

APPETIZERS



TACO NACHO

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

NEW

HAND-BREADED CHICKEN TENDERS

Served with your choice of house-made ranch or honey mustard (680 cal) **Δ**

STEAMED CLAMS

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



PEEL & EAT SHRIMP

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

NEW

LOUISIANA CAJUN SHRIMP

½ pound of shrimp sautéed in a flavorful Creole sauce. Served with grilled focaccia bread (1240 cal)

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

CHICKEN WINGS

Tossed in choice of sauce: buffalo, jerk, or hot honey. Served with dipping sauce (1110-1250 cal)

BUFFALO CHICKEN DIP

Served with tortilla chips (1060 cal)

FRIED PICKLES

Served with our house-made ranch dipping sauce (380 cal) **Δ**

SALADS

NEW

WEDGE SALAD

Iceberg lettuce, chopped bacon, diced cucumbers, tomatoes, diced red onion, bleu cheese crumbles and drizzled with bleu cheese and balsamic dressings (540 cal)
Add grilled chicken (190 cal)

CHICKEN CAESAR SALAD

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

CARIBBEAN CHICKEN SALAD

Chopped greens topped with grilled chicken, candied pecans, and diced cucumbers and tomatoes. Tossed in our house-made mango ranch dressing (660 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)

LITTLE SHARK LEMONADE

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

CHICKEN TENDERS

With BBQ sauce or honey mustard (510 cal)

MAC & CHEESE

(600 cal)

Δ 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.

ENTRÉES

Add a mixed green or Caesar salad to any entrée.



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) **Δ**

BBQ RIBS

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



FISH TACOS

Blackened Mahi layered with bacon aioli, shredded lettuce, and diced tomatoes. Served with crispy tortilla chips, and our house-made fire-roasted salsa (900 cal)

BAJA CRAB CAKES

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

NEW

ASIAN CHICKEN BOWL

Crispy fried chicken mixed with broccoli, peppers and onions, tossed in a sweet garlic Szechuan sauce served over white rice and topped with green onions and toasted sesame seeds (1200 cal)

POKE BOWL

Ahi Tuna Poke, white 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)

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) **Δ**



LANDSHARK® FISH & CHIPS

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

SHRIMP TACOS

Fried shrimp layered with shredded lettuce, tomatoes, sesame seeds and chili lime aioli. Served with crispy tortilla chips and our house-made fire-roasted salsa (1120 cal)

FRIED SHRIMP

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



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) **Δ**

NEW

GARLIC SHRIMP PASTA

Sautéed shrimp, julienne red onions & peppers, tomatoes, spinach, and garlic tossed with a lemon herb butter sauce (1650 cal)

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 or gluten free bun.

NEW

MUSHROOM BURGER

Our signature patty topped with a marinated portobello mushroom cap, sautéed onions, Havarti cheese and our sweet onion and garlic aioli* (1550 cal)
Add bacon (80 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)

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



LANDSHARK® BURGER

Topped with American cheese, lettuce, and tomato* (730 cal)
Add bacon (80 cal)

SANDWICHES

Substitute 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)

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

NY STYLE CHEESECAKE

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

CHOCOLATE CAKE

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

NEW

HOUSE-MADE BANANA CREAM PUDDING

Vanilla custard, layered with fresh sliced bananas, vanilla wafers, and toasted graham cracker, topped with whipped cream (830 cal)



KEY LIME PIE

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

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

A surcharge applies to credit card transactions. Debit cards with credit card logos (e.g., Visa, Mastercard) will be processed as credit and incur the surcharge.

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FINS TO THE LEFT



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

PERFECT MARGARITA

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

FLORIDAYS

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

FINS UP MARGARITA

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

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)

SEASIDE HACIENDA

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

NEW

STRAWBERRY MOONSHINE RITA

Espolòn Blanco Tequila, Ole Smoky Strawberry Moonshine, strawberry purée, house margarita blend (300 cal)

NEW

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, Giffard Café du Honduras, espresso (160 cal)

KEY LIME PIE MARTINI

Deep Eddy Lime Vodka, our house Key Lime pie blend (300 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)

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

FINS TO THE RIGHT



5 O'CLOCK SOMEWHERE®

Margaritaville Silver Rum & Paradise Passion Fruit Tequila, Worthy Park 109° Rum, orange & pineapple juices, house sweet & sour, grenadine (220 cal)

NEW

JALAPEÑO BUSINESS

Tito's Handmade Vodka, Margaritaville Last Mango Tequila, jalapeño syrup, lime & pineapple juices, club soda (270 cal)

LANDSHARK® MULE

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

WINE

La Marca, Prosecco
(170-720 cal)

Ruffino Lumina, Pinot Grigio
(140-610 cal)

Starborough, Sauvignon Blanc
(120-600 cal)

Sea Sun by Caymus, Chardonnay
(150-630 cal)

La Jolie Fleur, Rosé
(80-415 cal)

Meiomi, Pinot Noir
(120-610 cal)

Conundrum by Caymus, Red Blend
(120-610 cal)

Bonanza by Caymus, Cabernet Sauvignon
(130-660 cal)

Unshackled, Cabernet Sauvignon
(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

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

TRANQUIL WATERS

Parrot Bay Mango Rum, blue curaçao, pineapple juice and mango (200 cal)

NEW

PALOMA

LaLo Blanco Tequila, Giffard Crème De Pamplemousse Rose Liqueur & Coconut Syrup, lime juice, Fever Tree Grapefruit Soda (220 cal)

WATERMELON LEMONADE

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

LONG ISLAND BEACHER

Margaritaville Paradise Passion Fruit Tequila, Parrot Bay Mango Rum, New Amsterdam Peach Vodka, house sweet & sour, cranberry & pineapple juices (260 cal)

NEW

APEROL SPRITZ

La Marca Prosecco, Aperol, club soda (270 cal)

BEER

DRAFT

BUD LIGHT • MILLER LITE • MICHELOB ULTRA
14 oz | 20 oz (110-180 cal)

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

MODELO ESPECIAL
14 oz | 20 oz (185-250 cal)

VOODOO JUICY HAZE • BLUE MOON
SAM ADAMS SEASONAL SELECTION
14 oz | 20 oz (200-290 cal)

CANNED BEER

BUD LIGHT • BUDWEISER • COORS LIGHT
COORS BANQUET • MILLER LITE • MICHELOB ULTRA
MICHELOB ULTRA ZERO
(50-150 cal)

LANDSHARK® LAGER
(150 cal)

CORONA • CORONA PREMIER • MODELO ESPECIAL
MODELO ORO • MIKE'S HARD LEMONADE
(90-190 cal)

KONA BIG WAVE • BLUE MOON
SAMUEL ADAMS • SAM ADAMS AMERICAN LIGHT
BELL'S TWO HEARTED IPA • BELL'S OBERON WHEAT
VOODOO RANGER JUICE FORCE IPA
VOODOO RANGER IPA • FAT TIRE
ANGRY ORCHARD HARD CIDER • SUN CRUISER TEAS
TRULY SEASONAL • HIGH NOON
(100-230 cal)



LANDSHARK®

Bar & Grill

TIMES SQUARE, NYC

