



### LAVA LAVA SHRIMP

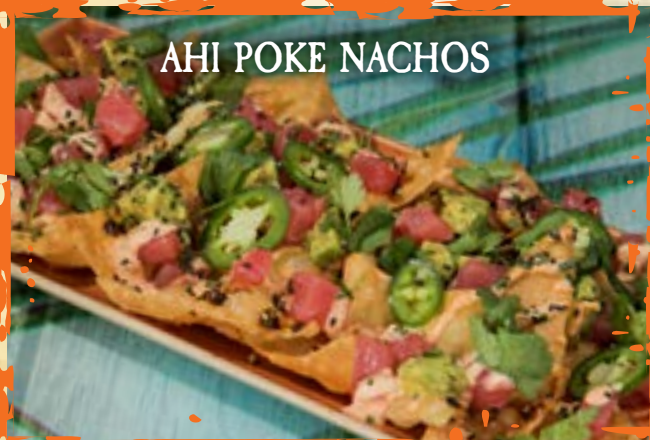
Golden fried shrimp drizzled with our Thai chili sauce \$14.99

### CHICKEN WINGS

Served with celery, carrots and dipping sauce. Tossed in your choice of Buffalo or BBQ sauce \$14.99

### SOUTHWEST EGG ROLLS

Blackened chicken, black beans, fire roasted red peppers, cilantro, red onions, pepper jack & Monterey jack cheese wrapped in deep fried wonton skins. Served with chipotle ranch dipping sauce \$14.99



### AHI POKE NACHOS

Ahi Tuna, crisp wontons, avocados, togarashi sauce, Ponzu glaze, shaved jalapenos, green onions, cilantro and sesame seeds \$18.99



### CAJUN CHICKEN COBB SALAD

Chopped greens tossed with honey mustard dressing, chilled Cajun pulled chicken, smoked bacon, eggs, avocados, tomatoes and bleu cheese \$16.99

### CLASSIC CAESAR SALAD

Hearts of romaine and garlic-cheese croutons tossed in creamy lime Caesar dressing, topped with and Parmesan cheese \$13.99



### VOLCANO NACHOS

### VOLCANO NACHOS

Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños \$18.99

### SPINACH ARTICHOKE DIP

Creamy Parmesan spinach & artichoke dip. Served with warm corn tortilla chips \$14.99

### KEY WEST CHICKEN QUESADILLA

Griddled flour tortilla, cheddar and Monterey Jack cheese served with sour cream, guacamole and pico de gallo \$15.99

### TRES AMIGOS CHIPS & DIP

Queso, guacamole and pico de gallo served with corn tortilla chips \$15.99

### PRETZEL STICKS

Served with queso and mustard sauce \$14.99

### SOUTHWEST CHICKEN SALAD



### SOUTHWEST CHICKEN SALAD

Chopped greens, grilled chicken, black beans, roasted corn, diced tomatoes, peppers and fresh avocado, tossed in our chipotle ranch topped with crispy tortilla strips and queso fresco \$15.99



Add a side mixed green salad or a side Caesar salad to any entrée for \$4.99

### LANDSHARK LAGER FISH & CHIPS

Hand-dipped in our LandShark batter, fried and served with jalapeño tartar sauce, French fries and coleslaw \$18.99

### CATCH OF THE DAY

Your choice of Grilled, blackened or pan-seared and topped with mango salsa. Served with peas & rice and seasonal vegetables \$28.99

### CRISPY COCONUT SHRIMP

Jumbo fried coconut crusted shrimp. Served with French fries, coleslaw and horseradish-orange marmalade \$22.99

### FISH TACOS

Crisply fried in our LandShark batter wrapped in a grilled flour tortilla and layered with grilled habanero cream sauce, fresh guacamole, shredded lettuce and mango pico de gallo. Served with peas & rice \$18.99

### CARIBBEAN LOBSTER

8 oz grilled lobster tail served with peas & rice and seasonal vegetables \$39.99

### SEAFOOD MAC & CHEESE

Shrimp and lump crab meat with cavatappi pasta in a Boursin cream sauce \$23.99

## SANDWICHES

AEROPUERTO INTERNACIONAL S. DE C. R. P. V. A. R.

Served with French fries. Substitute side mixed green salad or side Caesar for \$2.99

### BEACH CLUB

Sliced roasted turkey and Black Forest ham, Swiss cheese, smoked bacon, lettuce, tomato and Dijon aioli on toasted country white bread \$15.99

### BLACKENED MAHI SANDWICH

Topped with coleslaw, lettuce and tomato on a toasted brioche bun with side of tartar sauce \$16.99

### CAJUN SHRIMP PO BOY

Fried shrimp, lettuce, tomato and roasted red pepper remoulade on baguette \$17.99

### STEAK SANDWICH

Marinated steak topped with grilled onions, Swiss cheese, lettuce and tomato on a Cuban loaf\* \$17.99

Add alongside any sandwich, salad or entrée. Served grilled or blackened

MAHI MAHI \$9.99 SHRIMP SKEWER \$7.99 CHICKEN BREAST \$6.99 LOBSTER TAIL SPLIT \$18.99



### CHICKEN FAJITAS

### FAJITAS

Roasted peppers and onions, served with fresh guacamole, sour cream, pico de gallo and flour tortillas

Chicken \$18.99 Shrimp \$20.99

### BBQ RIBS

Full rack of slow cooked baby back ribs grilled and basted with house BBQ sauce. Served with French fries and coleslaw \$27.99

### GRILLED T-BONE PORTOBELLO

16 oz T-bone topped with portobello butter, served with Yukon gold mashed potatoes and seasonal vegetables \$36.99

### BBQ JERK CHICKEN

Marinated and roasted half chicken basted with a chipotle BBQ sauce served with fried plantains and peas & rice \$19.99

### BUTTERMILK FRIED CHICKEN

Fried chicken breasts served with Yukon gold mashed potatoes and gravy with seasonal vegetables \$19.99



### BEACH CLUB

### HONEY MUSTARD CHICKEN SANDWICH

Grilled marinated chicken breast, topped with smoked bacon, Swiss cheese, honey mustard, guacamole, lettuce and tomato on toasted brioche bun \$15.99

### PORTOBELLO MUSHROOM SANDWICH

With fire roasted peppers, Gorgonzola cheese and mixed greens drizzled with balsamic dressing on sundried tomato focaccia bread \$15.99



Cooked to order\* with signature seasonings. Served with French fries. Substitute side mixed green salad or side Caesar salad for \$2.99 Sub gluten free bun \$2.99 Add a second burger patty \$6.99

### CHEESEBURGER IN PARADISE®

Our signature burger topped with American cheese, lettuce, tomato, pickles and paradise island dressing\* \$14.99

### BBQ BACON BURGER

Topped with smoked bacon, sharp cheddar, chipotle BBQ sauce, lettuce and tomato\* \$14.99



FRENCH FRIES \$4.99

YUKON GOLD MASHED POTATOES \$3.99

SEASONAL VEGETABLES \$3.99

FRIED PLANTAINS \$4.99

PEAS & RICE \$3.99

SIDE CAESAR SALAD \$5.99

SIDE MIXED GREEN SALAD \$5.99

COLESLAW \$2.99



### COCONUT & RAISIN BREAD PUDDING

Drizzled with rum sauce \$8.99

### CHOCOLATE MOLTEN CAKE

\$9.99



### CHEESEBURGER IN PARADISE®

### THE HANG OVER CURE

On marble rye with Thousand Island dressing, caramelized onions, smoked bacon, pepper jack cheese, topped with a fried egg\* \$15.99



COCA-COLA • DIET COKE • SPRITE  
ORANGE • FRUIT PUNCH • APPLE JUICE  
LEMONADE • COFFEE • TEA  
GOOMBAY PUNCH • GINGER ALE

GINGER BEER  
\$3.50 REFILL \$1.50

RED BULL  
\$4.50

BOTTLED WATER  
\$3.50



### KEY LIME PIE

KEY LIME PIE  
As cool and refreshing as an ocean breeze. Graham cracker crust with sweet and tart key lime filling \$8.99





### WHO'S TO BLAME®

Margaritaville Gold Tequila, triple sec and our house margarita blend \$8.50

### FINS TO THE LEFT

Margaritaville Silver Tequila, blue curaçao and our house margarita blend \$9.50

### WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend \$9.50

### PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, triple sec, orange curacao and lime juice served on the rocks... for margarita aficionados only \$10.50

### STRAWBERRY MARGARITA

Margaritaville Gold Tequila, triple sec and all-natural strawberry fruit purée \$9.50

### UPTOWN TOP SHELF MARGARITA

Margaritaville Gold Tequila, Cointreau Orange Liqueur and our house margarita blend topped with a Grand Marnier float. Excellent on the rocks \$10.50

### LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, our house margarita blend and cranberry juice. Served on the rocks \$10.50

### FEELIN' HOT HOT HOT

1800® Reposado Tequila, triple sec and our house habaño margarita blend \$10.50

### MANGO MARGARITA

Margaritaville Gold Tequila, triple sec and all-natural mango fruit purée \$9.50

### BOOZE IN THE BLENDER



## BOOZE in the Blender

ENJOY YOUR SPECIALTY DRINK OR DRAFT BEER IN A 22 OZ TAKE-HOME MARGARITAVILLE SOUVENIR BLENDER CUP FOR \$19.99 AND REFILLS FOR \$12.99

GET THE MOST OUT OF YOUR BLENDER CUP WITH OUR REFILL OFFERS!

## Wine

CABERNET SAUVIGNON • MERLOT • PINOT NOIR • CHARDONNAY  
WHITE ZINFANDEL • PINOT GRIGIO • SAUVIGNON BLANC

HOUSE \$9.25 PREMIUM \$12.50

## BOAT Drinks

### INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, vodka, gin and triple sec, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine. Served on the rocks \$10.00

### TRANQUIL WATERS

Cruzan® Mango Rum, blue curaçao, pineapple juice and mango \$9.50

### ZOMBIE

Margaritaville Silver Rum, 151° Rum, apricot brandy, our house sweet & sour, orange and pineapple juices \$10.00

### PLANTERS PUNCH

Appleton® Rum VX, Sailor Jerry® Spiced Rum, our house sweet & sour, pineapple juice, pomegranate and a dash of bitters \$10.00

### CHOCOLATE BANANA COLADA

Pinnacle® Chocolate Whipped Vodka, 99 Bananas® and coconut purée. Topped with a float of Myers's® Dark Rum \$10.00

### BAHAMA MAMA

Margaritaville Spiced and Coconut Rums, Aged Dark Rum, crème de banana, pineapple and orange juices. Shaken and served over ice with a splash of grenadine \$9.50

### MANGO DAIQUIRI

Margaritaville Silver Rum and all-natural mango purée. Served frozen \$9.50

### 5 O'CLOCK SOMEWHERE®

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, 151° Rum, orange and pineapple juices with sweet & sour and a splash of grenadine. Served on the rocks \$10.00

### PIÑA COLADA

Margaritaville Dark Rum and all-natural pineapple and coconut puree. Served frozen \$9.50

### STRAWBERRY DAIQUIRI

Margaritaville Silver Rum and all-natural strawberry purée. Served frozen \$9.50

## BEER

### BOTTLE

\$7.50



### BUCKET

\$33.00

### DRAFT

KALIK • SANDS • SANDS LIGHT • HEINEKEN  
12 OZ \$7.00 20 OZ \$9.00

### BOTTLE

KALIK • SANDS • KALIK LIGHT • SANDS LIGHT  
BUD • BUD LIGHT • PRESIDENTE  
\$7.00 EACH \$30.00 BUCKET

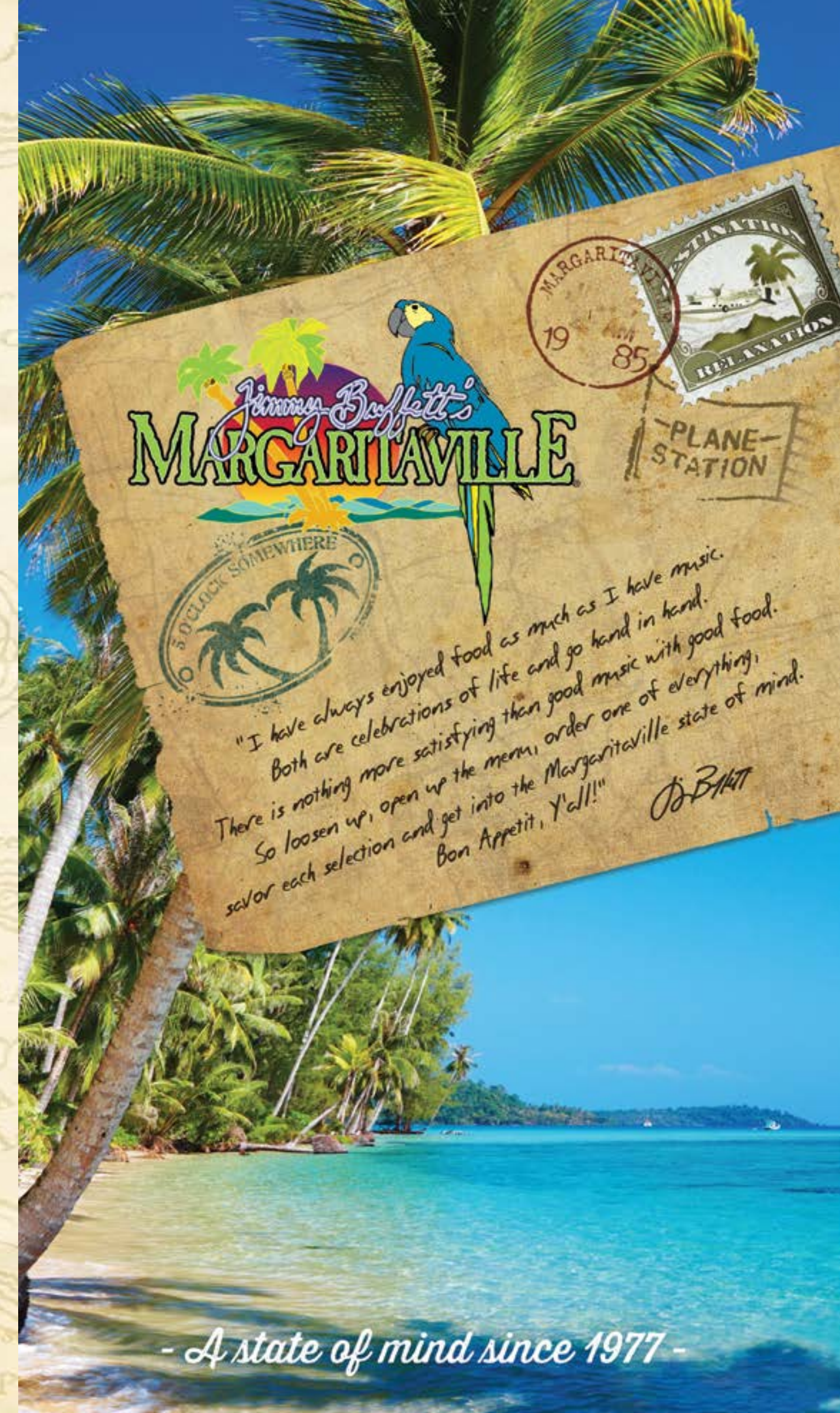
MILLER LITE • COORS LIGHT • CORONA  
HEINEKEN • GUINNESS • KALIK GOLD  
\$7.50 EACH \$33.00 BUCKET



### Loaded LANDSHARK Lager

Try a LandShark® Lager topped off with Margaritaville Island Lime Tequila \$9.50

ASK YOUR SERVER ABOUT OUR SEASONAL CRAFT BEER SELECTIONS



- A state of mind since 1977 -