

## **CONCH BITES**

Lightly battered and fried tender local conch, served with spicy mayo dipping sauce \$19.95

### **QUESADILLAS**

Flour tortilla, cheddar cheese, jalapeños, onions.

Served with sour cream and salsa

With Chicken \$21.75

With Shrimp \$24.75

## **COCONUT SHRIMP**

Local shrimp coconut battered and fried.
Served with orange marmalade sauce \$19.95

## SPINACH DIP

House made traditional creamy dip, topped with melted Swiss cheese. Served with corn tortilla chips \$18.99

## **CHICKEN WINGS**

Tossed in your choice of Buffalo or BBQ sauce. Served with celery, carrots and dipping sauce \$19.99

### LOBSTER POPPERS

Chunks of lobster lightly battered and fried. Served with Thai chili sauce \$27.00

## SOUTHWEST EGGROLLS

Blackened chicken, black beans, pepper jack & Monterey jack cheeses, fire-roasted red peppers, cilantro and red onions wrapped in deep fried wontons. Served with chipotle ranch dipping sauce \$19.00

## LAVA LAVA SHRIMP

Golden fried shrimp drizzled with Thai chili sauce \$23.00

# AHI POKE TUNA NACHOS\*

Ahi tuna, crisp wontons, togarashi sauce, ponzu glaze, avocados, shaved jalapeños, green onions, cilantro and sesame seeds \$26.99

# **VOLCANO NACHOS**

Tortilla chips loaded with chili, cheese, and pico de gallo then topped with guacamole, sour cream and jalapeños \$28.99

## TRES AMIGOS CHIPS & DIPS

Queso, guacamole and pico de gallo served with warm corn tortilla chips \$18.99



# CAJUN CHICKEN COBB SALAD

Chopped greens tossed with honey mustard dressing, chilled Cajun pulled chicken, smoked bacon, hard-boiled egg, avocado, tomatoes and bleu cheese crumbles \$24.75

# SOUTHWEST CHICKEN SALAD

Chopped greens, grilled chicken, black beans, roasted corn, diced tomatoes, peppers and fresh avocado tossed in our chipotle ranch dressing, topped with tortilla strips and queso fresco \$24.50

# CAESAR SALAD

Romaine hearts, creamy lime Caesar dressing, croutons and Parmesan cheese \$18.75 Add Chicken \$23.75 Add Shrimp \$28.95 Add Cracked Conch \$28.00 Add Steak \$29.75

All prices displayed are subject to 10% VAT and 15% service charge.

An 18 % service charge will be added to parties of 12 and more

## ISLAND CRACKED CONCH

Tenderized local conch lightly battered and fried. Served with tartar sauce and limes. Served with choice of two sides \$MKT PRICE

### CATCH OF THE DAY

Your choice grilled or blackened, topped with mango salsa. Served with peas n' rice and seasonal vegetables \$38.99

## BAHAMIAN STYLE SNAPPER

Crispy fried snapper with lime, salt and goat pepper. Served with choice of two sides \$MKT PRICE

## 16 OZ T-BONE STEAK

Served with choice of two sides \$59.00 Add Shrimp \$12.00 Add Cracked Lobster \$15.00

### CARIBBEAN GRILLED LOBSTER

Tender lobster tail topped with herb butter and lime. Served with choice of two sides \$MKT PRICE

## FRESH FISH TACOS

Flour tortillas, shredded lettuce, habanero sauce, guacamole and mango salsa.
Served with choice of one side \$32.00

### **BBQ RIBS**

Grilled and basted with house BBQ sauce. Served with french fries and coleslaw \$33.95



# BBQ JERK CHICKEN

Roasted marinated half chicken basted with chipotle BBQ sauce. Served with fried plantains and peas n' rice \$28.75

## **FAJITAS**

Roasted peppers & onions, guacamole, sour cream, pico de gallo, flour tortillas With Chicken \$ 22.99 With Steak \$25.75 With Shrimp \$25.95 With Mahi \$26.95

# **JUMBO SHRIMP**

Fried or grilled. Served with choice of two sides \$34.00

### MAHI FINGERS

Lightly battered and fried. Served with choice of two sides \$ 34.00

### SHRIMP & CONCH PASTA

With broccoli and carrots, tossed in alfredo sauce. Served with garlic bread \$42.00



Burgers are cooked to order with signature seasonings. Served with fries. Beyond burgers can be substituted for additional \$2

## CHEESEBURGER IN PARADISE\*®

Our signature burger topped with American cheese, lettuce, tomatoes, pickles and paradise island sauce on toasted brioche bun \$20.95

# BBQ BACON BURGER\*

Topped with smoked bacon, sharp cheddar, BBQ sauce, lettuce and tomatoes on toasted brioche bun \$22.75

# THE HANGOVER CURE

Smoked bacon, pepper jack cheese, caramelized onions, topped with an over-easy egg on marble rye with thousand island dressing \$22.75

# VEGGIE BURGER

Grilled veggie patty, American cheese, lettuce, tomatoes & pickles on toasted brioche bun \$18.95

## CONCH BURGER\*

Local cracked conch, lettuce, tomatoes & onions on toasted brioche bun \$MKT PRICE



BAHAMIAN PEAS N' RICE \$5.99
SEASONAL VEGETABLES \$6.00
SWEET POTATO FRIES \$7.00
FRENCH FRIES \$4.99
ISLAND SLAW \$4.99
MIXED GREEN SALAD \$6.99
CAESAR SALAD \$6.99
BAKED POTATO \$4.99
LOADED POTATO \$5.99
PLANTAIN \$5.99



Served with your choice of french fries or sweet potato fries.

## **BLACKENED MAHI SANDWICH**

Topped with coleslaw, lettuce and tomatoes on toasted brioche bun. Served with tartar sauce \$23.75

# CAJUN SHRIMP PO' BOY

Fried local shrimp, lettuce, tomatoes and roasted red pepper remoulade on Cuban loaf \$25.75

# STEAK SANDWICH

Marinated steak, Swiss cheese, grilled onions, lettuce and tomatoes on baguette \$24.75

# HONEY MUSTARD CHICKEN SANDWICH

Grilled marinated chicken breast, smoked bacon, Swiss cheese, honey mustard, guacamole, lettuce and tomatoes on toasted brioche bun \$21.50

## **BEACH CLUB**

Turkey breast and Black Forest ham, Swiss cheese, smoked bacon, lettuce, tomatoes and Dijon aioli on toasted hearty bread \$20.50



# CHEESE

Red sauce, mozzarella, Parmesan \$22

## **PEPPERONI**

Red Sauce, pepperoni, mozzarella, Parmesan \$25



KEY LIME PIE CHOCOLATE CAKE \$14.00

Should you have any dietary requirements or allergies, please alert your server.
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





### WHO'S TO BLAME®

Margaritaville Gold Tequila, triple sec and our house margarita blend \$12.50

## FINS TO THE LEFT

Margaritaville Silver Tequila, blue Curação and our house margarita blend \$14.00

### WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend \$14.00

### STRAWBERRY MARGARITA

Margaritaville Gold Tequila, triple sec and strawberry purée \$14.00

### UPTOWN TOP SHELF MARGARITA

Margaritaville Gold Tequila, Cointreau Orange Liqueur and our house margarita blend. Served on the rocks \$15.00

## PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, triple sec, orange Curação and lime juice served on the rocks...For margarita aficionados only \$15.00

# LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, cranberry juice and our house margarita blend.

Served on the rocks \$14.00

## FEELIN' HOT HOT HOT

1800 Reposado Tequila, triple sec and our house habanero margarita blend \$14.00

## MANGO MARGARITA

Margaritaville Gold Tequila, triple sec and all-natural mango fruit puree \$14.00



## DRAFT

KALIK • SANDS • SANDS LIGHT • HEINEKEN 20 oz \$9.25

# BOTTLE

KALIK • KALIK LIGHT • SANDS • SANDS LIGHT
BUDWEISER • BUD LIGHT • PRESIDENTE
BOTTLE \$7.00 BUCKET \$33.00

MILLER LITE • COORS LIGHT • CORONA HEINEKEN • GUINESS • KALIK GOLD BOTTLE \$7.50 BUCKET \$36.00



BOTTLED WATER \$3.50

COCA-COLA PRODUCT • HOT TEA • HOT COFFEE \$4.50

RED BULL \$5.00

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### 5 O'CLOCK SOMEWHERE®

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, 151 rum, orange & pineapple juices, sweet & sour and splash of grenadine. Served on the rocks \$15.00

### PLANTER'S PUNCH

Appleton VX Rum, Sailor Jerry Spiced Rum, our house sweet & sour, pineapple and pomegranate juices and dash of bitters \$14.00

### **BAHAMA MAMA**

Margaritaville Spiced & Coconut Rums, aged dark rum, crème de banana, pineapple & orange juices. Shaken and served over ice with splash of grenadine \$14.00

## **ZOMBIE**

Margaritaville Silver Rum, 151 rum, apricot brandy, our house sweet & sour, orange and pineapple juices \$15.00

### INCOMMUNICADO

Margaritaville Gold Tequila & Silver Rum, vodka, triple sec, house sweet & sour, cranberry and pineapple juices with splash of grenadine \$15.00

### TRANQUIL WATERS

Cruzan Mango Rum, blue Curaçao, pineapple juice and mango puree \$14.00

## PARADISE ISLAND ICED TEA

Vodka, gin, tequila, melon liqueur, house sweet & sour and cranberry juice \$18.00



# CHOCOLATE BANANA COLADA

Pinnacle Chocolate Whipped Vodka, 99 Bananas, coconut purée with Myers's Dark Rum float \$15.00

# PIÑA COLADA

Margaritaville Dark Rum, pineapple and coconut purée \$12.00

## STRAWBERRY DAIQUIRI

Margaritaville Silver Rum and strawberry purée \$12.00

## MANGO DAIQUIRI

Margaritaville Silver Rum and mango purée \$12.00



VINA MAIPO SAUVIGNON BLANC \$9.50

FIORDALISIO PINOT GRIGIO \$9.50

FEDERALIST CHARDONNAY \$16.00

KENDALL JACKSON VR CHARDONNAY \$21.00

VINA MAIPO CHARDONNAY \$9.50

ECHO FALLS WHITE ZINFANDEL \$9.50

VINA MAIPO SWEET MOSCATO \$9.50

VINA MAIPO SWEET RED BLEND \$9.50

FEDERALIST CABERNET SAUVIGNON \$16.00

KENDALL JACKSON VR CABERNET SAUVIGNON \$21.00

VINA MAIPO CABERNET SAUVIGNON \$9.50

VINA MAIPO MERLOT \$9.50

MIONETTO PROSECCO SPLIT (187.ML/6.32 OZ) \$9.50

MIONETTO PROSECCO ROSÉ SPLIT (187ML/6.31 OZ) \$9.50