



Starters

CONCH BITES 15.00

Tenderized, bite sized pieces of local conch, lightly battered and fried served with a spicy mayo sauce.

QUESADILLAS CHICKEN 17.75 SHRIMP 19.75

Tortilla stuffed with cheddar cheese, jalapeños, tomatoes, chilies & onions. Served with sour cream and salsa.

COCONUT SHRIMP 15.99

Fresh shrimp in a coconut batter, served with an orange marmalade sauce.

SPINACH DIP 15.99

House made and topped with melted swiss cheese, served with tortilla chips.

LOBSTER POPPERS 25.00

SOUTHWEST EGGROLLS 15.99

Blackened chicken, black beans, fire roasted red peppers, cilantro, red onions, pepperjack and Monterey Jack cheese wrapped in deep fried wonton wrappers with chipotle ranch dipping sauce.

LAVA LAVA SHRIMP 15.99

Golden fried shrimp drizzled with our Thai chili sauce.

AHI POKE TUNA NACHOS 19.99

Crisp wontons, togarashi sauce, ponzu glaze, avocados, shaved jalapeños, green onions, cilantro and sesame seeds.

CHICKEN WINGS 15.99

Served with celery, carrots and dipping sauce. Tossed in your choice of buffalo or BBQ sauce.

VOLCANO NACHOS 21.99

Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños.

TRES AMIGOS CHIPS & DIP 17.99

Queso, guacamole and pico de gallo served with warm corn tortilla chips.

Salads

SOUTHWEST CHICKEN SALAD 15.00

Chopped greens, grilled chicken, black beans, roasted corn, diced tomatoes, peppers and fresh avocado tossed in our chipotle ranch dressing, topped with crispy tortilla strips and queso fresco.

CAJUN CHICKEN COBB SALAD 20.00

Chopped greens tossed with honey mustard dressing, chilled cajun pulled chicken, smoked bacon, eggs, avocado, tomatoes and bleu cheese.

CAESAR SALAD 16.00

MAHI	22.00	SHRIMP	22.00
CHICKEN	20.00	STEAK	25.00

Romaine hearts, creamy lime caesar dressing, croutons and parmesan cheese.

Burgers

BURGERS ARE COOKED TO ORDER WITH SIGNATURE SEASONINGS. SERVED WITH YOUR CHOICE OF FRENCH FRIES OR SWEET POTATO FRIES. SUBSTITUTE FOR A SIDE MIXED GREEN SALAD OR SIDE CAESAR SALAD.

CHEESEBURGER IN PARADISE 15.99

Our signature burger topped with American cheese, lettuce, tomatoes, pickles and Paradise Island dressing.

BBQ BACON BURGER 16.99

Topped with smoked bacon, sharp cheddar, BBQ sauce, lettuce and tomatoes.

THE HANGOVER CURE 16.00

On marble rye with thousand island dressing, caramelized onions, smoked bacon, pepper jack cheese, topped with an over easy egg.

BAHAMIAN PEAS N' RICE	5.99
SEASONAL VEGETABLES	6.00
SWEET POTATO FRIES	7.00
FRENCH FRIES	4.99
ISLAND SLAW	4.99
MIXED GREEN SALAD	6.99
CAESAR SALAD	6.99
BAKED POTATO	4.99
LOADED POTATO	5.99
PLANTAIN	5.99

Sides



**FOR PARTIES 12 OR MORE,
18% GRATUITY WILL BE ADDED.**

Sandwiches

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR SWEET POTATO FRIES. SUBSTITUTE FOR A SIDE MIXED GREEN SALAD OR SIDE CAESAR SALAD.

BLACKENED MAHI SANDWICH 21.49

Topped with coleslaw, lettuce and tomato on a toasted brioche bun served with tartar sauce.

CAJUN SHRIMP PO' BOY 19.49

Fried shrimp, lettuce, tomatoes and roasted red pepper remoulade on a Cuban loaf.

HONEY MUSTARD CHICKEN SANDWICH 17.99

Grilled marinated chicken breast, topped with smoked bacon, swiss cheese, honey mustard, guacamole, lettuce and tomato on a toasted brioche bun.

STEAK SANDWICH 19.99

Marinated steak topped with grilled onions, swiss cheese, lettuce and tomato on a fresh baguette.

BEACH CLUB 16.99

Sliced turkey breast and black forest ham, swiss cheese, smoked bacon, lettuce tomato and dijon aioli on toasted white bread.

Entrées

ISLAND CRACKED CONCH 23.00

Tenderized local conch lightly battered & fried, served with lime & tartar sauce. Served with 2 sides.

CATCH OF THE DAY 35.99

Your choice of grilled, blackened and topped with mango salsa. Served with peas n' rice and seasonal vegetables.

BAHAMIAN-STYLE SNAPPER 25.75

Crispy fried snapper with lime, salt & goat pepper. Served with 2 sides.

16OZ T-BONE STEAK 42.00

ADD SHRIMP 10.00 ADD CRACKED LOBSTER 12.00

Served with 2 sides.

CARIBBEAN GRILL 46.00

lobster with 2 side orders.

FRESH FISH TACOS 29.99

Grilled fresh catch of the day topped with cole slaw and jalapeños in warm flour tortillas. Served with any side.

BBQ RIBS 29.99

Ribs grilled and based with house BBQ sauce. Served with french fries and cole slaw.

BBQ JERK CHICKEN 23.99

Marinated and roasted half chicken based with a chipotle BBQ sauce. Served with fried plantains and peas n' rice.

FAJITAS

CHICKEN	19.99	STEAK	21.99
SHRIMP	21.99	MAHI	22.99

Roasted peppers and onions served with fresh guacamole, sour cream, pico de gallo, and flour tortillas.

JUMBO SHRIMP 28.00

Golden fried or grilled. Served with 2 sides.

MAHI FINGERS 27.00

Lightly battered and fried golden brown. Served with 2 sides.

SHRIMP & CONCH PASTA 35.00

Broccoli and carrots tossed with alfredo sauce. Served with garlic bread.

Lil' Chillers

16.00 SERVED IN A TAKE-HOME MARGARITAVILLE FRISBEE!

CHOOSE YOUR MAIN:
Butter Pasta
Quesadilla
Chicken Tenders
Mini Cheeseburger
Classic Hot Dog

CHOOSE YOUR SIDE:
French Fries
Side Salad
Peas N' Rice
Island Slaw

**FOR KIDS 12 & UNDER. SERVED WITH A BEVERAGE.
SUBSTITUTE FOR SWEET POTATO FRIES OR SEASONAL VEGGIES FOR 2.99.**



Desserts

CHOCOLATE CAKE 10.99

KEY LIME PIE 10.99



Wines

VINA MAIPO SAUVIGNON BLANC	5.80
VINA MAIPO CHARDONNAY	5.80
VINA MAIPO MERLOT	5.80
VINA MAIPO CABERNET SAUVIGNON	5.80
VINA MAIPO SWEET MOSCATO	5.80
VINA MAIPO SWEET RED BLEND	5.80
FIORDALISIO PINOT GRIGIO	7.46
DANZANTE PINO GRIGIO	15.88
ECHO FALLS WHITE ZINFANDEL	6.97
C'EST LA VIE ROSÉ	10.92
CONO SUR ORGANIC ROSÉ	12.71
FEDERALIST CHARDONNAY	18.07
FEDERALIST CABERNET SAUVIGNON	26.00
KENDALL JACKSON VR CHARDONNAY	21.56
KENDALL JACKSON VR CABERNET SAUVIGNON	26.00
MIONETTO PROSECCO SPLIT (187.ML/6.32 OZ)	7.16
MIONETTO PROSECCO ROSÉ SPLIT (187ML/6.31 OZ)	7.16

Beers

DRAFT 20 OZ	9.25
Kalik, Sands, Sands Lite, Heineken	
BOTTLE	7.00 EACH 30.00 BUCKET
Kalik, Kalik Light, Sands, Sands Lite, Budweiser, Bud Light, Presidente	
BOTTLE	7.50 EACH 33.00 BUCKET
Miller Lite, Coors Lite, Corona, Heineken, Guinness, Kalik Gold	



Margaritas

WHO'S TO BLAME

Margaritaville Gold Tequila, triple sec and our house margaritaville blend.

8.50

FINS TO THE LEFT

Margaritaville Silver tequila, blue curaçao and our house margaritaville blend.

9.50

WATERMELON MARGARITA

Margaritaville Silver tequila, triple sec, watermelon purée and our house margarita blend.

9.50

PERFECT MARGARITA

Margaritaville Gold and Silver tequilas, triple sec, orange curaçao and lime juice served on the rocks for margarita aficionados.

10.50

STRAWBERRY MARGARITA

Margarita Gold tequila, triple sec and strawberry purée.

9.50

UPTOWN TOP SHELF MARGARITA

Margaritaville Gold tequila, Cointreau orange liqueur, and our house margarita blend and cranberry juice. Served on the rocks.

10.50

LAST MANCO IN PARIS

Margarita Last Mango tequila, Cointreau Orange liqueur, our house margaritaville blend and cranberry juice. Served on the rocks.

10.50

FEELIN' HOT HOT HOT

18000 Repo Sado tequila, triple sec and our house habaño margarita blend.

10.50

MANGO MARGARITA

Margaritaville Gold tequila, triple sec and all-natural mango fruit purée.

9.50

Boat Drinks

STRAWBERRY DAIQUIRI

Margaritaville Silver rum and frozen strawberry fruit purée. Served frozen.

9.50

TRANQUIL WATERS

Cruzan® Mango rum, blue curaçao, pineapple juice and mango purée.

9.50

ZOMBIE

Margaritaville Silver rum, 151 rum, apricot brandy, our house sweet & sour mix, orange and pineapple juice.

10.00

PLANTERS PUNCH

Appleton® Rum VX, Sailor Jerry® spiced rum, our house sweet & sour mix, pineapple juice, pomegranate juice and a dash of bitters.

10.00

CHOCOLATE BANANA COLADA

Pinnacle® Chocolate Whipped vodka, 99 banana and coconut purée. Topped with a float of Meyers Dark Rum.

10.00

BAHAMA MAMA

Margaritaville Spiced and Coconut rums, aged dark rum, crème de banana, pineapple and orange juices. Shaken and served over ice with a splash of grenadine.

9.50

MANGO DAIQUIRI

Margaritaville Silver rum and mango purée. Served frozen.

9.50

5 O'CLOCK SOMEWHERE®

Margaritaville Silver rum and Paradise Passion Fruit tequila, 151 rum, orange and pineapple juices with sweet and sour mix and a splash of grenadine. Served on the rocks.

10.00

PIÑA COLADA

Margaritaville Dark rum, pineapple and coconut purée. Served frozen.

9.50

INCOMMUNICADO

Margaritaville Gold tequila and Silver rum, vodka and triple sec, our house sweet & sour mix, cranberry and pineapple juices with a splash of grenadine.

10.00