

STARTERS

CRISPY CALAMARI

Slaw, sweet & sour sauce,
fried hot peppers \$14.99

SEARED SPICY TUNA

Firecracker sauce \$13.99

FRIED PICKLES

Sour dill pickles, ranch \$8.99

GARLIC SHRIMP FLATBREAD

Boursin cheese, tomatoes, red onions, basil \$15.99

CRAB CAKE

Jumbo lump crab, spicy remoulade \$16.99

FRIED FISH BITES

Lemon, tartar sauce \$10.99

PEEL AND EAT SHRIMP

Zatarain's seasoning, cocktail sauce
1/2lb \$12.99 Full lb \$18.99

CHICKEN WINGS

Caribbean Dry Rub \$12.99

CONCH FRITTERS

Creole tartar sauce \$13.99

SALADS & SOUP

CHOPPED SALAD

Romaine, black beans, avocado, cheddar, corn,
tomatoes, smoked pepper ranch \$10.99
Add Shrimp \$7.00 Add Chicken \$5.00

SEARED TUNA SALAD

Greens, avocado, mango, macadamia nuts, mango,
crispy wonton, sesame ginger dressing \$16.99

CAESAR SALAD

Romaine, Parmesan cheese, croutons,
creamy Caesar dressing \$9.99
Add Shrimp \$7.00 Add Chicken \$5.00

SEAFOOD CHOWDER

Sourdough boule \$9.00

SANDWICHES & BURGERS

Served with Old Bay steak fries or cole slaw

FRESH CATCH SANDWICH

Pan-seared or blackened \$17.99

WARM LOBSTER ROLL

Maine lobster, griddled brioche bun,
butter sauce \$20.99

JERK CHICKEN SANDWICH

Pineapple salsa, pepper jack cheese, fried onions,
lettuce, tomato, red pepper mayo \$14.99

DOCKSIDE BURGER

Cheddar cheese, pickle, lettuce,
tomato, onion \$13.99

5 O'CLOCK BURGER

Grilled ham, American cheese,
over-easy egg, mayo \$14.99

VEGAN BURGER

Lettuce, pineapple, sweet onion, pepper salsa,
sweet chili sauce, on a bun or green style \$13.99

ENTRÉES

LOBSTER BAKE

One pound Maine lobster, clams, corn,
smoked sausage, potatoes, lemon \$Market Price

FRESH CATCH

Grilled or blackened, cole slaw, French fries \$19.99

FISH AND CHIPS

Cole slaw, French fries, tartar sauce \$17.99

WEDNESDAY

Peel and Eat Shrimp Special

1/2lb \$9.99

Full lb \$14.99

FRIDAY 5PM-9PM

Fire Pit Cauldron

MAINE LOBSTER & CLAMS

or

KING CRAB & MUSSELS

Corn, smoked sausage, potatoes
\$Market Price

MARGARITAS

WHO'S TO BLAME®

Margaritaville Gold Tequila, triple sec and our house
margarita blend Served frozen or on the rocks \$9.25

SWEET TEA RITA

FireFly® Sweet Tea Vodka, iced tea and our frozen
Who's to Blame® Margarita \$9.75

OFF TO SEE THE LIZARD

Margaritaville Gold Tequila, melon liqueur and our
house margarita blend. Served on the rocks \$9.75

ITALIAN MARGARITA

Margaritaville Calypso Coconut Tequila, amaretto and
our house margarita blend. Served on the rocks \$9.75

BLOOD ORANGE MARGARITA

Margaritaville Gold Tequila, triple sec and our house
blood orange margarita blend. Served on the rocks \$9.75

UPTOWN TOP SHELF MARGARITA

Margaritaville Gold Tequila, Cointreau® Orange Liqueur,
our house margarita blend topped with a Gran Gala®
float. Excellent on the rocks \$11.50

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 \$9.75

Booze in the Blender

ENJOY YOUR SPECIALTY DRINK OR
DRAFT BEER IN A 22oz TAKE-HOME
SOUVENIR BLENDER CUP FOR \$19.99



BOAT DRINKS

5 O'CLOCK SOMEWHERE

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® Hurricane Proof 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® Hurricane Proof Rum, pineapple juice and our house sweet & sour \$11.25

NON-ALCOHOLIC 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 \$4.95

COCA-COLA • DIET COKE • SPRITE • PIBB XTRA

H-I-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

DESSERTS

KEY LIME PIE • S'MORES CHEESECAKE \$6.99

BEER

Draft

BUD LIGHT
14oz \$5.25
20oz \$6.75

LANDSHARK® LAGER
BLUE MOON • STELLA ARTOIS
LAGUNITAS IPA
14oz \$6.50
20oz \$8.75

VEZA SUR MANGO
BLONDE ALE
12oz \$7.50
20oz \$9.75

Cans & Buckets

BUDWEISER • BUD LIGHT • MICHELOB ULTRA
MILLER LITE • PABST BLUE RIBBON (16 oz) • O'DOUL'S
\$5.50 Each \$23.75 Bucket

LANDSHARK® LAGER • CORONA • CORONA LIGHT
FAT TIRE • HEINEKEN • SAMUEL ADAMS
\$6.50 Each \$28.75 Bucket

ANGRY ORCHARD HARD APPLE CIDER
GUINNESS DRAFT • STELLA ARTOIS
\$7.75 Each \$35.00 Bucket

Loaded LANDSHARK

TRY IT LOADED! Top off your LandShark® Lager with Margaritaville Island Lime Tequila for an additional \$3.00

WINE

SPARKLING/CHAMPAGNE

Prosecco, La Marca, Veneto, Italy
Cava, Brut, Poema, Catalonia, Spain
Champagne, Moët Chandon, "Ice Imperial", France

GLASS

\$9 .00
\$8.00

BOTTLE

\$36.00
\$32.00
\$145.00

WHITE

House White Wine
Moscato, Barefoot, California
Pinot Grigio, Ecco Domani, Italy
Sauvignon Blanc, Starborough, New Zealand
Chardonnay, Edna Valley Vineyard, California
White Zinfandel

\$8.00
\$8.00
\$9.00
\$10.00
\$11.00
\$8.00

\$36.00
\$40.00
\$44.00

RED

House Red Wine
Pinot Noir, Mirassou, California
Cabernet Sauvignon, Louis M. Martini, California

\$8.00
\$9.00
\$12.00

\$36.00
\$48.00

SANGRIA

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

\$8.00

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.

\$8.00

