

Starters

Steamers

Middle neck clams and garlic herb butter served with grilled toast and lemon \$13.99

Peel & Eat Shrimp (1/2 lb or Full lb)

Shrimp spiced with Old Bay seasoning served with key lime cocktail sauce and lemon \$12.99 / 18.99

Conch Fritters

Served with creole tartar, key lime cocktail and lemon \$13.99

Smoked Fish Dip

Served with celery sticks, flatbread crackers lemon wedges and pickled spicy veggie \$13.99

Flash Fried Calamari

Served with aji amarillo sauce, salsa criolla and a lemon \$12.99

Chicken Wings

Served with celery sticks \$12.99
Selection of sauces:
Jerk • BBQ • Buffalo

Oysters

Fresh shucked served with cocktail sauce, horseradish, lemon and crackers MKT

DockMaster Seafood Platter

Fried shrimp, mahi and calamari served with yucca, aji amarillo and salsa criolla \$13.99

New England Clam Chowder

Served with oyster crackers \$5.99

Salad

Skipper Salad

Sliced cucumber, tomato, Bermuda onions, croutons on a bed of arugula and romaine lettuce. Choice of dressing: balsamic, citrus, ranch or blue cheese \$8.99

Grilled or Blackened Catch of the Day MKT
Grilled chicken \$13.99

Tomato, Avocado & Heart of Palm Salad

Shaved onion, olive oil, garlic, and lemon \$9.99

Grilled Calamari Salad

Arugula, sliced avocado, onion, cherry tomato with citrus vinaigrette \$12.99

Sandwiches & Burgers

All sandwiches served with Old Bay fries

Lobster Roll

Maine lobster with celery, scallions, parsley, lemon, dill and tarragon \$17.99

Island Crab Cake Sandwich

Pan seared with bibb lettuce, tomato served with creole tartar and lemon \$14.99

Fish Sandwich

Fresh local catch served grilled or blackened with citrus slaw, tomato and creole tartar sauce MKT

Dock-Side Burger

Cheddar cheese, pickle, lettuce, tomato and onion \$11.99

5 O' Clock Burger

Grilled ham, American cheese, over easy egg and mayo served on a brioche bun \$13.99

5 o'clock Tacos

All tacos served on corn tortilla with tri-color chips and salsa

Tacos del Mar

Fresh daily catch, pico de gallo, citrus slaw with aji amarillo sauce \$12.99

Chicken Tacos

Achiote marinated chicken, salsa verde with queso fresco \$11.99

Carne Asada Tacos

Cilantro lime marinated steak topped with pico de gallo and guacamole \$12.99

Blackened Shrimp Tacos

Citrus slaw with pico de gallo \$13.99

Sides

Old Bay French Fries \$4.99

Yucca Fries with Salsa Criolla \$4.99

Tri-Color Chips and Salsa \$4.99

House Salad \$4.99

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® \$10.25

Off to See the Lizard

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



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

Italian Margarita

Margaritaville Calypso Coconut Tequila, amaretto and our house margarita blend \$10.25

Blood Orange Margarita

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

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

Boat Drinks

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

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 \$9.50

Sailors Delight

Sailor Jerry® Spiced Rum, Margaritaville Coconut Rum, watermelon purée and pineapple juice \$10.75

Orange Crush

Pinnacle® Orange Vodka, triple sec, orange juice and a splash of our house sweet & sour \$9.50

Why Don't We Get Drunk

99 Apples® (99 proof Apple Schnapps), Cruzan® 151° Rum, pineapple juice and our house sweet & sour \$11.25

Frozen Concoctions

Bushwacker

Margaritaville Dark Rum, Kahlúa®, dark crème de cacao, coconut purée, vanilla ice cream and chocolate sauce \$11.25

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)

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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

Draft Beer

Bud Light

\$5.00 14oz / \$6.50 20oz

LANDSHARK LAGER

\$5.50 14oz / \$7.00 20oz

Stella Artois

\$7.25 14oz / \$9.50 20oz

Blue Moon • Lagunitas IPA • Key West Sunset Ale

\$6.25 14oz / \$8.50 20oz

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)• O'Doul's

\$5.25 Each / \$20 Bucket

LANDSHARK LAGER • Corona • Corona Light

Goose Island 312

\$5.75 Each / \$22.50 Bucket

Fat Tire • Heineken • Samuel Adams

Red Stripe

\$6.50 Each / \$26.25 Bucket

Angry Orchard Hard Apple Cider

Guinness Draft • Stella Artois

\$7.50 Each / \$31.25 Bucket

Wines: Glasses & Bottles

Sparkling/Champagne

	Glass / Bottle
Prosecco, La Marca, Veneto, Italy	\$8 / \$32
Cava, Brut, Poema, Catalonia, Spain	\$8 / \$32
Champagne, Moet Chandon, "Ice Imperial", France	\$145

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, California	\$12 / \$48

Sangria

White Sangria	\$8
100% all-natural blend of Airen White Spanish grapes, lemon, peach and mango juices mixed with fresh fruit.	
Red Sangria	\$8
100% all-natural blend of Spanish Tempranillo grapes, fresh blood orange and lemon juices with a touch of cinnamon mixed with fresh fruit.	

Desserts

Key Lime Pie

\$6.99

S'mores Cheesecake

\$6.99

Coconut Ice Cream On The Shell

\$6.99

