

MARGARITAS



PERFECT MARGARITA

Margaritaville Gold and Silver Tequila, triple sec, Orange Curaçao and lime juice on the rocks... For margarita aficionados only (140 cal)

UPTOWN TOP SHELF MARGARITA

Teremana® Reposado Tequila, Cointreau® Orange Liqueur, and our house margarita blend topped with a Gran Gala® Orange Liqueur float (300 cal)

BLUEBERRY POMEGRANATE RITA
Margaritaville Silver Tequila, Cointreau® Orange Liqueur, blueberry pomegranate purée and our house margarita blend (300 cal)

WHO'S TO BLAME®

Some people claim that there's a woman to blame, but I know... Our traditional house margarita made with Margaritaville Gold Tequila, Margaritaville Triple Sec and our house margarita blend (270 cal)

LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, cranberry juice and our house margarita blend (260 cal)

NEW SEASIDE HACIENDA

Patrón® Silver Tequila, Cointreau® Orange Liqueur, agave nectar, our house margarita blend with orange and lime juices (300 cal)

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend (280 cal)

MOONSHINE FAVORITES

BLACKBERRY MOONSHINE MARGARITA

Buddy had 8, I suggest starting off with 1! Ole Smoky® White Lightnin' and Blackberry Moonshine with our house margarita blend (270 cal)

MANGOBERRY CRUSH

Margaritaville Last Mango Tequila, Ole Smoky® Blackberry Moonshine, blackberry syrup, and our house sweet & sour (300 cal)

MOUNTAIN MARGARITA

Ole Smoky® Sour Razzin' Berry Moonshine, Margaritaville Paradise Passion Fruit Tequila, lime, agave nectar, and our house margarita blend (290 cal)

FROZEN CONCOCTIONS

HAVANAS AND BANANAS

Havana Club® Añejo Clásico Rum, Baileys® Irish Cream, crème de banana, coconut purée, and a float of Myers's® Original Dark Rum. Served frozen (380 cal)

DON'T STOP THE CARNIVAL

Margaritaville Silver Rum blended with strawberry, banana, and mango purée. Served frozen (270 cal)

RUM RUNNER

Myers's® Original Dark Rum blended with blackberry and banana purées, and topped with Cruzan® Hurricane Proof Rum. Served frozen (310 cal)



TSUNAMI

Ole Smoky® White Lightnin' and Hunch Punch Moonshine, our house sweet & sour with a splash of Sprite (250 cal)



BOOZE IN THE BLENDER

ENJOY YOUR BEVERAGE IN OUR 22oz SOUVENIR BLENDER CUP
GREAT DEAL ON REFILLS

BOAT DRINKS

COCO CABANA

Parrot Bay® Coconut Rum, melon liqueur, pineapple and cranberry juices. Served on the rocks (210 cal)

INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, Margaritaville Triple Sec, Wheatly® Vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine (260 cal)

LIME IN DA COCONUT

Bacardi® Lime, RumHaven® Coconut Rum, Coconut Berry Red Bull® and our premium citrus sweet & sour (240 cal)

BAHAMA MAMA

Margaritaville Spiced, Coconut, and Dark Rums, crème de banana, pineapple and orange juices with a splash of grenadine (250 cal)

TRANQUIL WATERS

This cool blue concoction of Cruzan® Mango Rum, blue curaçao, pineapple juice and mango (200 cal)

WATERMELON WAVE

Tito's® Handmade Vodka, watermelon purée and our house lemonade (240 cal)

CLASSIC COCKTAILS

OLD FASHIONED

Elijah Craig® Small Batch Bourbon, Grand Marnier® Orange Liqueur, Old Fashioned Blend, and Angostura Bitters (240 cal)

5 O'CLOCK SOMEWHERE®

Give me a Hurricane before I go insane! Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® Hurricane Proof Rum, orange and pineapple juices with our house sweet & sour and a splash of grenadine (260 cal)

RUBY RED RENEGADE

Deep Eddy® Ruby Red Vodka, Margaritaville Triple Sec, strawberry purée, pomegranate syrup, and our premium citrus sweet & sour (280 cal)

ESPRESSO MARTINI

Tito's® Handmade Vodka, Grand Marnier® Orange Liqueur, simple syrup, and espresso (160 cal)

NEW BERMUDA GOLD RUSH

Casamigos® Blanco Tequila, passion fruit purée, Madagascar vanilla syrup, lime juice, and soda water (200 cal)

BEER

DRAFT

LANDSHARK® LAGER (175-250 cal)
14 oz

WINE

SPARKLING

PROSECCO La Marca D.O.C., Italy (170-720 cal)

WHITE

PINOT GRIGIO Ruffino Lumina, Italy (140-610 cal)

SAUVIGNON BLANC Starborough, New Zealand (120-600 cal)

CHARDONNAY Sea Sun by Caymus, California (150-630 cal)

RED

PINOT NOIR Meiomi, California (120-610 cal)

RED BLEND Conundrum by Caymus, California (120-610 cal)

ROSÉ La Jolie Fleur, France (80-415 cal)

CABERNET SAUVIGNON Bonanza by Caymus, California (130-660 cal)

BOTTLE/CAN

BUD LIGHT (110 cal) • BUDWEISER (150 cal)
COORS LIGHT (100 cal) • MILLER LITE (100 cal)
MICHELOB ULTRA (90 cal) • BUDWEISER ZERO (50 cal)
PABST BLUE RIBBON (16 oz CAN) (190 cal)

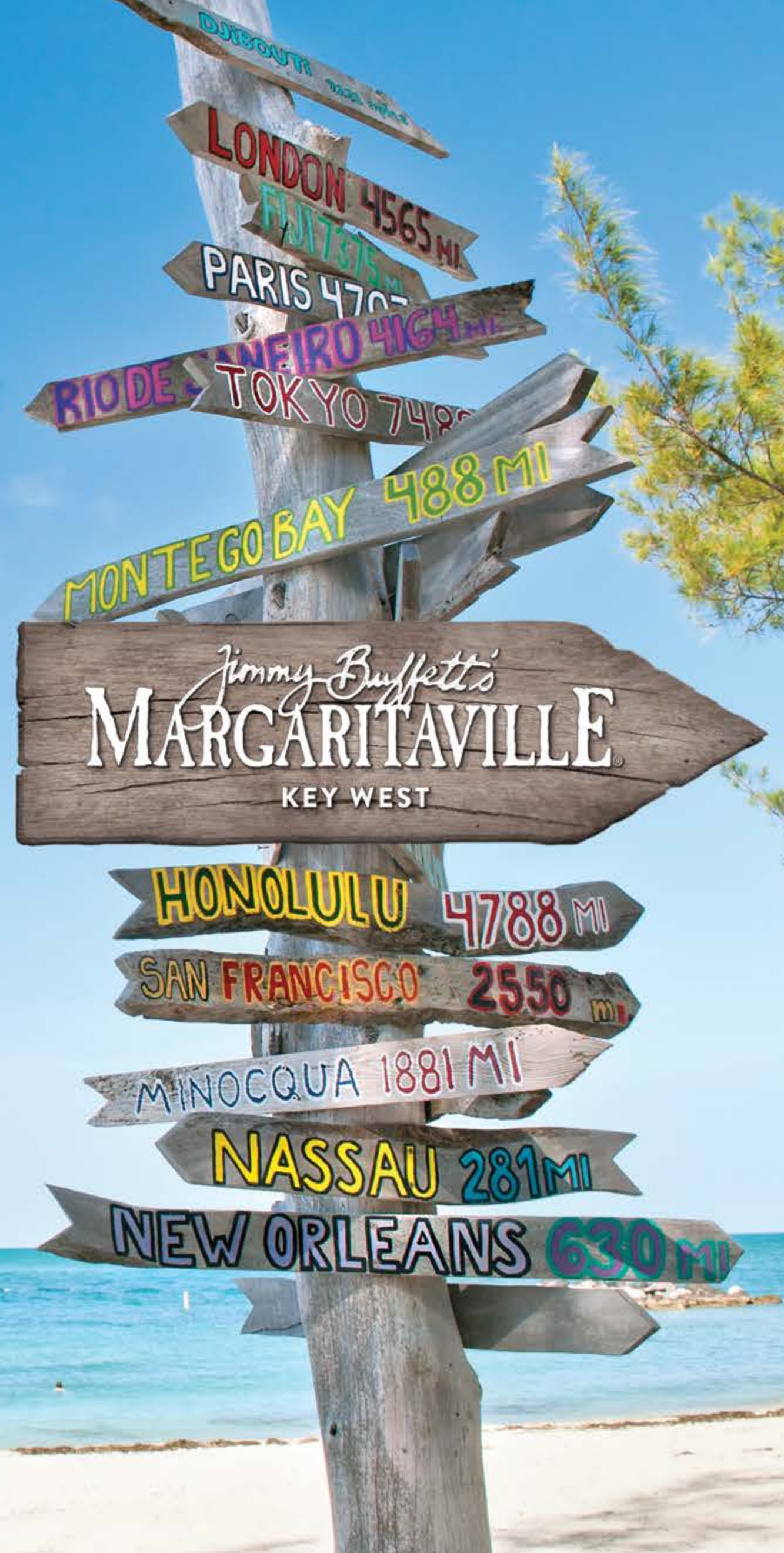
LANDSHARK® LAGER (150 cal)

TWISTED TEA (190 cal) • CORONA (160 cal)
CORONA PREMIER (90 cal) • MODELO ESPECIAL (150 cal)
PACIFICO LAGER (140 cal)

STELLA ARTOIS (150 cal) • SAMUEL ADAMS (180 cal)
FAT TIRE (155 cal) • BELL'S TWO HEARTED IPA (230 cal)
KONA BIG WAVE (130 cal) • VODOO RANGER IPA (200 cal)
ANGRY ORCHARD HARD CIDER (190 cal)
DOGFISH HEAD CITRUS SQUALL (190 cal)
TRULY SEASONAL (100 cal) • HIGH NOON (100 cal)

Loaded LANDSHARK.

Try a LandShark® Lager topped off with Margaritaville Island Lime Tequila (185 cal)



STARTERS



APPETIZER TRIO

A sampling of our Hand-Battered Chicken Tenders, Conch Fritters and Spinach & Artichoke Dip (2590 cal)

LAVA LAVA SHRIMP

Golden fried shrimp drizzled with our Thai chili sauce (920 cal)

CONCH FRITTERS

Served with Cajun remoulade (1090 cal)

CHICKEN WINGS

Tossed in choice of sauce: buffalo, jerk, teriyaki, served with celery sticks, and dipping sauce (1110-1250 cal)

TEMPURA BATTERED CHICKEN TENDERS

Served with your choice of Buffalo, honey mustard, or BBQ dipping sauce (1540 cal)



SOUTHWEST CHICKEN SALAD

Mixed greens, black beans, roasted corn, diced tomatoes, peppers and fresh avocado tossed in southwestern vinaigrette topped with grilled chicken, crispy tortilla strips and queso fresco (680 cal)



VOLCANO NACHOS

Tortilla chips layered with chili, cheese, pico de gallo, guacamole, sour cream and jalapeños (2880 cal)

FRIED PICKLES

Hand-breaded dill pickle chips cooked to a golden brown. Served with buttermilk ranch dipping sauce (680 cal)



NEW CAJUN SHRIMP DIP

House-made Cajun shrimp dip in a creamy lobster base served with grilled focaccia bread (640 cal)

SALADS

NEW STEAK SALAD

Grilled sirloin steak, pecans, cucumbers, red onion and cherry tomatoes tossed in a savory blue cheese vinaigrette and drizzled with a balsamic glaze** (1120 cal)

CHICKEN CAESAR SALAD

Hearts of romaine tossed in creamy lime Caesar dressing, topped with grilled chicken, house-made crostini croutons and parmesan cheese (740 cal)

Gluten Free available with modification

KID'S MENU

For kids 12 and under. All meals include choice of milk (220 cal), soda (0-150 cal) or juice (180-272 cal).

JR. CHEESEBURGER IN PARADISE

(480 cal)

MAC & CHEESE

(600 cal)

TEMPURA BATTERED CHICKEN TENDERS

(710 cal)

FRIED SHRIMP

(420 cal)

PARAKEET PUNCH

House lemonade, pineapple juice, strawberry and banana purées (170 cal)

SERVED IN A 16 OZ LIGHT-UP SOUVENIR CUP

The above meals are served with choice of French fries (340 cal), white rice (260 cal), vegetables (110-150 cal) or Mott's® applesauce (90 cal).

An 18% gratuity will be added to parties of 8 or more. You are welcome to modify this based on your dining experience.

ENTRÉES

Add a side mixed green salad, a side Caesar salad or a shrimp skewer (120 cal) to any entrée

LANDSHARK® FISH & CHIPS

Hand-dipped in LandShark® batter and fried to a golden brown. Served with jalapeño tartar dipping sauce and French fries (1730 cal)

BARBECUE RIBS

Fork tender baby back ribs seasoned and basted with BBQ sauce served with French fries (1860 cal)



SEAFOOD COMBO

A sampling of our LandShark® Fish & Chips, Coconut Shrimp and Fried Shrimp. Served with French fries, Thai chili, jalapeño tartar, and sweet pineapple dipping sauces (2240 cal)

CRISPY COCONUT SHRIMP

Jumbo shrimp hand-breaded with toasted coconut flakes are fried and served with a sweet pineapple dipping sauce and French fries (1370 cal)

NEW YORK STRIP STEAK

A 12oz center cut New York strip served with French fries and seasonal vegetables** (1370 cal)

JERK SALMON

Brushed with a Caribbean glaze and served with white rice and fresh sautéed spinach (640 cal)



JIMMY'S JAMMIN' JAMBALAYA®

Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth (1090 cal)



NEW CAJUN SEAFOOD PASTA

Tender shrimp and scallops served on top of a Cajun Alfredo linguini, tossed with cherry tomatoes and red onions (1060 cal)

GRILLED FISH TACOS

Grilled Mahi layered with grilled habanero cream sauce, guacamole, shredded lettuce, mango pico de gallo. Served with black beans and white rice (1070 cal)

NEW CRAB CAKES

Two house-made jumbo lump crab cakes served with Cajun remoulade, French fries, and seasonal vegetables (1680 cal)



NEW BARBECUE COMBO

Roasted half chicken and half rack of ribs smothered in BBQ sauce served with French fries (1800 cal)

NEW JERK CHICKEN

Roasted half chicken in a honey jerk sauce with sweet potatoes and green beans (1420 cal)

TERIYAKI CHICKEN & SHRIMP

Served with grilled pineapple, white rice and seasonal vegetables topped with sesame seeds (890 cal)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SIDES

ONION RINGS (720 cal) • SWEET POTATO WAFFLE FRIES (380 cal) • FRENCH FRIES (590 cal)
MAC & CHEESE (650 cal) • MARKET FRESH SEASONAL VEGETABLE (320-600 cal)
BLACK BEANS (280 cal) • MIXED GREEN SALAD (50 cal) • CAESAR SALAD (190 cal)

Before placing your order, please inform your server if a person in your party has a food allergy.

BURGERS

Our custom blended all natural burgers are cooked medium well** with signature seasonings. Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries, onion rings or a Gluten Free bun (190 cal).

RANCHO DELUXE BURGER™

Monterey Jack cheese, applewood-smoked bacon, lettuce, tomato, pickles, and buttermilk ranch dressing (1010 cal)

CHEDDAR BBQ BURGER™

Cheddar cheese, applewood-smoked bacon, lettuce, and a tangy BBQ aioli (1040 cal)

GARLIC BACON BURGER™

Swiss cheese, lettuce, applewood-smoked bacon, roasted garlic aioli, and a crispy onion ring (1240 cal)



DOUBLE CHEESEBURGER IN PARADISE™

Double-stacked signature Cheeseburger in Paradise (1150 cal)

CHEESEBURGER IN PARADISE™

American cheese, lettuce, tomato, and pickles (720 cal)

SANDWICHES

Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries, onion rings.

NEW HOT HONEY CHICKEN SANDWICH

Buttermilk fried chicken, Monterey jack cheese, thick cut dill pickles, mayonnaise and a hot honey drizzle on a buttered brioche bun (1750 cal)

GRILLED CHICKEN SANDWICH

A grilled chicken breast loaded with melted Monterey Jack cheese, applewood-smoked bacon, lettuce, and tomato. Served on a brioche bun (950 cal)



BEACH CLUB

Deli sliced oven roasted turkey breast and smoked ham. Stacked with Swiss cheese, applewood-smoked bacon, lettuce, tomato, and Hellmann's® Real Mayonnaise on toasted country white bread (1070 cal)

DESSERTS

MOLTEN CHOCOLATE BUNDT CAKE

Chocolate bundt cake with a molten chocolate center served with a scoop of vanilla ice cream, topped with a chocolate and caramel drizzle (790 cal)

KEY LIME PIE

Our signature key lime pie made from scratch daily (get yours while they last!) (580 cal)



BEVERAGES

COCA-COLA • DIET COKE • COKE ZERO • SPRITE • PIBB XTRA • BARQ'S ROOT BEER • HI-C FRUIT PUNCH
MINUTE MAID LEMONADE • GOLD PEAK ICED TEA • HOT TEA • HOT COFFEE • PERRIER
NESTLE PURE LIFE BOTTLED WATER (0-240 cal)

Complimentary Refills on Soft Drinks, Tea and Coffee

RED BULL • SUGARFREE RED BULL • TROPICAL RED BULL • COCONUT BERRY RED BULL
WATERMELON RED BULL (5-160 cal)

*2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.