

# 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

Jose Cuervo, Tradicional Reposado Tequila, Cointreau® Orange Liqueur, and our house margarita blend topped with a Gran Gala® Orange Liqueur float. Served on the rocks (300 cal)

## BLUEBERRY POMEGRANATE RITA

Margaritaville Silver Tequila, Cointreau® Orange Liqueur, blueberry pomegranate purée, and our house margarita blend. Served on the rocks (300 cal)

## WHO'S TO BLAME®

Margaritaville Gold Tequila, triple sec, and our house margarita blend. Served frozen or on the rocks (270 cal)

## WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée, and our house margarita blend. Served on the rocks (280 cal)

## LAST MANGO IN PARIS

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

## LIVIN' IT UP\*\*

Teremana® Blanco Tequila, Cointreau® Orange Liqueur, lime and orange juices, agave nectar, and pasteurized egg whites. Served on the rocks (300 cal)

# MOONSHINE FAVORITES

## BLACKBERRY MOONSHINE MARGARITA

Ole Smoky® White Lightnin' and Blackberry Moonshines with our house margarita blend. Served on the rocks (270 cal)

## TROPICAL THUNDER

Ole Smoky® Blackberry and Hunch Punch Moonshines, our house lemonade, and blueberry pomegranate purée. Served on the rocks (210 cal)

## MANGOBERY 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)

## RUM RUNNER

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

## DON'T STOP THE CARNIVAL

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

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

# 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, Wheatley® Vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine. Served on the rocks (260 cal)

## WATERMELON CANNONBALL

Ketel One® Cucumber Mint, RumHaven® Coconut Rum, citrus sour, and fresh mint topped with Watermelon Red Bull®. Served on the rocks (210 cal)

## LIME IN DA COCONUT

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

## BAHAMA MAMA

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

## WATERMELON WAVE

Tito's® Handmade Vodka, watermelon purée, and our house lemonade. Served on the rocks (240 cal)

## RUBY RED RENEGADE

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



## 5 O'CLOCK SOMEWHERE®

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. Served on the rocks (260 cal)

## DOS HOMBRES MULE

Dos Hombres® Mezcal, Lunazul® Reposado Tequila, pineapple purée, lime juice, and Q® Ginger Beer (260 cal)

## TRANQUIL WATERS

Cruzan® Mango Rum, blue Curaçao, pineapple juice, and mango. Served on the rocks (200 cal)

# BEER

## DRAFT

BUD LIGHT (130-180 cal)  
MILLER LITE (120-170 cal)  
MICHELOB ULTRA (110-150 cal)  
14 oz 20 oz

LANDSHARK® LAGER (175-250 cal)  
14 oz 20 oz

MODELO ESPECIAL (180-250 cal)  
14 oz 20 oz

BLUE MOON (200-280 cal)  
SAM SEASONAL SELECTION (200-320 cal)  
VOODOO JUICY HAZE (245-350 cal)  
14 oz 20 oz

## *Loaded* LANDSHARK®

Try a LandShark® Lager topped off with Margaritaville Island Lime Tequila (185 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)  
TRULY SEASONAL SELECTION (100 cal)

STELLA ARTOIS (150 cal) • SAMUEL ADAMS (180 cal)  
BELL'S TWO HEARTED IPA (230 cal)  
FAT TIRE (155 cal) • KONA BIG WAVE (130 cal)  
VOODOO RANGER IPA (200 cal)  
ANGRY ORCHARD HARD CIDER (190 cal)

# WINE

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

WHITE PINOT GRIGIO Ecco Domani, Delle Venezie, Italy (140-610 cal)

CHARDONNAY William Hill Central Coast, California (150-630 cal)

RED PINOT NOIR Mark West, California (120-610 cal)

CABERNET SAUVIGNON Franciscan, California (130-660 cal)





# STARTERS

## APPETIZER TRIO

Tempura-Battered Chicken Tenders, Caribbean Chicken Egg Rolls, and Spinach Artichoke Dip. Served with tortilla chips, honey mustard, and chipotle aioli dipping sauces (2590 cal)

## CARIBBEAN CHICKEN EGG ROLL

Chicken, fire-roasted corn, red peppers, onions, and Monterey Jack cheese. Served with chipotle aioli dipping sauce (1250 cal)



## LOBSTER FRIES

Maine lobster, crispy applewood-smoked bacon, and chives, drizzled with garlic saffron aioli (1140 cal)

## FRIED PICKLES

Hand-breaded dill pickle chips. Served with buttermilk ranch dipping sauce (680 cal)

## CHICKEN WINGS

Tossed in choice of sauce: Buffalo, Jerk, or Teriyaki. Served with celery sticks and dipping sauce (1110-1250 cal)


## SPINACH & ARTICHOKE DIP

A traditional creamy dip, topped with Parmesan cheese. Served with tortilla chips (940 cal)



## SOUTHWEST CHICKEN SALAD

Mixed field greens, black beans, fire-roasted corn, diced tomatoes, yellow peppers, and diced avocado tossed in our house-made southwestern vinaigrette. Topped with grilled chicken, crispy tortilla strips, queso fresco, and cilantro (680 cal)

 Gluten Free available with modification

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

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



## VOLCANO NACHOS

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

## KEY WEST CHICKEN QUESADILLA

Shredded chicken, melted Monterey Jack cheese stuffed into a toasted flour tortilla. Served with sour cream, pico de gallo, and guacamole (1410 cal)

## CLAM BASKET

Local clams, house breading, and lime aioli sauce (900 cal)

## CLAM STEAMERS

Little neck clams, garlic parsley butter, and white wine. Served with grilled ciabatta \$(1225 cal)

## GARLIC SHRIMP

Pan-seared shrimp, garlic, parsley, and spicy smoked paprika sauce. Served with grilled ciabatta (975 cal)

## SEAFOOD CEVICHE

Garlic citrus marinated shrimp and calamari, aji amarillo crema, cancha corn, red peppers, and onions. Served with plantain chips (900 cal)

## TUNA TARTARE

Tossed with avocado, cucumber, onion, ginger, and aji amarillo, drizzled with black garlic soy sauce. Served with crispy wontons (650 cal)

# SOUP & SALADS

## SEAFOOD SALAD

Chilled calamari rings & tentacles, shrimp, greens, Kalamata olives, and red peppers, tossed in Old Bay® vinaigrette (320 cal)

## CHICKEN CAESAR SALAD

Romaine lettuce, Parmesan cheese, and croutons tossed in our house-made lime Caesar dressing, topped with grilled chicken (740 cal)

## NEW ENGLAND CLAM CHOWDER

Little neck clams, bacon, potatoes, onions, and cream. Served with oyster crackers (340 cal)

# ENTRÉES

## LANDSHARK® FISH & CHIPS

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

## CRISPY COCONUT SHRIMP

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

## CRAB CAKES

Lump crab meat, Oscar mayo, slaw, french fries, and cocktail sauce (1800 cal)



## BARBECUE RIBS

Slow-Cooked and basted with house BBQ sauce. Served with french fries (1860 cal)

## TEMPURA-BATTERED CHICKEN TENDERS

Served with french fries and choice of dipping sauce (1540 cal)

## TERIYAKI CHICKEN & SHRIMP

Grilled and basted with sweet Teriyaki glaze and sprinkled with sesame seeds. Served with seasonal vegetables, white rice, and grilled pineapple (910 cal)

## NEW YORK STRIP STEAK

A 12 oz center cut served with french fries and seasonal vegetables (1370 cal)

## GULF OF MAINE BROILED HADDOCK

Herb panko-crusted and served with seasonal vegetables (1030 cal)



## GRILLED FISH TACOS

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

## SEAFOOD COMBO

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

## JIMMY'S JAMMIN' JAMBALAYA®

Shrimp, chicken, and Andouille sausage in a spicy broth, tossed with white rice (1090 cal)

## JERK SALMON

Marinated with jerk seasoning and brushed with Caribbean glaze. Served over white rice and sautéed spinach (670 cal)



## SEAFOOD LINGUINE

Shrimp, little neck clams, calamari, and tomatoes, tossed in white wine garlic butter sauce. Served with grilled ciabatta (1540 cal)

Add a side mixed green salad (50 cal), a side Caesar salad (190 cal) or a shrimp skewer to any entrée (120 cal).

# SIDES

FRENCH FRIES (590 cal) • SWEET POTATO WAFFLE FRIES (380 cal)

ONION RINGS (720 cal) • BLACK BEANS (280 cal)

MIXED GREEN SALAD (50 cal) • CAESAR SALAD (190 cal)

SEASONAL VEGETABLES (320-600 cal)

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# BURGERS



## DOUBLE CHEESEBURGER IN PARADISE

Double-stacked signature Cheeseburger in Paradise (1150 cal)

## CHEESEBURGER IN PARADISE

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

## GARLIC BACON BURGER

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

# SANDWICHES



## WARM LOBSTER ROLL

Warm brown lemon butter, bibb lettuce. Served with slaw (970 cal)

## CLAM PO'BOY

Crispy clams, pickle chips, lettuce and aji amarillo (1210 cal)

## WAGYU STEAK

Picanha steak, caramelized onions, arugula, Havarti cheese, and chimichurri sauce on Ciabatta bread (1650 cal)

## BEACH CLUB

Roasted turkey breast, smoked ham, Swiss cheese, applewood-smoked bacon, lettuce, tomato, and Hellmann's® Real Mayonnaise on toasted country white bread (1070 cal)

## HOT HONEY

## CHICKEN SANDWICH

Buttermilk fried chicken, Monterey cheese, lime aioli, and pickle chips (2530 cal)



# DESSERTS

## MOLTEN CHOCOLATE BUNDT CAKE

Chocolate bundt cake with a molten dark chocolate truffle center. Served with a scoop of vanilla bean ice cream, drizzled with chocolate and caramel sauce (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 • 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)