



ONION RINGS

crispy battered onion rings,
creamy island bbq sauce, lava lava sauce
(1410 cal.) 11.95

ASIAGO CRAB & ARTICHOKE DIP

sharp asiago cream with crab meat and
artichokes with house-made tortilla chips
(1670 cal.) 17.95

CONCH FRITTERS

chili and lime spiked aioli
(1200 cal.) 16.95



LAVA LAVA SHRIMP

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golden fried and drizzled with chili and lime spiked aioli
(960 cal.) 16.95

PRETZEL STICKS

served warm with dijon aioli and our house-made queso
(940 cal.) 13.95



VOLCANO NACHOS

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tortilla chips layered with chili, cheese, pico de gallo,
fresh guacamole, sour cream and jalapeños
(3270 cal.) 23.95

BONELESS CHICKEN WINGS

house breaded boneless chicken wings
served with veggie chips and choice of
Buffalo (1260 cal.) or Huli Huli BBQ sauce (1120 cal.) 16.95

WHITE CHEDDAR CHEESE CURDS

served with marinara
(1210 cal.) 13.95

HOUSE-MADE GUACAMOLE

served with tortilla chips
(910 cal.) 13.95

TEQUILA SPIKED SHRIMP CEVICHE

fresh shrimp marinated in citrus, coconut milk
and Margaritaville Lime Tequila. Topped with avocado,
tomato, cucumber, jalapeño, onions, cilantro,
with house-made tortilla chips
(850 cal.) 16.95

KEY WEST CHICKEN QUESADILLA

griddled flour tortilla, Monterey Jack and Oaxaca cheeses,
lettuce, sour cream, guacamole, pico de gallo
(1530 cal.) 17.95



SOUP OF THE DAY

ask your server about our chef's daily house-made soup
MP

CARIBBEAN BLACKENED SALMON*

fresh blackened salmon, mixed greens, papaya, mango,
avocado, cucumber, red peppers, crispy tortillas,
queso fresco and passion fruit vinaigrette dressing
(1450 cal.) 24.95

TACO SALAD

chopped greens, volcano chili, tortilla chips, mixed cheese,
sour cream, pico de gallo, and guacamole
with creamy lime ranch dressing
(1180 cal.) 18.95

CHICKEN CAESAR SALAD

hearts of Romaine tossed in creamy lime Caesar dressing,
topped with grilled chicken, house-made
crostini croutons, Parmesan cheese
(1220 cal.) 18.95

Gluten sensitive Vegetarian Vegan

ENTRÉES

St. Somewhere

Add a bacon wrapped smoked cheddar shrimp skewer (660 cal.) for 12.00 or a side house salad (25 cal) or side Caesar salad (495 cal) for 7.95

PINEAPPLE CHIMICHURRI GRILLED CHICKEN

island rice, heirloom baby carrots, pineapple chimichurri, chili oil
(950 cal.) 23.95

CRISPY COCONUT SHRIMP

jumbo shrimp crusted with coconut and fried, with horseradish-orange marmalade dipping sauce, French fries and cilantro lime coleslaw
(1550 cal.) 25.95



CHICKEN & SHRIMP
HULI HULI BOWL

HULI HULI CHICKEN & SHRIMP BOWL

grilled chicken and togarashi shrimp skewers with broccoli, mixed vegetables, pineapple and edamame, tossed in our house made huli huli sauce
(830 cal.) 24.95

CARIBBEAN NY STRIP*

10 oz. New York Strip seasoned with Caribbean Jerk with sweet plantains, chayote & yellow squash, sweet peppers, and fried onions
(1580 cal.) 35.95

Make it Surf & Turf - add a crab cake
(1790 cal.) 8.00

LANDSHARK® LAGER FISH & CHIPS

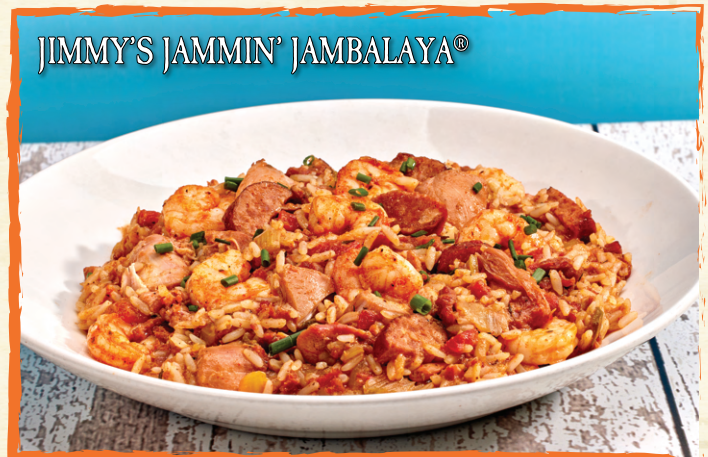
hand-dipped and fried in LandShark® batter, with jalapeño tartar sauce, French fries and cilantro lime coleslaw
(2330 cal.) 24.95

BLACKENED SALMON*

blackened salmon filet served with island rice, black beans, cilantro, and pineapple chimichurri
(750 cal.) 28.95

SHRIMP & GRITS

applewood smoked bacon and smoked cheddar wrapped shrimp, served over creamy grits with andouille gravy
(1320 cal.) 25.95



JIMMY'S JAMMIN' JAMBALAYA®

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Cajun rice loaded with shrimp, chicken and andouille sausage, simmered in a spicy broth
(990 cal.) 23.95

JERK CHICKEN PASTA

penne pasta, grilled chicken breast, green and red peppers, with a mango jerk cream sauce
(1210 cal.) 23.95

SHRIMP MAC & CHEESE

shrimp tossed with cavatappi pasta in a Boursin cream sauce
(1680 cal.) 26.95



FISH TACOS

FISH TACOS

crispy fried in LandShark® batter, topped with avocado, cilantro lime coleslaw and key lime crema, with black beans, island rice and pico de gallo
(800 cal.) 22.95

Special dietary accommodations available upon request

*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness

SANDBAR SANDWICHES

AEROPUERTO INTERNACIONAL
S. J. P. V. A. R.

Choice of French fries (520 cal.) or a mixed green salad (25 cal). Substitute sweet potato fries (460 cal) for 2.95

GRILLED CHICKEN SANDWICH

grilled chicken breast, Monterey Jack cheese, applewood smoked bacon, lettuce, tomato, Dijon aioli
(1170 cal.) 18.95

CUBAN SANDWICH

ham, pulled pork, Swiss cheese, mustard, pickles
(1080 cal.) 19.95

CRAB CAKE SANDWICH

crab cake, lava lava remoulade, lettuce, tomato, red onion, charred lemon, brioche bun
(930 cal.) 21.95

BEACH CLUB



BEACH CLUB

sliced turkey and ham, Swiss cheese, applewood smoked bacon, lettuce, tomato, Dijon aioli on toasted country white bread
(1070 cal.) 19.95

NON-ALCOHOLIC DRINKS

LITTLE MISS MAGIC

blackberries, lime juice, agave syrup, ginger beer, fresh mint, soda
(150 cal.) 10.00

SIMPLE PLEASURES

cucumbers, basil, soda, lime juice
(10 cal.) 10.00

HOUSE MADE STRAWBERRY LEMONADE

20 oz. house made lemonade with strawberry purée
(150 cal.) 4.75

ICED TEA

sweet, unsweetened
(5-160 cal.) 4.75

JUICE

apple, cranberry, orange, pineapple
(290-340 cal.) 4.50

MILK

(370 cal.) 4.50

BOTTLED WATER

(0 cal.) 6.00

HOT COCOA

(80 cal.) 4.00

COFFEE

regular, decaf
(5-40 cal.) 4.00

KING OF SOMEWHERE HOT

piña colada, jalapeño, maraschino cherry
(330 cal.) 9.00

OFF TO THE VIRGIN ISLANDS

20 oz. non-alcoholic daiquiri made with all-natural fruit purée
Your choice of: strawberry, raspberry, mango, banana, or piña colada
(370-480 cal.) 5.50

FOUNTAIN SODA

Coca-Cola, Diet Coke, Coke Zero Sugar, Fanta Orange, Sprite, Lemonade, Mr. Pibb, Barq's Root Beer
(0-180 cal.) 4.75

BURGERS

in Paradise



CHEESEBURGER
IN PARADISE®

CHEESEBURGER IN PARADISE®*

American cheese, lettuce, tomato, pickles,
paradise island sauce, brioche bun
(1340 cal.) 18.95

Make it a Double
(1900 cal.) 23.95

CHEESEBURGER BEYOND PARADISE 🌱

Beyond® burger, vegan American cheese, lettuce, tomato,
pickles, vegan paradise island sauce, kaiser bun
(890 cal.) 19.95

Our burgers are half pound, 100% fresh,
premium Black Angus beef.
Substitute turkey (410 cal.) or veggie burger 🌱 (240 cal.)
for any selection. Gluten sensitive options available

Choice of French fries (520 cal.) or mixed green salad
(25 cal). Substitute sweet potato fries (460 cal) for 2.95

SOUTHERN STACK BURGER*

beef patty, cheddar cheese, coleslaw, Texas-style BBQ sauce,
pork carnitas, crispy battered onion ring, tomato, brioche bun
(1430 cal.) 20.95

RANCHO DELUXE BURGER*

Monterey Jack cheese, applewood smoked bacon,
lettuce, tomato, pickles, ranch dressing, brioche bun
(1440 cal.) 19.95

"TRIP AROUND THE SUN" BURGER*

two caramelized burger patties,
cheddar cheese, lettuce, tomato,
jalapeño relish, habanero ranch, brioche bun
(1090 cal.) 20.95

NACHO BURGER*

beef patty stuffed with Monterey Jack cheese
topped with lettuce, guacamole, chipotle aioli,
blue corn tortilla chips, poblano salsa,
pickled jalapeño, brioche bun
(1100 cal.) 19.95

Desserts

BROWNIE SUNDAE 🍫

warm fudge brownie & vanilla bean ice cream topped
with crumbled Heath® bar, chocolate syrup,
whipped cream and a cherry on top
(1810 cal.) 9.95

KEY LIME PIE 🍋

as cool and refreshing as an ocean breeze,
graham cracker crust with sweet and
tart key lime filling and raspberry sauce
(530 cal.) 9.95

🌿 Gluten sensitive

🌱 Vegetarian

🌱 Vegan

Special dietary accommodations available upon request

*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness
For your convenience, an 18% gratuity is added for parties of 6 or more.