

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

Teremana® Reposado Tequila, Cointreau® Orange Liqueur, and our house margarita blend topped with a Gran Gala® Orange Liqueur float (300 cal)

MOONSHINE FAVORITES

BLACKBERRY MOONSHINE MARGARITA

Buddy had 8, I suggest starting off with 1! Ole Smoky® White Lightnin' and Blackberry Moonshine with our house margarita blend (270 cal)

MANGOBERRY 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)

DON'T STOP THE CARNIVAL

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

BLUEBERRY POMEGRANATE RITA

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

WHO'S TO BLAME®

Some people claim that there's a woman to blame, but I know... Our traditional house margarita made with Margaritaville Gold Tequila, Margaritaville Triple Sec and our house margarita blend (270 cal)

LAST MANGO IN PARIS

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

NEW

SEASIDE HACIENDA

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

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend (280 cal)



TSUNAMI

Ole Smoky® White Lightnin' and Hunch Punch Moonshine, our house sweet & sour with a splash of Sprite (250 cal)



BOOZE IN THE BLENDER

ENJOY YOUR BEVERAGE IN OUR 22oz SOUVENIR BLENDER CUP

GREAT DEAL ON REFILLS

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, Wheatly® Vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine (260 cal)

LIME IN DA COCONUT

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

BAHAMA MAMA

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

TRANQUIL WATERS

This cool blue concoction of Cruzan® Mango Rum, blue curaçao, pineapple juice and mango (200 cal)

WATERMELON WAVE

Tito's® Handmade Vodka, watermelon purée and our house lemonade (240 cal)

CLASSIC COCKTAILS

OLD FASHIONED

Elijah Craig® Small Batch Bourbon, Grand Marnier® Orange Liqueur, Old Fashioned Blend, and Angostura Bitters (240 cal)

ESPRESSO MARTINI

Tito's® Handmade Vodka, Grand Marnier® Orange Liqueur, simple syrup, and espresso (160 cal)

NEW

BERMUDA GOLD RUSH

Casamigos® Blanco Tequila, passion fruit purée, Madagascar vanilla syrup, lime juice, and soda water (200 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)



5 O'CLOCK SOMEWHERE®

Give me a Hurricane before I go insane! 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 (260 cal)

RUBY RED RENEGADE

Deep Eddy® Ruby Red Vodka, Margaritaville Triple Sec, strawberry purée, pomegranate syrup, and our premium citrus sweet & sour (280 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 ADAMS SEASONAL SELECTION (200-350 cal)
VOODOO JUICY HAZE (245-350 cal)
14 oz 20 oz

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)

LANDSHARK® LAGER (150 cal)

TWISTED TEA (190 cal) • MIKE'S HARD LEMONADE (220 cal)
CORONA (160 cal) • CORONA PREMIER (90 cal)
MODELO ESPECIAL (150 cal) PACIFICO LAGER (140 cal)

STELLA ARTOIS (150 cal) • SAMUEL ADAMS (180 cal)
FAT TIRE (155 cal) • BELL'S TWO HEARTED IPA (230 cal)
KONA BIG WAVE (130 cal) • VODOO RANGER IPA (200 cal)
ANGRY ORCHARD HARD CIDER (190 cal)
DOGFISH HEAD CITRUS SQUALL (190 cal)
TRULY SEASONAL (100 cal) • HIGH NOON (100 cal)

Loaded LANDSHARK

Try a LandShark® Lager topped off with Margaritaville Island Lime Tequila (185 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)

TEMPURA BATTERED CHICKEN TENDERS

Served with dipping sauce (1540 cal)

CHICKEN WINGS

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



NEW STEAK SALAD

Grilled sirloin steak, pecans, cucumbers, red onion, red peppers, bleu cheese crumbles and cherry tomatoes tossed in a savory bleu cheese vinaigrette and drizzled with a balsamic glaze (1120 cal)

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 lemon garlic aioli (900 cal)

LAVA LAVA SHRIMP

Golden fried shrimp drizzled with our Thai chili sauce (920 cal)



NEW CAJUN SHRIMP DIP

House-made Cajun shrimp dip in a bayou cream base served with grilled focaccia bread (640 cal)

SOUP & SALADS

SOUTHWEST CHICKEN SALAD

Mixed greens, black beans, roasted corn, diced tomatoes, peppers and fresh avocado tossed in southwestern vinaigrette topped with grilled chicken, crispy tortilla strips and queso fresco (680 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)

Gluten Free available with modification

ENTRÉES

NEW JUMBO LUMP CRAB CAKES

Two house-made jumbo lump crab cakes served with lemon garlic aioli, French fries, and seasonal vegetables (1680 cal)

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)

BARBECUE RIBS

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



NEW BARBECUE COMBO

Roasted half chicken and half rack of ribs smothered in BBQ sauce served with french fries (1800 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 (890 cal)

NEW JERK CHICKEN

Roasted half chicken in a honey jerk sauce with roasted sweet potatoes and seasonal vegetables (1420 cal)

NEW YORK STRIP STEAK

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

Add a side mixed green salad, a side Caesar salad or a shrimp skewer to any entrée.

SIDES

ONION RINGS (720 cal) • FRENCH FRIES (590 cal)

SWEET POTATO WAFFLE FRIES (380 cal) • BLACK BEANS (280 cal)

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

SEASONAL VEGETABLES (320-600 cal)

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



GRILLED FISH TACOS

Grilled Mahi layered with grilled habanero cream sauce, guacamole, shredded lettuce, mango pico de gallo. 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

Brushed with a Caribbean glaze and served with white rice and fresh sautéed spinach (640 cal)



NEW CAJUN SEAFOOD PASTA

Tender shrimp and scallops on linguini pasta in a Cajun alfredo sauce tossed with cherry tomatoes and red onions (1060 cal)

BURGERS

Our custom blended all natural burgers are cooked medium well** with signature seasonings. Served with your choice of french fries or mixed green salad. Substitute sweet potato waffle fries, onion rings or a Gluten Free bun.

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)

GARLIC BACON BURGER

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

DOUBLE CHEESEBURGER IN PARADISE

Double-stacked signature Cheeseburger in Paradise (1150 cal)

CHEESEBURGER IN PARADISE

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

SANDWICHES

Served with your choice of french fries or mixed green salad. Substitute sweet potato waffle fries or onion rings.

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 jack cheese, thick cut dill pickles, mayonnaise and a hot honey drizzle on a buttered brioche bun (1340 cal)

CLAM PO'BOY

Crispy clams, pickle chips, lettuce and lemon garlic aioli (1210 cal)



LOBSTER ROLL

Warm brown lemon butter, bibb lettuce. Served with french fries (970 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 • COKE ZERO • SPRITE • PIBB XTRA • BARQ'S ROOT BEER • HI-C FRUIT PUNCH
MINUTE MAID LEMONADE • GOLD PEAK ICED TEA • HOT TEA • HOT COFFEE • PERRIER
DASANI 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)

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