



VOLCANO NACHOS

house-made tortilla chips, chili, cheese, pico de gallo, guacamole, sour cream, jalapeños (3270 cal.) 25.95

LAVA LAVA SHRIMP

golden fried, chili-lime aioli, sesame seeds (960 cal.) 18.95

ASIAGO CRAB & ARTICHOKE DIP

sharp Asiago cheese, crab meat, artichokes, house-made tortilla chips (1670 cal.) 18.95

CORN FRITTERS

chili-lime aioli, scallions (1360 cal.) 11.95

COCONUT SHRIMP

coconut-crusted and fried, orange marmalade and Lava Lava sauce (1180 cal.) 20.95

CHEESEBURGER SPRING ROLLS

premium black angus beef, Oaxaca and Cheddar cheese blend, tomato, pickles, Paradise Island sauce on the side (1020 cal.) 16.95

HOUSE-MADE GUAC & SALSA

served with house-made tortilla chips (1320 cal.) 15.95

BLACKENED TUNA TOSTADA*

crispy breadfruit “tostones”, chili-lime aioli and pineapple-tomato pico de gallo (520 cal.) 19.95

HEMISPHERE WINGS

house-breaded, bone-in chicken wings served with your choice of Garlic Buffalo or Mango Habanero sauce
8 Count — (1440-1460 cal.) 19.95
12 Count — (2010-2060 cal.) 22.95



ISLAND PALM SALAD

arugula, spinach, romaine, hearts of palm, mandarin oranges, watermelon radish, jicama, red onion, heirloom tomatoes, passion fruit-mango vinaigrette, queso fresco (430 cal.) 15.95
Chicken (150 cal.) + 8.00 | Shrimp (120 cal.) + 12.00
Tuna* (120 cal.) + 14.00 | Salmon* (350 cal.) + 11.00

TACO SALAD

chopped greens, chili, tortilla chips, mixed cheese, sour cream, pico de gallo, guacamole, and creamy lime ranch dressing (1180 cal.) 21.95

CHICKEN CAESAR SALAD

romaine lettuce, lime Caesar dressing, grilled chicken, house-made croutons, Parmesan cheese (1220 cal.) 21.95

SOUP OF THE DAY

ask your server about our chef's house-made soup of the day MP



Our burgers are 100% fresh, premium Black Angus beef. Substitute turkey (410 cal.) or veggie burger (240 cal.) for any selection

Choice of French fries (520 cal.) or mixed green salad (25 cal.). Substitute sweet potato fries (460 cal.) for 2.95

BACON JAM-BOREE BURGER*

double smash patties, bacon jam, lettuce, tomato, Monterey Jack cheese, bacon, ranch dressing, brioche bun (1290 cal.) 20.95

“TRIP AROUND THE SUN” BURGER*

caramelized burger patty*, Cheddar cheese, lettuce, tomato, jalapeño relish, habanero ranch, brioche bun (1010 cal.) 21.95



Add a side house salad (25 cal.) or side Caesar salad (440 cal.) for 8.95



SOUTHERNMOST SEAFOOD BOIL

A shareable feast of snow crab legs, jumbo shrimp and smoked andouille sausage with fire-roasted corn and marble potatoes, served with a grilled baguette and OLD BAY® garlic butter. Recommended for two. (1360 cal.) 64.95

BLACKENED SALMON*

blackened salmon* fillet, island rice, black beans, cilantro-pineapple chimichurri (760 cal.) 31.95

FISH TACOS

LandShark® battered cod, avocado, cilantro-lime coleslaw, key lime crema; served with black beans, island rice, pico de gallo (800 cal.) 24.95



Choice of French fries (520 cal.) or a mixed green salad (25 cal.). Substitute sweet potato fries (460 cal.) for 2.95

BEACH CLUB

sliced turkey, ham, Swiss cheese, applewood-smoked bacon, lettuce, tomato, Dijon aioli, toasted white bread (1070 cal.) 21.95

GRILLED CHICKEN SANDWICH

grilled chicken breast, Monterey Jack cheese, applewood-smoked bacon, lettuce, tomato, habanero ranch, brioche bun (1100 cal.) 20.95



CHEESEBURGER IN PARADISE®*

American cheese, lettuce, tomato, pickles, Paradise Island sauce, brioche bun (1260 cal.) 19.95
Make it a Double (550 cal.) + 6.00 | Add Bacon (90 cal.) + 3.00

CHEESEBURGER BEYOND PARADISE

Beyond Burger®, vegan American cheese, lettuce, tomato, pickles, vegan Paradise Island sauce, kaiser bun (890 cal.) 20.95

SOUTHERN STACK BURGER*

beef patty*, Cheddar cheese, coleslaw, BBQ sauce, pork carnitas, crispy battered onion rings, tomato, brioche bun (1350 cal.) 22.95



HULI HULI CHICKEN & SHRIMP BOWL

grilled chicken and togarashi shrimp skewers, broccoli, mixed vegetables, pineapple, edamame, house-made huli huli sauce (830 cal.) 26.95

JIMMY’S JAMMIN’ JAMBALAYA®

Cajun rice loaded with shrimp, chicken and andouille sausage, simmered in a spicy broth (990 cal.) 25.95

KEY WEST CHICKEN QUESADILLA

griddled flour tortilla, Monterey Jack and Oaxaca cheeses, chicken tinga and pico de gallo; served with island rice and black beans (1250 cal.) 19.95

MANGO JERK HALF CHICKEN

toasted marble potatoes, honey-garlic green beans, mango jerk sauce (1410 cal.) 24.95

FLAT IRON STEAK*

10 oz. churrasco-style flat iron steak*, breadfruit “tostones”, chimichurri, crispy onion strings; served with island rice and black beans (1230 cal.) 34.95

JERK PASTA

penne pasta, red and green peppers and mango jerk cream sauce (1070 cal.) 18.95
Chicken (150 cal.) + 8.00 | Shrimp (120 cal.) + 12.00
Blackened Salmon* (350 cal.) + 11.00



CUBAN SANDWICH

roasted pork shoulder, ham, pickles, Swiss cheese and yellow mustard on pan sobao (850 cal.) 20.95

BLACKENED GROUPER SANDWICH

jalapeño tartar sauce, lettuce, tomato, red onion, sliced jalapeños, brioche bun (720 cal.) 24.95

VEGAN VEGETARIAN

18% automatic gratuity for service staff is added for parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 10/01/2026



Booze in the Blender

Upgrade margaritas, boat drinks, and beers in a 22 oz.

TAKE-HOME BLENDER CUP

for an additional
(440-640 cal.) 10.00

#BLENDERCUP

Exclusions apply.

ICE COLD Beer

DRAFTS

LANDSHARK® LAGER	(320 cal.) 11.25
BUD LIGHT®	(220 cal.) 10.25
BELL'S TWO HEARTED IPA	(445 cal.) 11.25
BLUE MOON® BELGIAN WHITE	(355 cal.) 11.25
YUENGLING®	(265 cal.) 10.25
KONA BIG WAVE®	(210 cal.) 11.25

BOTTLES & CANS

MILLER LITE®	(100 cal.) 10.00
BUDWEISER®	(160 cal.) 10.00
DOGFISH HEAD® 60 MINUTE IPA	(210 cal.) 12.00
ANGRY ORCHARD® HARD CIDER	(210 cal.) 11.00
MICHELOB ULTRA®	(95 cal.) 10.00
LANDSHARK® LAGER	(160 cal.) 11.00
CORONA®/CORONA LIGHT®	(100-160 cal.) 11.00
HEINEKEN®	(160 cal.) 11.00
SURFSIDE® ICED TEA + VODKA	(100 cal.) 12.00
STELLA ARTOIS®	(160 cal.) 12.00
HIGH NOON®	(100 cal.) 13.25
NÜTRL®	(100 cal.) 13.25
CIGAR CITY® JAI ALAI IPA®	(225 cal.) 13.00
FAT TIRE®	(140 cal.) 11.00
ATHLETIC BREWING CO.®	
UPSIDE DAWN GOLDEN – NON-ALCOHOLIC	(45 cal.) 11.00

Wine

RED

	Glass	Bottle
KING ESTATE® PINOT NOIR	(120 cal.) 18.00	(600 cal.) 68.00
SEBASTIANI® CABERNET	(120 cal.) 13.00	(600 cal.) 49.00
CLINE CELLARS® ZINFANDEL	(130 cal.) 14.00	(650 cal.) 53.00

WHITE & SPARKLING

	Glass	Bottle
FESS PARKER® RIESLING	(125 cal.) 12.00	(625 cal.) 45.00
CHALK HILL® CHARDONNAY	(120 cal.) 16.00	(600 cal.) 60.00
YEALANDS ESTATE® SAUVIGNON BLANC	(125 cal.) 14.00	(625 cal.) 53.00
BANFI® LE RIME PINOT GRIGIO	(125 cal.) 12.00	(625 cal.) 45.00
MASCHIO PROSECCO BRUT (187ML)		(120 cal.) 14.00

Desserts



LIME IN THE COCONUT

coconut mousse, toasted coconut, milk chocolate, passion fruit coulis (1060 cal.) 13.95

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

Margaritas

WHO'S TO BLAME®

Patrón® Silver Tequila, Margaritaville® Triple Sec and our house margarita blend (300 cal.) 20.00

WATERMELON MARGARITA

Margaritaville® Silver Tequila, triple sec, watermelon syrup, house margarita blend (280 cal.) 16.00

MANGO MARGARITA

Margaritaville® Last Mango Tequila, triple sec, orange juice, house margarita blend; served on the rocks (290 cal.) 18.50

LEMON BLUEBERRY MARGARITA

Margaritaville® Silver Tequila, citrus sour, blueberry purée, lemon juice (220 cal.) 18.50

BLACKBERRY MARGARITA

Margaritaville® Silver Tequila, blackberry brandy, triple sec, house margarita blend, blackberries (300 cal.) 18.50

MARGARITA FLIGHT

Shark Fin, Lemon Blueberry, Mango and Watermelon Margaritas (470 cal.) 23.00

BOAT Drinks

PREMIUM FRUIT DAIQUIRIS

Margaritaville® Silver Rum and your choice of all-natural fruit purée: strawberry, raspberry, mango, banana, or piña colada mix (130-290 cal.) 16.00

BAMA BREEZE

Cruzan® Vanilla Rum, Margaritaville® Silver Rum, orange juice, coconut purée, and mango purée (260 cal.) 16.00

HAVANAS & BANANAS

Cruzan® Aged Dark Rum, banana liqueur, Baileys® Irish Cream, and piña colada mix (350 cal.) 18.50

Rocks

LATITUDES & ATTITUDES

Jack Daniel's® Tennessee Whiskey, cranberry juice, agave nectar, lemonade (245 cal.) 18.50

FLORA DAYS

New Amsterdam® Vodka, 360® Raspberry Vodka, watermelon syrup, lemonade (245 cal.) 16.00

TRANQUIL WATERS

Cruzan® Mango Rum, blue curaçao, pineapple juice (210 cal.) 16.00

FREE-SPIRITED

SUNNY AFTERNOON

orange juice, pineapple juice, piña colada mix, grenadine, soda water (325 cal.) 12.50

LITTLE MISS MAGIC

blackberries, lime juice, agave syrup, ginger beer, fresh mint, soda water (150 cal.) 12.50

OFF TO THE VIRGIN ISLANDS

non-alcoholic daiquiri made with your choice of all-natural fruit purée: strawberry, raspberry, mango, banana, or piña colada mix (140-480 cal.) 7.00



PERFECT MARGARITA

Margaritaville® Gold and Silver Tequilas, Margaritaville® Triple Sec, orange curaçao and lime juice; served on the rocks... for margarita aficionados only (200 cal.) 16.00

SHARK FIN

Margaritaville® Coconut Tequila, blue curaçao, pineapple juice, citrus sour (225 cal.) 18.50

LIVIN' IT UP

1800® Añejo Tequila, Grand Marnier® and our house margarita blend; served on the rocks (250 cal.) 18.50

KING OF SOMEWHERE HOT

Del Maguey® Vida Mezcal, Margaritaville® Silver Tequila, triple sec, sour, jalapeños, and a Tajín® rim (260 cal.) 18.50

TROPICAL FRUIT MARGARITA

Margaritaville® Gold Tequila, triple sec, and your choice of all-natural fruit purée: strawberry, raspberry, wildberry or mango; served frozen (400-410 cal.) 16.00

Frozen



DON'T STOP THE CARNIVAL

Margaritaville® Silver Rum blended with strawberry, banana, and mango purées (290 cal.) 16.00

INCOMMUNICADO

New Amsterdam® Vodka, New Amsterdam® Gin, Margaritaville® Gold Tequila, Margaritaville® Silver Rum, triple sec, house margarita blend, cranberry juice, pineapple juice, grenadine (295 cal.) 16.00

5 O'CLOCK SOMEWHERE®

Margaritaville® Silver Rum, Margaritaville® Paradise Passion Fruit Tequila, Cruzan® Hurricane Proof Rum, orange and pineapple juices, our house sweet & sour, and a splash of grenadine (310 cal.) 16.00

COCONUT TELEGRAPH

Cruzan® Vanilla Rum, Margaritaville® Coconut Tequila, triple sec, pineapple juice, simple syrup (280 cal.) 16.00



ISLAND FEVER

lemonade, Sprite®, watermelon syrup, strawberry purée and a Tajín® rim (220 cal.) 12.50

HOUSE-MADE STRAWBERRY LEMONADE

house-made lemonade with strawberry purée (150 cal.) 5.50