

# APPETIZERS

## TACO NACHO



### TACO NACHO

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

**NEW**

### STEAMED CLAMS

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

### TEMPURA BATTERED CHICKEN TENDERS

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

### PEEL & EAT SHRIMP

Steamed and topped with Old Bay®. Served hot with our house-made cocktail sauce (300 cal)

### SPINACH AND ARTICHOKE DIP

Topped with Parmesan cheese and served with crispy tortilla chips (940 cal)

### BACON AND CHEESE LOADED FRIES

Topped with bacon and shredded cheese. Served with ranch dipping sauce (2050 cal) ▲

### CHICKEN WINGS

Tossed in choice of sauce: buffalo, jerk, or hot honey. Served with celery sticks, and dipping sauce (1100 cal)

## BURRATA



**NEW**

### BURRATA

Creamy Burrata on a bed of arugula drizzled in an olive oil and balsamic blend with cherry tomatoes, fresh prosciutto, pesto and focaccia bread (1110 cal)

### FRIED PICKLES

Served with our ranch dipping sauce (650 cal) ▲

# SALADS

## SEAFOOD LETTUCE WRAPS



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

### 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)

### CHICKEN CAESAR SALAD

Romaine lettuce tossed in a creamy Caesar dressing, topped with grilled chicken, croutons, and Parmesan cheese (780 cal)  
Substitute shrimp

### CARIBBEAN CHICKEN SALAD

Chopped greens topped with grilled chicken, candied pecans, and diced cucumbers and tomatoes. Tossed in our house-made mango ranch dressing (480 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 • COFFEE • BOTTLED WATER**  
(0-242 cal)

**RED BULL (110 cal) • RED BULL SUGAR-FREE (5 cal) • TROPICAL RED BULL (114 cal)  
COCONUT BERRY RED BULL (160 calories) • WATERMELON RED BULL (160 cal)**

▲ Indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg).  
High sodium intake can increase blood pressure and risk of heart disease and stroke.

An 18% gratuity will be added to parties of 6 or more. You are welcome to modify this.

# ENTRÉES

Add a mixed green or Caesar salad to any entrée.

## FISH TACOS



### FISH TACOS

Blackened catch of the day wrapped in flour tortillas and layered with bacon aioli, shredded lettuce, and diced tomatoes. Served with crispy tortilla chips and our house-made fire-roasted salsa (1110 cal)

### FRIED SHRIMP

Golden fried shrimp served with French fries and our homemade cocktail sauce (1590 cal) ▲

**NEW**

### BBQ RIBS

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

## SEAFOOD COMBO



### 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 aioli (1570 cal) ▲

**NEW**

### LEMON GARLIC SALMON

Topped with a lemon herb butter, served with roasted potatoes and honey glazed green beans (640 cal)

**NEW**

### AHI POKE BOWL

Ahi Tuna Poke, jasmine rice, mango slaw, cucumber, avocado, radish and green onions tossed in our house-made ponzu sauce. Topped with an aji amarillo drizzle, fresh cilantro and sesame seeds\* (970 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, shredded lettuce, tomatoes, sesame seeds and drizzled with chili lime aioli. Served with crispy tortilla chips and our house-made fire-roasted salsa (1440 cal)

### BAJA CRAB CAKES

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

## SEAFOOD STEAM POT



### 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 homemade cocktail sauce (1070 cal) ▲

### COCONUT SHRIMP

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

### CRISPY WHOLE SNAPPER

Our seasoned whole snapper fish, flash fried until crispy and served with saffron rice, jalapeño tartar and mango pico de gallo (1750 cal)

## CRISPY WHOLE SNAPPER



# 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)**

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

# BURGERS

Our signature double stacked burgers\* are cooked medium-well and served with French fries.  
Substitute a mixed green salad or Caesar salad. Substitute a turkey or veggie burger.  
All burgers are available on a Gluten Free bun.

## LANDSHARK BURGER



### LANDSHARK® BURGER

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

### CARIBBEAN BURGER

"A Taste of the Islands" topped with bacon, grilled pineapple, Havarti cheese, and house-made chipotle pineapple aioli (1180 cal) ▲

### SRIRACHA CRUNCH BURGER

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

### BBQ BURGER

Stacked with bacon, cheddar cheese, lettuce, and Sweet Baby Ray's® BBQ sauce (1020 cal) ▲

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# SANDWICHES

Substitute a mixed green salad or Caesar salad.

**NEW**

### CRISPY CHICKEN SANDWICH

Crispy breaded chicken breast topped with lettuce, tomato, Havarti cheese and our house-made Caribbean aioli, served on a toasted bun (1000 cal)

### GRILLED CHICKEN SANDWICH

Grilled chicken breast topped with lettuce, tomato, Havarti cheese, and our house-made Caribbean aioli, served on a toasted bun (820 cal)

### PHILLY CHEESESTEAK

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

## FRIED COD SANDWICH



**NEW**

### FRIED COD SANDWICH

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

# DESSERTS

## KEY LIME PIE



### KEY LIME PIE

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

### CHOCOLATE CAKE

Triple layer chocolate cake with dark fudge chocolate (790 cal)

### NY STYLE CHEESECAKE

NY Style Cheesecake served with whipped cream and cinnamon (890 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)

**LITTLE SHARK LEMONADE**

House-made lemonade, pineapple juice, strawberry and banana purées served in our lighted blinking souvenir cup (170 cal)

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

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





# FINS TO THE LEFT

## FLORIDAYS

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

## 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)

## SPICY MANGO RITA

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

## PERFECT MARGARITA

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

## TROPICAL PEAR-A-DISE

1800® Silver Tequila, Gran Gala® Orange Liqueur, prickly pear, Tropical Red Bull®, and our house margarita blend (300 cal)

## WATERMELON CANNONBALL

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

## FINS UP MARGARITA

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

## ITALIAN MARGARITA

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

## NEW SEASIDE HACIENDA

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

## COCONUT SANDBAR

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

## SHARK TANK

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

## LANDSHARK BLENDER CUP



# BOOZE in the Blender

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

GET THE MOST OUT OF YOUR BLENDER CUP WITH OUR REFILL OFFERS!

# FROZEN CONCOCTIONS

## 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)

## DON'T STOP THE CARNIVAL

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

## DAIQUIRI'S TOO FRUITFUL

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

## RUM RUNNER

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

## LAVA FLOW

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

# 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

SAM ADAMS SEASONAL SELECTION (200-280 cal)  
VOODOO JUICY HAZE (245-350 cal)  
BLUE MOON (200-290 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)

# FINS TO THE RIGHT



## STRANDED ON A SANDBAR

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

## LONG ISLAND BEACHER

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

## DOS HOMBRES MULE

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

## COSMO GETAWAY

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

## LANDSHARK® MULE

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

## COCO CABANA

Parrot Bay® Coconut Rum, melon liqueur, pineapple and cranberry juices (210 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 (265 cal)

## TRANQUIL WATERS

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

## WATERMELON LEMONADE

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

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