


# Appetizers

**“DRUNKEN” SHRIMP SKILLET**   
Sautéed with tequila key lime butter, roasted garlic, onions and peppers, with a mini baguette for dipping \$11.99


**CHICKEN WINGS**  
Served with celery sticks and dipping sauce. Tossed in your choice of sauce: Buffalo, jerk or teriyaki \$10.99

**ASIAGO CRAB DIP**  
A sharp asiago cream with crabmeat and artichoke served with house-made crostini \$11.49

**AHI POKE NACHOS**  
Crisp wontons, avocados, togarashi sauce, shaved jalapeños, green onions, cilantro, sesame seeds \$10.99

**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 \$9.99

**VOLCANO NACHOS**   
Tortilla chips loaded with chili, cheese and pico de gallo then topped with guacamole, sour cream and jalapeños \$13.99

# Salads

**POWER CHICKEN SALAD**  
Grilled chicken, curly kale, romaine, quinoa, shaved carrots and croutons tossed in a ginger lime Caesar dressing \$11.99

**SHRIMP LOUIS CHOPPED SALAD**  
Crispy iceberg lettuce, grilled shrimp, avocado, cherry tomatoes, cucumber, capers and hard-boiled eggs served with paradise island dressing \$14.99

**CAJUN CHICKEN COBB SALAD**   
Chilled pulled Cajun spiced chicken, bacon, eggs, avocados, tomatoes and bleu cheese tossed with honey mustard dressing \$12.99

**AHI KALE SALAD**  
Seared Ahi Tuna, baby kale, mango, quinoa, queso blanco, red onions, chickpeas, snow peas, cilantro, cucumbers and black beans tossed in a light citrus dressing \$14.99

# Sides

- FRENCH FRIES \$3.99
- SWEET POTATO WAFFLE FRIES \$3.99
- YUKON GOLD LOADED MASHED POTATOES \$3.99
- SEASONAL VEGETABLES \$3.99
- CILANTRO LIME COLESLAW \$3.99
- BLACK BEANS \$3.99
- ISLAND RICE \$3.99
- MIXED GREEN SALAD \$5.99



# MARGARITAS & Boat Drinks

**WHO’S TO BLAME® MARGARITA**  
Margaritaville Gold Tequila, triple sec and our house margarita blend \$7.50

**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

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

**FEELIN’ HOT HOT HOT**  
1800® Reposado Tequila, triple sec and our house habañero margarita blend \$9.25

**LIVIN’ IT UP MARGARITA**  
Herradura® Reposado Tequila, Cointreau® orange liqueur, agave nectar, pasteurized egg whites, fresh lime and orange juices \$10.50

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

**LAST MANGO IN PARIS**  
Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, our house margarita blend and cranberry juice. Served on the rocks \$9.00

**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 our house 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 juices 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 \$15.99


**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 \$18.99

**CRISPY COCONUT SHRIMP**  
Jumbo shrimp crusted with coconut and fried. Served with horseradish-orange marmalade dipping sauce, French fries and cilantro lime coleslaw \$17.99

**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 \$13.99

**CATCH OF THE DAY**   
Grilled and topped with mango salsa. Served with island rice, and seasonal vegetables 22.99

**CARNE ASADA STEAK**   
Served with Yukon gold mashed potatoes and roasted corn \$23.99

**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 \$24.99

**ENCHILADAS**  
Flour tortillas stuffed with chicken tinga, topped with salsa verde and smoked ancho sauce \$14.99

**ROASTED CHICKEN**   
Roasted half chicken, pan jus, Yukon 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 and topped with Parmesan cheese \$12.99  
with chicken \$16.00  
with shrimp \$16.99

Add a side House 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 \$.99

**CHEESEBURGER IN PARADISE®**  
Our signature burger topped with American cheese, lettuce, sliced tomato, pickles and paradise island sauce on the side\* \$12.99

**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 \$.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 \$13.99

**BEACH CLUB**  
Sliced turkey and ham, Swiss cheese, Applewood smoked bacon, lettuce, sliced tomato and dijon aioli on toasted country white bread \$12.99

**GRILLED CHICKEN SANDWICH**   
Grilled chicken breast, melted Monterey Jack cheese, Applewood smoked bacon, lettuce, sliced tomato and a side of dijon aioli \$14.99

**CUBAN**  
Ham, pulled roast pork, Swiss cheese, dill pickle and mustard. Pressed crispy in a Cuban loaf \$13.99

 **Gluten Free Available with modification**

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