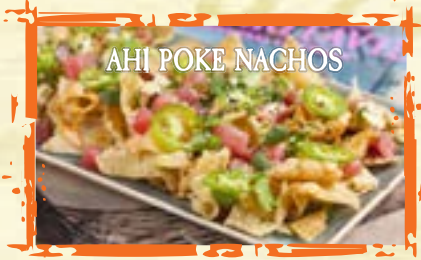


## STARTERS

**HOUSE-MADE GUACAMOLE** 🌱 ✂️  
tortilla chips (730 cal) \$9.45

**ONION RINGS** 🌱  
crispy beer battered onion rings,  
creamy island BBQ sauce,  
cool avocado ranch (1190 cal)  
\$8.25



**AHI POKE NACHOS**  
avocado, crispy wontons, shaved  
jalapeños, togarashi sauce, cilantro, green  
onions, sesame seeds (800 cal) \$15.45

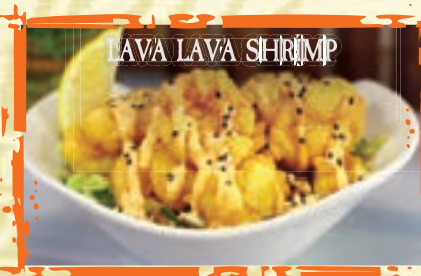
**BONELESS CHICKEN BITES  
OR TRADITIONAL WINGS**  
veggie chips, choice of sauce,  
Buffalo style (1440-1710 cal) or  
jerk-glazed (1340-1600 cal) \$14.45

**KEY WEST CHICKEN  
QUESADILLA**  
Oaxaca and Monterey Jack cheese,  
guacamole, pico de gallo,  
sour cream, griddled flour tortilla  
(1660 cal) \$16.45

**VOLCANO NACHOS**  
tortilla chips layered with chili,  
cheese, pico de gallo,  
fresh guacamole, sour cream  
and jalapeños (3300 cal) \$17.45

**SPINACH DIP** 🌱  
cheddar and jack cheese, pico de gallo,  
sour cream, tortilla chips (760 cal) \$9.45

**CHIPS & QUESO** 🌱  
queso and tortilla chips (880 cal) \$6.95



**LAVA LAVA SHRIMP**  
crispy shrimp, Thai chili sauce (820 cal) \$14.95

## Sides

**BLACK BEANS & RICE** ✂️  
(90 cal) \$5.25

**SEASONAL VEGETABLES** ✂️  
(120 cal) \$5.25

**CAESAR SALAD**  
(400 cal) \$7.25

**MIXED GREEN SALAD** 🌱 🌱  
(240-350 cal) \$7.25

Vegetarian Vegan Gluten-Free

Many of our items can be prepared gluten free.  
2,000 calories a day is used for general nutrition advice,  
but calorie needs vary. Additional nutrition information  
is available upon request. \*Cooked to order. Consuming raw or  
undercooked meats could increase your risk of foodborne illness,  
especially if you have certain medical conditions.

## SOUPS & SALADS

**CHICKEN CAESAR SALAD**  
hearts of romaine, Cajun chicken,  
fried onions, house-made croutons,  
Parmesan, creamy Caesar dressing  
(1490 cal) \$15.95

**TACO SALAD**  
chopped greens, volcano chili,  
cheddar, Monterey Jack, guacamole,  
pico de gallo, sour cream, tortilla chips,  
cilantro lime ranch (840 cal) \$15.95

**CHICKEN TORTILLA SOUP** ✂️  
lime crema, crispy tortilla strips,  
cilantro (440 cal) \$7.45

**CARIBBEAN BLACKENED  
SALMON**  
mixed greens, avocado, cucumbers,  
mango, papaya, red peppers,  
queso fresco, crispy tortillas,  
passion fruit vinaigrette  
(780 cal) \$16.95

## SANDWICHES

Served with french fries (760 cal)  
Substitute sweet potato waffle fries  
(410 cal) \$1.50

**CARIBBEAN BBQ CHICKEN**  
grilled chicken breast,  
pepper jack cheese, lettuce,  
tomato, crispy onion, mango salsa,  
roasted jalapeño, toasted brioche bun,  
(1020 cal) \$15.45

**GRILLED CITRUS GLAZED  
GROUPE**  
sweet orange glaze, lettuce, tomato,  
pickles, spicy jalapeño tartar sauce  
(910-970 cal) \$18.95

**SHRIMP PO' BOY**  
breaded shrimp, lettuce, pickles,  
diced tomatoes, Thai chili sauce,  
served on a Cuban loaf (890 cal) \$15.45

**CUBAN**  
black forest ham, roasted pulled pork,  
dill pickles, Swiss, pressed in a Cuban  
loaf, mustard (1470 cal) \$15.45



**BEACH CLUB**  
black forest ham, roasted turkey,  
applewood-smoked bacon,  
tomatoes, Swiss, lettuce,  
toasted country white bread,  
Dijon aioli (950 cal) \$14.95

## BURGERS

Our burgers are 100% premium beef.  
Substitute Beyond® Burger patty  
(250 cal) \$2.50

Served with french fries (760 cal)  
Substitute sweet potato waffle fries  
(410 cal) \$1.50

**BEYOND® PARADISE  
BURGER** 🌱 🌱  
Beyond® Burger patty, tomatoes,  
pickles, vegan American cheese,  
lettuce, vegan paradise island sauce,  
toasted whole wheat bun  
(1160 cal) \$16.95

**CHEESEBURGER  
IN PARADISE®\***  
tomatoes, pickles,  
American cheese, lettuce,  
paradise island sauce  
(1090 cal) \$14.95



**DOUBLE CHEESEBURGER  
IN PARADISE®\***  
double stacked beef patty,  
tomatoes, pickles,  
American cheese, lettuce,  
paradise island sauce  
(1690 cal) \$16.95

**BLACK & BLEU  
BURGER\***  
applewood-smoked bacon,  
chunky bleu cheese dressing,  
tomatoes, lettuce  
(1270 cal) \$15.95

**VOLCANO BURGER\***  
Fritos®, guacamole, jalapeños,  
cheese, volcano chili sauce  
(1430 cal) \$16.95

**RANCHO DELUXE  
BURGER\***  
applewood-smoked bacon,  
tomatoes, pickles,  
Monterey Jack cheese,  
lettuce, ranch (1490 cal) \$15.95

**CHEDDAR BBQ BURGER\***  
applewood-smoked bacon,  
fried onions, lettuce, BBQ mayo  
(1620 cal) \$15.95

## ENTREES

Add a side Caesar (400 cal) or  
mixed green salad (240-350 cal) \$5.95

**FISH TACOS**  
crispy fried in our LandShark® batter,  
avocado, cilantro lime coleslaw,  
key lime crema, mazina tortilla,  
black beans, rice, pico de gallo  
(1190 cal) \$18.95

**JERK ALFREDO CHICKEN**  
cavatappi, sautéed peppers,  
spicy Alfredo sauce (1990 cal) \$19.45

**BLACKENED SALMON\*** ✂️  
island rice, pineapple avocado salsa,  
black beans (850 cal) \$24.95

**LANDSHARK® LAGER  
FISH & CHIPS**  
hand-dipped in our LandShark® batter,  
jalapeño tartar sauce,  
cilantro lime coleslaw, french fries  
(1340 cal) \$18.95



**BARBECUE RIBS**  
slow cooked baby back ribs,  
house bbq sauce, french fries,  
cilantro lime coleslaw  
(1170 cal) \$25.45

**CRISPY COCONUT  
SHRIMP**  
horseradish-orange marmalade,  
cilantro lime coleslaw, french fries  
(1410 cal) \$21.95

**GRILLED CHICKEN BREAST** ✂️  
marinated and seasoned with  
our special blend of spices,  
mango salsa, island rice,  
fire-roasted corn  
(1170 cal) \$20.45

**SHRIMP MAC & CHEESE**  
Boursin cream sauce, cavatappi  
(1060 cal) \$21.45

**BEACH TACOS**  
choice of marinated carne asada\*  
or simmered chicken tinga,  
queso fresco, black beans, rice,  
lime crema, guacamole, pico de gallo  
(980-1080 cal) \$18.45