

# Appetizers

## “DRUNKEN” SHRIMP SKILLET

Sautéed with tequila key lime butter, roasted garlic, onions and peppers, with a mini baguette for dipping \$13.99

## CHICKEN WINGS

Served with celery sticks and dipping sauce. Tossed in your choice of sauce: Buffalo, jerk or teriyaki \$11.99

## ASIAGO CRAB DIP

A sharp asiago cream with crabmeat and artichoke served with house-made crostini \$13.99

## AHI POKE NACHOS

Crisp wontons, avocados, togarashi sauce, Ponzu glaze, shaved jalapeños, green onions, cilantro, sesame seeds \$9.99

## KEY WEST CHICKEN QUESADILLA

Griddled flour tortilla, Oaxaca and Monterey Jack cheese served with lime crema, guacamole and pico de gallo \$12.99

## LAVA LAVA SHRIMP

Golden fried and drizzled with our Thai chili sauce \$11.99

## CARIBBEAN EGG ROLLS

Caribbean spiced roasted chicken, corn, red peppers, onions and shredded cabbage served with chipotle aioli \$9.99

## VOLCANO NACHOS

Tortilla chips loaded with chili, cheese and pico de gallo then topped with guacamole, sour cream and jalapeños \$15.99

# Salads

## CHICKEN CAESAR SALAD

Hearts of romaine and garlic-cheese croutons tossed in creamy lime Caesar dressing, topped with chilled Cajun chicken and Parmesan cheese \$12.99

## SHRIMP LOUIS CHOPPED SALAD

Crispy iceberg lettuce, grilled shrimp, avocado, cherry tomatoes, cucumber, red & yellow peppers, capers and hard-boiled eggs served with paradise island dressing \$15.99

## CAJUN CHICKEN COBB SALAD

Chilled pulled Cajun spiced chicken, bacon, eggs, avocados, tomatoes and bleu cheese tossed with honey mustard dressing \$13.99

## TACO SALAD

Chopped greens, volcano chili, tortilla chips, mixed cheese, sour cream, pico de gallo and guacamole tossed with creamy lime ranch dressing \$13.99

## AHI KALE SALAD

Seared Ahi Tuna, baby kale, mango, quinoa, queso fresco, red onions, chickpeas, snow peas, cilantro, cucumbers and black beans tossed in a light citrus dressing \$13.99

# Sides

FRENCH FRIES \$2.29

SWEET POTATO WAFFLE FRIES \$2.49

RED SKIN LOADED MASHED POTATOES \$3.99

SEASONAL VEGETABLES \$2.49

CILANTRO LIME COLESLAW \$2.29

BLACK BEANS \$2.29

ISLAND RICE \$2.29

MIXED GREEN SALAD \$5.49

CAESAR SALAD \$5.49



# MARGARITAS & Boat Drinks

## UPTOWN TOP SHELF MARGARITA

Margaritaville Gold Tequila, Cointreau® Orange Liqueur and our house margarita blend topped with a Gran Gala® float. Excellent on the rocks \$9.00

## WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend \$7.75

## BLACKBERRY MOONSHINE MARGARITA

Ole Smoky® White Lightnin' and Blackberry Moonshine with our house margarita blend \$8.50

## CHOCOLATE BANANA COLADA

Pinnacle® Chocolate Whipped Vodka, 99 Bananas® and coconut purée. Topped with a float of Myers's Dark® Rum. Served frozen \$8.25

## 5 O'CLOCK SOMEWHERE

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® 151° Rum, orange and pineapple juices with sweet & sour and a splash of grenadine. Served on the rocks \$8.50

## BAHAMA MAMA

Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark Rum, crème de banana, pineapple and orange juices. Shaken and served over ice with a splash of grenadine \$8.00

## LIGHTNIN' STRIKE

Ole Smoky® White Lightnin' Moonshine, Sailor Jerry® Spiced Rum, Cruzan® 151° Rum, agave nectar, pineapple and orange juice and our house sweet & sour \$8.50

## ONE PARTICULAR HARBOUR

Blue Chair® Spiced Coconut Rum, Cruzan® Vanilla Rum, pineapple juice, blueberry and pomegranate purées \$8.00

# ENTRÉES



## LANDSHARK LAGER FISH & CHIPS

Hand-dipped in our LandShark batter, fried and served with jalapeño tartar sauce, French fries and cilantro lime coleslaw \$16.99

## JIMMY'S JAMMIN' JAMBALAYA®

Shrimp, chicken and Andouille sausage simmered in a spicy broth with rice \$16.99

## SEAFOOD MAC & CHEESE

Shrimp, lump crabmeat and cavatappi pasta tossed in a Boursin cream sauce \$20.99

## CRISPY COCONUT SHRIMP

Jumbo shrimp crusted with coconut and fried. Served with horseradish-orange marmalade dipping sauce, French fries and cilantro lime coleslaw \$19.99

## FISH TACOS

Crispy fried in our LandShark batter, topped with avocado, cilantro lime coleslaw and key lime crema. Served with black beans, rice and pico de gallo \$15.99

## CATCH OF THE DAY

Grilled and topped with mango salsa. Served with island rice, and seasonal vegetables 23.99

## BLACKENED RIBEYE STEAK

A 12 oz blackened choice ribeye steak with seasonal vegetables and loaded red skin mashed potatoes \$26.99

## BARBECUE RIBS

Full rack of slow cooked baby back ribs grilled and basted with house BBQ sauce. Served with French fries and cilantro lime coleslaw \$26.99

## ENCHILADAS

Corn tortillas stuffed with chicken tinga, topped with salsa verde and smoked ancho sauce \$16.99

## ROASTED CHICKEN

Roasted half chicken, pan jus, red skin mashed potatoes and roasted corn \$16.99

## MARGARITA PASTA

Roasted red and green bell peppers, onions and garlic in lime cilantro butter tossed with cavatappi pasta topped with Parmesan cheese \$15.99 with chicken \$17.99 with shrimp \$18.99

Add a side House Salad or Caesar Salad to any entrée \$4.99

# BURGERS in Paradise

Our handcrafted choice burgers cooked to order\* with signature seasonings.

Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries for \$9.99

## CHEESEBURGER IN PARADISE®

Our signature burger topped with American cheese, lettuce, sliced tomato, pickles and paradise island sauce on the side\* \$13.99

## RANCHO DELUXE BURGER

Topped with Monterey Jack cheese, Applewood smoked bacon, lettuce, sliced tomato, pickles and ranch dressing\* \$13.99

## BLACK & BLEU BURGER

Topped with Applewood smoked bacon, chunky bleu cheese dressing, lettuce and sliced tomato\* \$13.99

## CHEDDAR BBQ BURGER

Topped with cheddar cheese, Applewood smoked bacon, fried onions, lettuce and BBQ aioli\* \$13.99

Substitute turkey or veggie burger for any selection. All burgers available on a GF bun.

# SANDWICHES

Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries for \$9.99

## CUBAN

Ham, pulled roast pork, Swiss cheese, dill pickle and mustard. Pressed crispy in a Cuban loaf \$12.99

## SIGNATURE FISH SANDWICH

Panko-breaded Catch of the Day golden-fried, topped with sliced tomato, cilantro lime coleslaw and a side of jalapeño tartar sauce \$14.99

## BEACH CLUB

Sliced turkey and ham, Swiss cheese, Applewood smoked bacon, lettuce, sliced tomato and dijon aioli on toasted country white bread \$13.99

## GRILLED CHICKEN SANDWICH

Grilled marinated chicken breast, Monterey Jack cheese, Applewood smoked bacon, lettuce, sliced tomato and a side of dijon aioli \$12.99

## PULLED PORK SANDWICH

Slow smoked pulled pork tossed in house BBQ sauce, topped with coleslaw and pickled jalapeños on an onion roll \$13.99

Gluten Free Available with modification

\* Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness.