**Appetizers**

“DRUNKEN” SHRIMP SKILLETS
Sautéed with tequila key lime butter, roasted garlic, onions and peppers, with a mini baguette for dipping $13.99

**TRADITIONAL WINGS**
Served with fresh veggie chips and your choice of sauce $11.99

ASIAGO CRAB DIP
A sharp asparagus cream with crabmeat and artichoke served with crostini bread $13.99

KEY WEST CHICKEN QUESADILLA
Chicken, mango, guacamole and Monterey Jack cheese served with lime crema, guacamole and pico de gallo $12.99

LAVA LAVA SHrimp
Golden fried and drizzled with our Thai chili sauce $12.99

**SOUP OF THE DAY** $5.99

**VOLCANO NACHOS**
Tortilla chips loaded with chili, cheese, and pico de gallo then topped with guacamole, sour cream and jalapeños $15.99

**Salads**

CHICKEN CAESAR SALAD
Hearts of romaine in creamy dressing, topped with Cajun chicken or grilled chicken, croutons, Parmesan cheese $15.99

SHRIMP LOUIS CHOPPED SALAD
Crispy iceberg lettuce, grilled shrimp, avocado, cherry tomatoes, cucumber, capers and hard-boiled eggs served with paradise island dressing $16.99

CHICKEN COBB SALAD
Hand-breaded fried or grilled chicken, Applewood-smoked bacon, avocado, tomato, bleu cheese and hard-boiled eggs served with honey mustard dressing $15.99

TACO SALAD
Chopped greens, volcano chili, tortilla chips, mixed cheese, sour cream, pico de gallo and guacamole served with creamy lime ranch dressing $13.99

**Sandwiches**

Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries for $5.99

All burgers available on Gluten Free bun

**FRENCH FRIES** $2.99
**SWEET POTATO WAFFLE FRIES** $2.99
**YUKON GOLD LOADED MASHED POTATOES** $8.99
**VEGETABLE OF THE DAY** $2.49
**CILANTRo LIME COLESLaw** $2.29
**BLACK BEANS** $2.29
**ISLAND RICE** $2.29
**MIXED GREEN SALAD** $5.99
**CAESAR SALAD** $5.99

**MARGARITAS & BoAT DrINKS**

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

UPTOWN TOP SHELF MARGARITA
Margaritaville Gold Tequila, Cointreau Orange Liqueur and our house margarita blend topped with a Gran Gala® float. Excellent on the rocks $11.25

GINGER CITRUS MARGARITA
Margaritaville Gold Tequila, triple sec and our house-made ginger-infused margarita blend $9.25

LAST MANGO IN PARIS
Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, our house margarita blend and cranberry juice. Served on the rocks $11.25

BLACKBERRY MOONSHINE MARGARITA
Ole Smoky® White Lightnin’ and Blackberry Moonshine with our house margarita blend $10.75

WATERMELON MARGARITA
Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend $9.75

FEELIN’ HOT HOT HOT
180°® Reposado Tequila, triple sec and our house-made habanero margarita blend $12.75

CHOCOLATE BANANA COLADA
Pinnacle Chocolate Whipped Vodka, 99 Bananas® and coconut purée. Topped with a float of Myers’s Dark Rum. Served frozen $10.75

5 O’CLOCK SOMEWHERE
Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® 151° Rum, orange and pineapple juices with sweet & sour and a splash of grenadine. Served on the rocks $11.25

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

LIGHTNING STRIKE
Ole Smoky® White Lightnin’ Moonshine, Sailor Jerry® Spiced Rum, Cruzan® 151° Rum, agave nectar, pineapple and orange juice and our house sweet & sour $11.25

ONE PARTICULAR HARBOUR
Blue Chair® Spiced Coconut Rum, Cruzan Vanilla Rum, pineapple juice, blueberry and pomegranate purées $10.75

**ENGLISH**

Add a side House Salad or a side Caesar Salad to any entrée $4.99

CRISPY COCONUT SHRIMP
Jumbo shrimp coated with coconut and fried. Served with honey mustard dipping sauce $15.99

LANDSHARK LAGER FISH & CHIPS
Hand-dipped in our LandShark batter, fried and served with jalapeño tartar sauce, French fries and cilantro lime coleslaw $17.99

JIMMY’S JAMMIN’ JAMBALAYA
Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth $18.99

SEAFOOD MAC & CHEESE
Shrimp and lump crab meat tossed with cavatappi pasta in a Boursin cream sauce $20.99

BUTTERMILK FRIED CHICKEN
Fried chicken breasts served with Yukon Gold mashed potatoes, green beans and chicken gravy $16.99

MARGARITAVILLE GOLD RUM & PARADISE PASSION FRUIT LIME MARGARITA
Margaritaville Gold Rum, Grand Marnier, passion fruit and lime juice. Served on the rocks $12.25

**BURGERS in Paradise**

Our handcrafted choice burgers cooked to order® with signature seasonings.

**CHEESEBURGER IN PARADISE®**
Our signature burger topped with American cheese, lettuce, sliced tomato, pickles and paradise island sauce® $13.99

**RANCHO DELUXE BURGER**
Topped with Monterey Jack cheese, Applewood-smoked bacon, lettuce, sliced tomato, pickles and ranch dressing* $14.49

**BLACK & BLEU BURGER**
Topped with Applewood-smoked bacon, chunky blue cheese dressing, lettuce and sliced tomato* $14.49

VOLCANO BURGER
Topped with our volcano chili, lava cheese sauce, pickled jalapeños, guacamole and fritos original corn chips* $14.99

CHURRASCÔ STEAK
Seasoned and grilled 10oz steak, served with chimichurri, black beans and rice $26.99

MARGARITA PASTA
Roasted red and green bell peppers, onions and garlic in lime cilantro butter tossed with cavatappi pasta and topped with Parmesan cheese $19.99 with chicken $18.99 with shrimp $19.99

**BOAT DRINKS**

Rum, agave nectar, pineapple and orange juices. $11.25

Passion Fruit Tequila, Cruzan® 151° Rum, orange and pineapple juices with sweet & sour and a splash of grenadine. Served on the rocks $11.25

Served with seasonal vegetables and topped with Yukon Gold mashed potatoes $22.99

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® 151° Rum, orange and pineapple juices with sweet & sour and a splash of grenadine. Served on the rocks $10.75

Hidden River Spirits, Firestone Walker, Ole Smoky® Moonshine, bahama mama $11.25

Served on the rocks $11.25

Substitute turkey or veggie burger for any selection.

**Sandwiches**

Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries for $5.99

**Cheeseburger in Paradise**

Panko-breaded fish golden-fried, topped with sliced tomato, cilantro lime coleslaw and a side of jalapeño tartar sauce $15.99

**Grilled Chicken Sandwich**
Grilled chicken breast, melted Monterey Jack cheese, Applewood-smoked bacon, lettuce, sliced tomato and a side of dijon aioli $13.99

**French Dip**
Shaved roast beef, caramelized onions, swiss cheese on a crusty baguette. Served with au jus* $13.99

**FRESH LOCAL CATCH OF THE DAY**
Served with fresh smoked salmon, green beans and choice of mango salsa or cilantro lime butter MKT $14.99

**BLACKENED RIB EYE STEAK**
A 12 oz blackened choice ribeye steak with lemon and garlic herb seasoning $29.99

**GRILLED CHICKEN BREASTS**
Marinated and seasoned with our special blend of spices and topped with mango salsa. Served with island rice and fire-roasted corn $18.99

**CHURRASCÔ STEAK**
Seasoned and grilled 10oz steak, served with chimichurri, black beans and rice $26.99

**GLUTEN FREE AVAILABLE WITH MODIFICATION**

Gluten Free Available with modification

* 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.