
cheddar cheese sauce \$17.99

## Fish Tacos

Mazina tortillas with blackened catch of the day,  
lettuce, diced tomatoes and our house-made  
bacon aioli. Served with crispy tortilla chips  
and fire-roasted salsa \$17.99

# DESSERTS

## Apple Blossom

Oven baked apple pastry served  
with a scoop of vanilla ice cream,  
topped with a caramel drizzled \$7.99

## Key Lime Pie \$5.99

## Sea Salt Caramel Cheesecake \$5.99

# SALADS

## Chicken Caesar Salad

Romaine lettuce tossed in a creamy  
Caesar dressing, topped with grilled chicken,  
croutons and Parmesan cheese \$13.99  
With grilled shrimp \$14.99  
With catch of the day \$15.99

## Caribbean Chicken Salad

Chopped greens topped with grilled chicken,  
cucumbers, tomatoes and candied pecans.  
Served with our house-made mango  
ranch dressing \$13.99

## House Salad

Chopped greens, diced cucumber, diced tomato,  
red onion, croutons and cheddar & Monterey jack cheese \$5.99

# SANDWICHES

*Served with lattice chips. Substitute French fries, Caesar or house side salad for \$2.00*

## Roasted Turkey Club

A triple decker club with roasted turkey, lettuce,  
tomato, Swiss cheese, signature mayonnaise,  
and bacon on white toast \$12.99

## Grilled Chicken Sandwich

Topped with bacon, Swiss cheese, lettuce,  
tomato and signature mayonnaise \$12.99

## Shrimp Po’ Boy

New Orleans style breaded shrimp with  
lettuce, diced tomato and our  
spicy remoulade sauce \$13.99

## Fish Sandwich

Local catch of the day grilled, blackened, or fried.  
Served on a toasted bun with lettuce,  
tomato, tartar sauce and lemon \$13.99

## Cuban

Ham, roasted pulled pork, Swiss cheese, dill pickle,  
and mustard pressed on a Cuban loaf \$10.99

## Philly Cheese Steak

Thin sliced ribeye steak, mixed with  
onions and peppers, topped with  
provolone cheese on a hoagie roll \$13.99

## Cheeseburger \$7.99

## Turkey & Swiss Sandwich \$7.99

## Fried Shrimp

With cocktail sauce \$9.99

## Chicken Tenders

With BBQ sauce or honey  
mustard \$7.99

## Pups Punch

House lemonade,  
pineapple juice, strawberry  
and banana purées served in  
a 16 oz souvenir light-up  
kid’s cup \$6.75

# LITTLE SHARKS

*Served with choice of French fries, fruit cup, yogurt, apples & caramel sauce or celery sticks & ranch dressing.  
For Kids 12 and under*

# BEVERAGES

## Watermelon Lemonade

Our house lemonade with watermelon purée \$3.50

## Off to the Virgin Islands

Non-alcoholic daiquiri made with all-natural  
fruit purée. Choice of strawberry, raspberry,  
mango, banana or piña colada \$3.95

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 \$3.00

Red Bull • Sugar-Free Red Bull \$5.00

# WINE

## White

House White Wine \$8

Moscato, Barefoot, California \$8

Pinot Grigio, Ecco Domani, Italy \$9/\$36

Sauvignon Blanc, Starborough,  
New Zealand \$10/\$40

Chardonnay, Edna Valley Vineyard,  
California \$11/\$44

White Zinfandel \$8

## Red

House Red Wine \$8

Pinot Noir, Mirassou, California \$9/\$36

Cabernet Sauvignon, Louis M. Martini,  
Sonoma County, California \$12/\$48

## Sparkling & Champagne

Prosecco di Conegliano- Valdobbiadene,  
La Marca, Veneto, Italy \$8/\$32

Cava, Brut, Poema, Catalonia, Spain \$8/\$32

Champagne, Moet et Chandon,  
“Ice Imperial,” France \$145

# SANGRIA

## White

100% all-natural blend of Airen White Spanish  
grapes, lemon, peach and mango juices  
mixed with fresh fruit. \$8.00

## Red

100 % all-natural blend of Spanish  
Tempranillo grapes, fresh blood orange  
and lemon juices with a touch of  
cinnamon mixed with fresh fruit. \$8.00



# DRAFT BEER

Budweiser, Bud Light, or Michelob Ultra  
14 oz \$5.00    20 oz \$6.50

## LANDSHARK LAGER

14 oz \$5.50    20 oz \$7.00

Angry Orchard Crisp Apple Hard Cider,  
Blue Moon, Corona Light, Lagunitas IPA,  
Key West Sunset Ale  
14 oz \$6.25    20 oz \$8.50

Stella Artois, Key Billy Ale,  
Islamorada Sandbar Sunday  
14 oz \$7.25    20 oz \$9.50

# CANS & BUCKETS

Budweiser, Bud Light, Michelob Ultra, Miller Lite,  
Pabst Blue Ribbon (16 oz can) or O'Doul's  
\$5.25 each    \$20 Bucket

**LANDSHARK LAGER**, Corona, Corona Light,  
or Goose Island 312

\$5.75 each    \$22.50 Bucket

Fat Tire, Heineken, Samuel Adams  
\$6.50 each    \$26.25 Bucket

Guinness Draft (Can), Stella Artois  
Not Your Father's Root Beer  
\$7.50 each    \$31.25 Bucket

# BEER COCKTAILS

## Shark Tank

**LANDSHARK LAGER** and our frozen  
Who's to Blame® Margarita \$9.50

## Full Moon

Blue Moon® Belgian White, Cointreau® Orange  
Liqueur and grapefruit sweet & sour \$10.75

## LOADED LANDSHARK LAGER®

LandShark Lager with Margaritaville  
Island Lime Tequila \$8.50

## Palm Breeze

Bud Light®, Cruzan® Mango Rum,  
watermelon purée and pineapple juice \$9.00

## License to Chillada

**LANDSHARK LAGER**, Luna Zul® Reposado Tequila  
and our house-made bloody mary blend \$10.00

## Spiced Pomegranate Cider

Angry Orchard® Crisp Apple Hard Cider, Fireball®  
Cinnamon Whiskey and pomegranate \$10.25

# MARGARITAS

## Who's to Blame®

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

## Pink Cadillac Margarita

Margaritaville Last Mango Tequila, Cointreau®  
Orange Liqueur, our house margarita blend and  
cranberry juice. Served on the rocks \$11.25

## Peach Moonshine Margarita

Ole Smoky® White Lightnin' and Peach Moonshine  
with our house margarita blend \$10.75

## Livin' It Up

Sauza Tres Generaciones® Añejo Tequila  
(certified organic), Grand Marnier® and  
our house margarita blend. Served  
on the rocks \$11.25

## Grapefruit Juicy Fruit

Margaritaville Silver Tequila,  
triple sec and our house-made  
grapefruit margarita blend \$9.25

## Smoked Chipotle Margarita

Luna Zul® Reposado Tequila,  
triple sec and our house-made smoked  
chipotle margarita blend \$10.75

## Where's the Party

Corazon® Blanco Tequila, triple sec,  
wildberry purée and our house  
margarita blend \$10.75

## Sangarita

Margaritaville Gold Tequila, triple sec  
and our house-made red sangria  
margarita blend. Served frozen \$10.75

## Perfect Margarita

Margaritaville Gold and Silver Tequilas, triple sec,  
orange curacao and lime juice served on the rocks  
for margarita aficionados only... \$11.25

*Ask for any of our specialty drinks or beer  
in a take-home Landshark® Blender for  
an additional \$8.00*

# BOAT DRINKS

## Stranded on a Sandbar

Margaritaville Paradise Passion  
Fruit Tequila, peach schnapps,  
orange and cranberry juices \$10.25

## Long Island Beacher

Margaritaville Paradise Passion Fruit  
Tequila, BACARDI® Mango Fusion Rum,  
New Amsterdam® Peach Vodka, our  
house sweet & sour and a splash of  
cranberry juice \$10.75

## Tranquil Waters

Cruzan® Mango Rum, blue curacao,  
pineapple juice and mango \$10.25

## Shark Bite

Blue Chair® Spiced Coconut Rum, Fireball® Cinnamon  
Whiskey, prickly pear and cranberry juice \$10.75

## Melon Mixer

Tito's® Vodka, watermelon purée, and our house  
sweet & sour. Topped with soda water \$10.75

# FROZEN CONCOCTIONS

## Bama Breeze

Cruzan® Vanilla Rum, Margaritaville Silver Rum,  
orange juice, coconut and mango purées \$10.75

## Rum Runner

Margaritaville Silver Rum blended with blackberry  
and banana purées. Topped with Myers's®  
Dark Rum \$10.75

## 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

