

# Appetizers

**“DRUNKEN” SHRIMP SKILLET** 🌱  
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 asiago cream with crabmeat and artichoke served with crostini bread \$13.99

**KEY WEST CHICKEN QUESADILLA**  
Chicken tinga, Oaxaca 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 \$13.99

**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

# Sides

**FRENCH FRIES** \$2.59

**SWEET POTATO WAFFLE FRIES** \$2.99

**YUKON GOLD LOADED MASHED POTATOES** \$3.99

**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**  
1800® Reposado Tequila, triple sec and our house-made habañero margarita blend \$10.75

**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

**LIGHTNIN' 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

# ENTRÉES

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

**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 crabmeat 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

**CRISPY COCONUT SHRIMP**  
Jumbo shrimp crusted with coconut and fried. Served with horseradish-orange marmalade dipping sauce, French fries and cilantro lime coleslaw \$19.99

**FISH TACOS**  
Crisply fried in our LandShark batter, topped with avocado, cilantro lime coleslaw and key lime crema. Served with black beans, rice and pico de gallo \$17.99

**SHRIMP TRIO**  
Blackened shrimp, sautéed island lime shrimp and crispy coconut shrimp served with French fries, cilantro lime coleslaw and horseradish-orange marmalade \$24.99

**BEACH TACOS**  
Choice of marinated carne asada steak or simmered chicken tinga topped with queso fresco. Served with black beans, rice, key lime crema, guacamole and pico de gallo \$16.99

**FRESH LOCAL CATCH OF THE DAY**  
Grilled and served with island rice, green beans and choice of mango salsa or cilantro lime butter MKT

**BLACKENED RIBEYE STEAK** 🌱  
A 12 oz blackened choice ribeye steak with seasonal vegetables and loaded Yukon Gold mashed potatoes \$27.99

**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

**CHURRASCO 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 \$15.99 with chicken \$18.99 with shrimp \$19.99

# BURGERS in Paradise

Our handcrafted choice burgers cooked to order\* with signature seasonings.

Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries for \$.99

🌱 All burgers available on Gluten Free bun

# SANDWICHES

Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries for \$.99

**BEACH CLUB**  
Sliced turkey and ham, Swiss cheese, Applewood-smoked bacon, lettuce, sliced tomato and dijon aioli on toasted country white bread \$13.99

**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 bleu cheese dressing, lettuce and sliced tomato\* \$14.49

**SIGNATURE FISH SANDWICH** 🌱  
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

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

**CHEDDAR BBQ BURGER**  
Topped with cheddar cheese, Applewood-smoked bacon, fried onions, lettuce and BBQ aioli\* \$14.49

Substitute turkey or veggie burger for any selection.



🌱 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.