APPETIZERS

ONION RINGS
crispy battered onion rings, creamy island BBQ sauce, lava lava sauce (1410 cal) 11.95

ASIAGO CRAB & ARTICHOKE DIP
sharp asiago cream with crab meat and artichokes with house-made tortilla chips (1670 cal) 17.95

CONCH FRITTERS
chili and lime spiked aioli (1200 cal) 17.95

LAVA LAVA SHRIMP
golden fried and drizzled with chili and lime spiked aioli (960 cal) 16.95

PRETZEL STICKS
served warm with dijon aioli and our house-made queso (940 cal) 13.95

VOLCANO NACHOS
tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños (3270 cal) 25.95

BONELESS CHICKEN WINGS
house breaded boneless chicken wings served with veggie chips and choice of Buffalo (1260 cal) or Huli Huli BBQ sauce (1120 cal) 16.95

WHITE CHEDDAR CHEESE CURDS
served with marinara (1210 cal) 13.95

HOUSE-MADE GUACAMOLE
served with tortilla chips (910 cal) 13.95

TEQUILA SPIKED SHRIMP CEVICHE
fresh shrimp marinated in citrus, coconut milk and Margaritaville Lime Tequila. Topped with avocado, tomato, cucumber, jalapeño, onions, cilantro, with house-made tortilla chips (850 cal) 16.95

KEY WEST CHICKEN QUESADILLA
griddled flour tortilla, Monterey Jack and Oaxaca cheeses, lettuce, sour cream, guacamole, pico de gallo (1530 cal) 17.95

SOUP & SALADS

SOUP OF THE DAY
ask your server about our chef’s daily house-made soup

CARIBBEAN BLACKENED SALMON*
fresh blackened salmon, mixed greens, papaya, mango, avocado, cucumber, red peppers, crispy tortillas, queso fresco and passion fruit vinaigrette dressing (1450 cal) 24.95

TACO SALAD
chopped greens, volcano chili, tortilla chips, mixed cheese, sour cream, pico de gallo, and guacamole with creamy lime ranch dressing (1180 cal) 18.95

CHICKEN CAESAR SALAD
hearts of Romaine tossed in creamy lime Caesar dressing, topped with grilled chicken, house-made crostini croutons, Parmesan cheese (1220 cal) 18.95

Gluten sensitive  Vegetarian  Vegan

2,000 calories a day is used for general nutrition advice but calorie needs vary. Additional nutritional information is available upon request.
PINEAPPLE CHIMICHURRI GRILLED CHICKEN
island rice, heirloom baby carrots, pineapple chimichurri, chili oil
(950 cal.) 23.95

CRISPY COCONUT SHRIMP
jumbo shrimp crusted with coconut and fried, with horseradish-orange marmalade dipping sauce, French fries and cilantro lime coleslaw
(1550 cal.) 25.95

HULI HULI CHICKEN & SHRIMP BOWL
grilled chicken and togarashi shrimp skewers with broccoli, mixed vegetables, pineapple and edamame, tossed in our house made huli huli sauce
(830 cal.) 24.95

CARIBBEAN NY STRIP*
10 oz. New York Strip seasoned with Caribbean Jerk with sweet plantains, chayote & yellow squash, sweet peppers, and fried onions
(1580 cal.) 35.95
Make it Surf & Turf - add a crab cake
(1790 cal.) 8.00

LANDSHARK® LAGER FISH & CHIPS
hand-dipped and fried in LandShark® batter, with jalapeño tartar sauce, French fries and cilantro lime coleslaw
(2330 cal.) 24.95

BLACKENED SALMON*
blackened salmon filet served with island rice, black beans, cilantro, and pineapple chimichurri
(750 cal.) 28.95

SHRIMP & Grits
applewood smoked bacon and smoked cheddar wrapped shrimp, served over creamy grits with andouille gravy
(1320 cal.) 25.95

JIMMY’S JAMMIN’ JAMBALAYA®
Cajun rice loaded with shrimp, chicken and andouille sausage, simmered in a spicy broth
(990 cal.) 24.95

JERK CHICKEN PASTA
penne pasta, grilled chicken breast, green and red peppers, with a mango jerk cream sauce
(1210 cal.) 23.95

SHRIMP MAC & CHEESE
shrimp tossed with cavatappi pasta in a Boursin cream sauce
(1680 cal.) 26.95

FISH TACOS

FISH TACOS
crispy fried in LandShark® batter, topped with avocado, cilantro lime coleslaw and key lime crema, with black beans, island rice and pico de gallo
(800 cal.) 22.95

Special dietary accommodations available upon request
*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness
Choice of French fries (520 cal.) or a mixed green salad (25 cal). Substitute sweet potato fries (460 cal.) for 2.95

**Grilled Chicken Sandwich**
Grilled chicken breast, Monterey Jack cheese, applewood smoked bacon, lettuce, tomato, Dijon aioli (1170 cal.) 18.95

**Cuban Sandwich**
Ham, pulled pork, Swiss cheese, mustard, pickles (1080 cal.) 19.95

**Crab Cake Sandwich**
Crab cake, lava lava remoulade, lettuce, tomato, red onion, charred lemon, brioche bun (930 cal.) 21.95

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**Non-Alcoholic Drinks**

**Little Miss Magic**
Blackberries, lime juice, agave syrup, ginger beer, fresh mint, soda (150 cal.) 10.00

**Simple Pleasures**
Cucumbers, basil, soda, lime juice (10 cal.) 10.00

**House Made Strawberry Lemonade**
20 oz. house made lemonade with strawberry purée (150 cal.) 4.75

**Ice Tea**
Sweet, unsweetened (5-160 cal.) 4.75

**Juice**
Apple, cranberry, orange, pineapple (290-340 cal.) 4.50

**Milk**
(370 cal.) 4.50

**Bottled Water**
(0 cal.) 6.00

**Hot Cocoa**
(80 cal.) 4.00

**Coffee**
Regular, decaf (5-40 cal.) 4.00

**King Of Somewhere Hot**
Pina colada, jalapeno, maraschino cherry (330 cal.) 9.00

**Off To The Virgin Islands**
20 oz. non-alcoholic daiquiri made with all-natural fruit purée
Your choice of: strawberry, raspberry, mango, banana, or pina colada (370-480 cal.) 5.50

**Fountain Soda**
Coca-Cola, Diet Coke, Coke Zero Sugar, Fanta Orange, Sprite, Lemonade, Mr. Pibb, Barq’s Root Beer (0-180 cal.) 4.75

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**Cheeseburger in Paradise**

American cheese, lettuce, tomato, pickles, paradise island sauce, brioche bun

(1340 cal) $18.95  
Make it a Double  
(1900 cal) $23.95

**Cheeseburger Beyond Paradise**

Beyond® burger, vegan American cheese, lettuce, tomato, pickles, vegan paradise island sauce, kaiser bun  
(890 cal) $19.95

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**Southern Stack Burger**

beef patty, cheddar cheese, coleslaw, Texas-style BBQ sauce, pork carnitas, crispy battered onion ring, tomato, brioche bun  
(1430 cal) $20.95

**Rancho Deluxe Burger**

Monterey Jack cheese, applewood smoked bacon, lettuce, tomato, pickles, ranch dressing, brioche bun  
(1440 cal) $19.95

**“Trip Around the Sun” Burger**

two caramelized burger patties, cheddar cheese, lettuce, tomato, jalapeño relish, habanero ranch, brioche bun  
(1090 cal) $20.95

**Nacho Burger**

beef patty stuffed with Monterey Jack cheese topped with lettuce, guacamole, chipotle aioli, blue corn tortilla chips, poblano salsa, pickled jalapeño, brioche bun  
(1100 cal) $19.95

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**Desserts**

**Brownie Sundae**

warm fudge brownie & vanilla bean ice cream topped with crumbled Heath® bar, chocolate syrup, whipped cream and a cherry on top  
(1810 cal) $10.95

**Key Lime Pie**

as cool and refreshing as an ocean breeze, graham cracker crust with sweet and tart key lime filling and raspberry sauce  
(530 cal) $10.95

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Our burgers are half pound, 100% fresh, premium Black Angus beef.  
Substitute turkey (410 cal) or veggie burger (240 cal) for any selection. Gluten sensitive options available  
Choice of French fries (520 cal) or mixed green salad (25 cal). Substitute sweet potato fries (460 cal) for $2.95

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Special dietary accommodations available upon request  
*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness  
For your convenience, an 18% gratuity is added for parties of 6 or more.