

# APPETIZERS



## TACO NACHO

Loaded with taco beef, white queso, shredded cheese, lettuce, pico de gallo, sour cream, jalapeños, guacamole and taco sauce (2100 cal)

## BACON AND CHEESE LOADED FRIES

Topped with bacon and shredded cheese. Served with ranch dipping sauce (1780 cal)

## TEMPURA BATTERED CHICKEN TENDERS

Served with your choice of Buffalo, honey mustard, or BBQ sauce (1320 cal)

## NEW STEAMED CLAMS

Little neck clams, garlic parsley butter, and white wine. Served with focaccia bread (1225 cal)



## SEAFOOD LETTUCE WRAPS

Create your own seafood wraps with our house-made shrimp and crab seafood salad. Served with bibb lettuce, sliced jalapeños, and diced cucumbers and tomatoes (210 cal)

# LITTLE SHARKS

Kids 12 and under. Served with house cut chips (170 cal).

**CHEESEBURGER**  
(480 cal)

**FRIED SHRIMP**  
With cocktail sauce (380 cal)

**CHICKEN TENDERS**  
With BBQ sauce or honey mustard (510 cal)

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

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

# ENTRÉES

Add a mixed green or Caesar salad to any entrée.



## FISH TACOS

3 flour tortillas filled with the blackened catch of the day, bacon aioli, shredded lettuce and tomatoes. Served with crispy tortilla chips and our house-made fire-roasted salsa (1110 cal)

## BBQ RIBS

Fork tender baby back ribs basted with signature BBQ sauce served with French fries (1580 cal)



## SEAFOOD COMBO

A sampling of our LandShark® Fish & Chips, Coconut Shrimp and Fried Shrimp served with French fries, sweet pineapple dipping sauce, jalapeño tartar, and chili lime spiked aioli (1570 cal)

## BAJA CRAB CAKES

Two seared Baja crab cakes served with Cajun remoulade, French fries, and Chef's choice of vegetable (1110 cal)

## NEW POKE BOWL

Ahi Tuna Poke, jasmine rice, cucumber, avocado, radish, serrano peppers, edamame and green onions tossed in our house-made ponzu sauce. Topped with chili lime aioli, seaweed salad, fried wontons and sesame seeds\* (970 cal)

NEW

## LEMON GARLIC SALMON

Roasted and topped with a lemon herb butter, served with roasted potatoes and Chef's choice of vegetable (640 cal)

## COCONUT SHRIMP

Jumbo shrimp crusted with coconut, fried and served with sweet pineapple dipping sauce and French fries (1180 cal)



## LANDSHARK® FISH & CHIPS

Hand-dipped in LandShark® batter, fried and served with jalapeño tartar sauce and French fries (1500 cal)

NEW

## SHRIMP TACOS

3 flour tortillas stuffed with fried shrimp, tomatoes and shredded lettuce. Topped with chili lime aioli and sesame seeds. Served with crispy tortilla chips and our house-made fire-roasted salsa (1440 cal)

## FRIED SHRIMP

Golden fried shrimp served with French fries and our house-made cocktail sauce (1590 cal)



## SEAFOOD STEAM POT

Snow Crab clusters, peel and eat shrimp, little neck clams, smoked sausage, potatoes, and corn simmered in our seafood broth, dusted with Old Bay seasoning and served with melted butter and our house-made cocktail sauce (1070 cal)

# SIDES

**FRENCH FRIES** (590 cal) **ONION RINGS** (960 cal)

**CHEF'S CHOICE VEGETABLE** (130-160 cal)

**CAESAR SALAD** (190 cal) **MIXED GREEN SALAD** (330 cal)

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

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# BURGERS

Our signature double stacked burgers\* are cooked medium-well and served with house cut chips. Substitute French fries, a mixed green salad or Caesar salad. Substitute a turkey or veggie burger or gluten free bun for any selection.



## LANDSHARK® BURGER

Topped with American cheese, lettuce, and tomato (730 cal)

## SRIRACHA CRUNCH BURGER

Topped with Monterey Jack cheese, lettuce, Sriracha tossed house cut chips, and a spicy Sriracha mayo (1040 cal)

## BBQ BURGER

Stacked with bacon, cheddar cheese, lettuce and our signature BBQ sauce (1020 cal)

## CARIBBEAN BURGER

Topped with bacon, grilled pineapple, Havarti cheese, Caribbean Jerk sauce and chipotle pineapple aioli (1180 cal)

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# SANDWICHES

Served with house cut chips. Substitute French fries, a mixed green salad or Caesar salad.

## CRISPY CHICKEN SANDWICH

Topped with lettuce, tomato, Havarti cheese and our chipotle pineapple aioli, served on a toasted bun (1000 cal)

## PHILLY CHEESESTEAK

Thinly shaved ribeye steak topped with sautéed onions and peppers, white queso and provolone cheese (810 cal)

NEW

## GRILLED CHICKEN SANDWICH

Topped with lettuce, tomato, Havarti cheese and our house-made chipotle pineapple aioli, served on a toasted bun (820 cal)



## FRIED COD SANDWICH

Beer-battered cod topped with lettuce, diced tomatoes, and a jalapeño tartar sauce (750 cal)

# DESSERTS



## KEY LIME PIE

Our signature key lime pie made from scratch daily (get yours while they last!) (550 cal)

## CHOCOLATE LAVA CAKE

Chocolate cake with a molten chocolate center served with a scoop of vanilla ice cream, topped with a chocolate drizzle (790 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 • COFFEE • BOTTLED WATER**  
(0-242 cal)

**RED BULL • SUGAR-FREE RED BULL • TROPICAL RED BULL • WATERMELON RED BULL • COCONUT BERRY RED BULL**  
(5-160 cal)

Dipping sauces are not included in calories, these range from 40-400 calories.



# — FINS TO THE LEFT —



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

**NEW**

## 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)

## FLORIDAYS

Teremana® Blanco Tequila, Cointreau® Orange Liqueur, lime and orange juices, agave nectar, and pasteurized egg whites\*\* (310 cal)

## PERFECT MARGARITA

Margaritaville Gold and Silver Tequila, Margaritaville Triple Sec, Orange Curaçao, and lime juice...for margarita aficionados only (140 cal)

## SPICY MANGO RITA

1800® Reposado Tequila, Ole Smoky® Mango Habanero, and our house margarita blend (300 cal)

## FINS UP MARGARITA

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

## ITALIAN MARGARITA

Margaritaville Calypso Coconut Tequila, Amaretto, and our house margarita blend (300 cal)

## COCONUT SANDBAR

Espolòn® Blanco Tequila, Margaritaville Triple Sec, pineapple juice, coconut syrup, and our house margarita blend (320 cal)

## PINK CADILLAC

Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, our house margarita blend, and cranberry juice (270 cal)

## LICENSE TO CHILL

Margaritaville Silver Tequila, Blue Curaçao, and our house margarita blend. Served frozen or on the rocks (280 cal)

## TROPICAL PEAR-A-DISE

1800® Silver Tequila, Gran Gala® Orange Liqueur, prickly pear, Tropical Red Bull®, and our house margarita blend (310 cal)

## WATERMELON CANNONBALL

Ketel One® Cucumber Mint, Rumhaven® Coconut Rum, Citrus Sour and fresh mint topped with Watermelon Red Bull® (210 cal)

**NEW**

## SEASIDE HACIENDA

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

## SHARK TANK

LandShark® Lager and our frozen Fins Up margarita (290 cal)

# — FINS TO THE RIGHT —



## 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 (265 cal)

## LONG ISLAND BEACHER

Margaritaville Paradise Passion Fruit Tequila, Cruzan® Mango Rum, New Amsterdam® Peach Vodka, our house sweet & sour and a splash of cranberry & pineapple juices (260 cal)

# — 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)

## Loaded LANDSHARK®

20 oz LandShark® Lager topped off with Margaritaville Island Lime Tequila (185 cal)

## STRANDED ON A SANDBAR

Margaritaville Paradise Passion Fruit Tequila, Peach Schnapps, orange and cranberry juices (200 cal)

## COSMO GETAWAY

Sky® Infusions Pineapple Vodka, Margaritaville Triple Sec, lime juice, strawberry purée, and our premium citrus margarita blend (260 cal)

## TRANQUIL WATERS

Cruzan® Mango Rum, Blue Curaçao, pineapple juice, and mango (200 cal)

## COCO CABANA

Parrot Bay® Coconut Rum, melon liqueur, pineapple and cranberry juices (210 cal)

## LANDSHARK® MULE

Tito's® Handmade Vodka, LandShark® Lager, and our house ginger and lime blend (180 cal)

## WATERMELON LEMONADE

Parrot Bay® Coconut Rum, Margaritaville Triple Sec, watermelon purée, lemon, and our house sweet & sour (280 cal)

# — BEER —

## DRAFT

BUD LIGHT (130-180 cal)

MICHELOB ULTRA (110-150 cal)  
14 oz 20 oz

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

KONA BIG WAVE (200-280 cal)  
VOODOO JUICY HAZE (155-220 cal)  
14 oz 20 oz

## CANNED BEER

BUD LIGHT (110 cal) • BUDWEISER (150 cal)  
COORS LIGHT (100 cal) • MILLER LITE (100 cal)  
MICHELOB ULTRA (90 cal)  
BUDWEISER ZERO (50 cal)

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

STELLA ARTOIS (150 cal)

SAMUEL ADAMS (180 cal)

FAT TIRE (155 cal) • KONA BIG WAVE (130 cal)

BELL'S TWO HEARTED IPA (230 cal)

BELL'S OBERON WHEAT (170 cal)

VOODOO RANGER IPA (200 cal)

ANGRY ORCHARD HARD CIDER (190 cal)

TRULY SEASONAL (100 cal) • HIGH NOON (100 cal)

# — FROZEN CONCOCTIONS —

## RUM RUNNER

Myers's® Original Dark Rum blended with blackberry and banana purées, and topped with Cruzan® Hurricane Proof Rum (300 cal)

## DON'T STOP THE CARNIVAL

Margaritaville Silver Rum blended with strawberry, banana, and mango purées (270 cal)

## BANANA BREEZE

Pinnacle® Whipped Vodka, 99 Bananas®, chocolate sauce, and coconut purée. Served frozen and topped with a float of Myers's® Dark Rum (490 cal)

## LAVA FLOW

Margaritaville Silver Rum blended with strawberry and coconut purées (340 cal)



## DAIQUIRI'S TOO FRUITFUL

Light Rum and your choice of any all-natural fruit purée: Strawberry, Raspberry, Mango, or Banana (320 cal)

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