

STARTERS

SMOKED FISH DIP

A blend of smoked fish and herbs, served with crackers and pickled jalapeño peppers

PEEL & EAT SHRIMP

Simmered in beer, tossed in Old Bay seasoning and served chilled with our house-made key lime cocktail sauce



AHI NACHOS

Marinated Ahi Tuna, served on top of crispy wonton chips, topped with diced avocado, chopped cilantro, sliced jalapeños, chives, sesame seeds, and drizzled with our signature chili lime aioli

FRIED CRAB CLAWS

Lightly dusted and flash fried, served with our house-made key lime cocktail sauce

GROUPE BITES

Fried and served with our house-made jalapeño tartar sauce

WINGS

Crispy on the outside, juicy on the inside, served with your choice of Maui Wowie, Old Bay rub, hot honey, or Buffalo sauce. Served with buttermilk ranch



BLEU CHEESE CHIPS

House-made chips, smothered with bleu cheese sauce, pico de gallo, green onion, crumbled bleu cheese and drizzled with blood orange balsamic glaze

BAVARIAN STYLE PRETZEL STICKS

Served with our warm white queso dip

BEER-BATTERED CHICKEN TENDERS

Choice of Buffalo, honey mustard, or BBQ dipping sauce

BUFFALO CHICKEN QUESADILLA

Crispy chicken tenders tossed in Buffalo sauce, Monterey Jack and cheddar cheeses, shaved green onion, drizzled with hot honey

SIDES

LARGE BASKET OF FRIES

ONION RINGS MIXED GREEN SALAD

HANDHELDS

Served with french fries

BURNT END CUBAN

Ham, burnt end brisket, pickles, Swiss cheese and yellow mustard pressed on a Cuban roll



BURNT END BURGER

Our signature ¼ pound custom burger topped with BBQ burnt end brisket, cheddar cheese, crispy onion ring, BBQ mayo, served on a toasted pretzel bun

Make it a double

CHIPOTLE BURGER

¼ pound custom burger with cheddar cheese, lettuce, tomatoes and topped with crispy fried jalapeños, chipotle sauce and served on a toasted brioche bun

Make it a double

DOUBLE SMASH BURGER

Double ¼ pound custom burgers smashed and topped with American cheese, lettuce, and tomato served on our buttered brioche bun

HOT HONEY CHICKEN SANDWICH

House-breaded chicken, Monterey Jack cheese, hot honey sauce, mayonnaise, and pickles served on a toasted brioche bun

FISH TACOS

Two flour tortillas with blackened grouper, shredded cabbage, avocado, and topped with a pineapple chutney and cilantro

LOBSTER & SHRIMP ROLL

Shrimp and lobster salad on a warm buttered roll

LOBSTER ROLL

All lobster, no shrimp? No problem

SEAFOOD BASKETS

Served with french fries

GROUPE BASKET

Fried grouper bites served with our house-made jalapeño tartar sauce

SHRIMP BASKET

Fried shrimp served with our house-made key lime cocktail sauce

GROUPE & SHRIMP BASKET

Can't decide, have them both!

SALADS

MARKET SALAD

Chopped Romaine topped with Monterey Jack and cheddar cheese, croutons, sliced cucumbers, red onion and tomato wedges, served with your choice of dressing

Add grilled chicken

BBQ RANCH FRIED CHICKEN SALAD

Chopped Romaine and iceberg lettuce, topped with fried chicken, diced tomatoes and cucumbers, mixed cheese, and candied pecans, tossed in BBQ Ranch dressing

NON-ALCOHOLIC BEVERAGES

COCA-COLA • DIET COKE • COKE ZERO • SPRITE • PIBB XTRA
BARQ'S ROOT BEER • MINUTE MAID LEMONADE • BOTTLED WATER

RED BULL • SUGAR FREE RED BULL • TROPICAL RED BULL
COCONUT BERRY RED BULL • WATERMELON RED BULL

COCO BERRY COOLER

Our house lemonade, strawberry and coconut purées, pressed lime, and ginger ale

DESSERTS



KEY LIME PIE

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

CHOCOLATE LAVA CAKE

Chocolate cake with a molten chocolate center served with a scoop of vanilla ice cream, topped with a chocolate drizzle

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



5 o'Clock Somewhere featured item

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

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

BOAT DRINKS



5 o'CLOCK SOMEWHERE®

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® Hurricane Proof Rum, orange and pineapple juice, our house sweet & sour and a splash of grenadine. Served in our 20oz 5 o'clock souvenir cup

TRYING TO REASON

Margaritaville Passion Fruit Tequila, Margaritaville Spiced Rum, our house sweet and sour, and a splash of grenadine

MANGO HABANERO BLOODY MARY

Ole Smoky® Mango Habanero and our house Bloody Mary blend topped with mango pieces, sliced habanero pepper, celery stalk and a bacon salt rim

WATERMELON WAVE

Tito's® Handmade Vodka, watermelon purée and our house lemonade



BLUE SANDBAR

Deep Eddy® Lemon Vodka, Parrot Bay® Coconut Rum, blue curaçao, our house lemonade, and coconut purée

PERFECT STORM

Cruzan Mango® Rum, blackberry syrup, pressed lime, our house sweet & sour, and topped with Q Ginger Beer

BERRY RIP TIDE

Ole Smoky® Strawberry Moonshine, crème de banana, pineapple juice, pressed lime, and our house sweet & sour

HOLD UP A MINUTE

Howler Head® Whiskey, Russell's Reserve® Rye, blackberry purée, mint and our house sweet & sour

M.I.T.

Ole Smoky® White Lightning Moonshine, Margaritaville Paradise Passionfruit Tequila, Skyy® Infusions Pineapple Vodka, our house sweet & sour mix and ginger ale

WATERMELON CRUSH

Ole Smoky® Salted Watermelon Whiskey, Watermelon Red Bull®, pressed lime, and our house sweet & sour

WINE

Glass Btl
La Marca, Prosecco, Veneto, Italy DOC
Ruffino, Pinot Grigio, Italy
Starborough, Sauvignon Blanc, New Zealand
Sea Sun by Caymus, Chardonnay, California

Glass Btl
La Jolie Fleur, Rosé, France
Meiomi, Pinot Noir, California
Conundrum by Caymus, Red Blend, California
Bonanza by Caymus, Cabernet Sauvignon, California

MARGARITAS

PERFECT MARGARITA

Margaritaville Gold and Silver Tequila, triple sec, Orange Curaçao, and lime juice

HALF PAST TWELVE

Margaritaville Gold & Silver Tequilas, Margaritaville Triple Sec, and our house sweet and sour

OFF TO SEE THE LIZARD

Margaritaville Silver Tequila, melon liqueur and our house sweet and sour

SIMPLE PLEASURES

Corazon® Reposado Tequila, St. Germaine® Elderflower Liqueur, Grand Marnier® Orange Liqueur, agave nectar, and lime juice

CARIBBEAN HEAT

21 Seeds® Cucumber Jalapeño Tequila, Espolón® Blanco Tequila, pineapple juice & purée, and our house sweet and sour

FROZEN DRINKS

BAMA BREEZE

Margaritaville Silver Rum, Cruzan® Vanilla Rum, orange juice, coconut and mango purées

STRAWBERRY BANANA COLADA

Margaritaville Spiced Rum blended with strawberry, banana and coconut purées

BEER

LOADED LANDSHARK

LandShark® Lager Topped off with Margaritaville Island Lime Tequila

DRAFT

MILLER LITE
MICHELOB ULTRA
14oz 20oz

VOODOO JUICY HAZE
KONA BIG WAVE
SAM ADAMS SEASONAL SELECTION
14oz 20oz



ENJOY YOUR
SPECIALTY DRINK OR
DRAFT BEER IN A
22 OZ TAKE-HOME
SOUVENIR
BLENDER CUP

CANS



BUD LIGHT • BUDWEISER ZERO
COORS LIGHT • MICHELOB ULTRA

CORONA • CORONA PREMIER
LANDSHARK® • MODELO ESPECIAL
MIKE'S HARD LEMONADE

VOODOO RANGER IPA • HIGH NOON
BELL'S OBERON WHEAT
DOGFISH CITRUS SQUALL
TRULY SEASONAL SELECTION

5 o'clock Somewhere featured item

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