

Served with lattice chips. Upgrade to caesar salad or fries for \$2

#### **CHIPS & DIPS**

Tortilla chips, spicy queso and fire roasted salsa \$7

# **SEASONAL FRUIT PLATE**

Chef selection of seasonal fruits and berries served with Key lime yogurt dip \$11

### CHEESE BOARD

Domestic and imported cheeses, dried fruit, mango-peach chutney and fresh berries, served with crostini and bagel chips \$15

## WATERMELON SALAD

Feta, mint, balsamic glaze \$9

#### **SMOKED CHEDDAR BRATWURST**

Pretzel roll & citrus cabbage slaw \$9

#### **TURKEY CLUB WRAP**

Oven roasted turkey, alfafa sprouts, Applewood bacon, tomato, avocado, wheat tortilla & pesto mayo \$14

#### FISH TACOS

Mazina tortillas with grilled mahi mahi, pico de gallo, citrus cabbage slaw and Sriracha aioli, served with crispy tortilla chips and fire roasted salsa \$18

# **CHICKEN TENDER BASKET**

Breaded chicken tenders served plain or tossed with your choice of Buffalo or Landshark BBQ sauce. Served with lattice chips and dipping sauce \$12

#### **LANDSHARK® BURGER**

Piled high with American cheese, special sauce, lettuce and tomato \$13

## **GRILLED CHICKEN CAESAR SALAD**

Romaine lettuce, tossed in a creamy Caesar dressing, topped with grilled chicken, croutons and parmesan cheese \$14

\*Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness.



For those 12 & under. Served with Fries. Includes choice of milk, soda or juice.

**CHEESEBURGER** 

**CHICKEN TENDERS** 

**GRILLED CHEESE** \$7

**GRILLED CHICKEN BREAST** 

The meals above are served with choice of: apples & caramel dip, French fries, carrot chips & ranch dressing, fruit cup or yogurt.

For your convenience, an 18% gratuity is added for parties of 6 or more which you may change or eliminate at your discretion.



#### **MARGHERITA**

Vine ripe tomato, mozzarella and basil chiffonade \$12

#### **BBQ CHICKEN**

Grilled chicken, BBQ sauce, shaved onions and fresh cilantro \$13

#### **ALOHA**

Black Forest ham, grilled pineapple and onions \$14

#### **SPICY MEXICAN SHRIMP**

Ranchero sauce, queso fresco, lime crema and fresh cilantro \$15

#### PROSCIUTTO & MOZZARELLA

Roma tomato, fire roasted tomato sauce, topped with arugula and red wine vinaigrette \$14



#### **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 \$11.25

# TRANQUIL WATERS

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

# **INCOMMUNICADO**

Margaritaville Gold Tequila and Silver Rum, vodka, gin and triple sec, sweet & sour, cranberry and pineapple juices with a splash of grenadine \$10.75

# STRANDED ON A SANDBAR

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

# **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 \$10.75



#### **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

# **BLUEBERRY POMEGRANATE**

Margaritaville Silver Tequila, Cointreau® Orange Liqueur, blueberry and pomegranate purées and our house margarita blend \$11.25

#### LIVIN' IT UP

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

# FINS TO THE LEFT

Margaritaville Silver Tequila, blue curacao and our house margarita blend \$9.25

#### PERFECT MARGARITA

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

WHITE	GLASS	BOTT
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 & CHAMPAGN	E	
Prosecco di Conegliano-Valdobbiadeno La Marca, Veneto, Italy	e, \$8	\$32
Cava, Brut, Poema, Catalonia, Spain	\$8	\$32
Champagne, Brut, Dom Pérignon, France		\$390

#### **RED SANGRIA**

100% all-natural blend of Spanish Tempranillo grapes, fresh blood orange and lemon juices with a touch of cinnamon mixed with fresh fruit \$8

#### **WHITE SANGRIA**

100% natural blend of Airén White Spanish grapes, lemon, peach and mango juices mixed with fresh fruit \$8



# DRAFT

14oz / 20oz

Budweiser, Bud Light

\$5.00/\$6.50

LandShark Lager

\$5.50/\$7.00

Blue Moon, Islamorada Sandbar

Sunday, Lagunitas IPA \$6.25 / \$8.50

# **Loaded LandShark**

Try a LandShark Lager topped off with Margaritaville Island Lime Tequila \$8.50

# **CANS & BUCKETS**

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

> LandShark Lager, Corona, Corona Light \$6.50 Each / \$26.25 Bucket

> > Heineken, Sam Adams, Fat Tire \$6.50 Each / \$26.25 Bucket

Angry Orchard Hard Cider, ĞÚINNESS DRAFT, Stella Artois \$7.50 Each / \$31.25 Bucket



# **GINGER LEMONADE**

Our house-made ginger infused lemonade \$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

# **OTHER BEVERAGES**

Coca-Cola • Diet Coke • Sprite Minute Maid Lemonade Gold Peak Iced Tea **Bottled Water** Coffee • Hot Tea Red Bull (\$5) Sugar Free Red Bull (\$5)



# **VOLCANO BLAST**

Margaritaville Silver Rum, Cruzan® 151 Rum, orange and pineapple juices with a dash of grenadine \$10.75

# **HUNCH PUNCH**

Mount Gay® Black Barrel Rum, pineapple juice and our house-made ginger tiki blend \$10.25

# **PYRAT PARALYZER**

Pyrat® Rum XO Reserve, orange juice and piña colada. Topped with Myers's® Dark Rum \$11.25

# **SWIZZLE**

Flor De Cana® 7-year Rum, fresh lime juice, ginger, pineapple juice and a dash of bitters \$10.25

# **SPICED MAI TAI**

Sailor Jerry® Spiced Rum, Solerno® Blood Orange Liqueur, Orgeat syrup, blood orange sweet & sour and a dash of bitters \$11.25

#### **TSUNAMI**

Margaritaville Coconut Rum, banana liqueur, watermelon purée and pineapple juice \$9.50

#### **ISLAND FIRE**

Fireball® Cinnamon Whisky, pineapple juice & coconut purée \$9.50



Ask for any of our specialty drinks in a refillable 22-ounce blender cup for \$18.99! Refills for \$13.99



# **LAVA FLOW**

Margaritaville Silver Rum, strawberry and piña colada \$8.50

# 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

#### **BAMA BREEZE**

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

# **RUM RUNNER**

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



**ICE CREAM SANDWICH** 

