#### THE TRES AMIGO DIP\*

Our three homemade dips: Jalapeño cheese sauce, guacamole and pico de gallo Served with corn tortilla chips \$13.99

#### CARIBBEAN SMOKED FISH DIP

Creamy smoked fish spread with a combination of smoked mahi mahi, cream cheese, herbs and Caribbean spices \$14.99

#### **BLACKENED SOUTHWEST EGG ROLLS**

Grilled blackened chicken, black beans, fire roasted red peppers, fresh cilantro, grilled red onions, mix Pepper Jack & Monterey Jack cheese wrapped in wonton skins, deep fried and served with chipotle ranch dressing \$14.95

#### PRETZEL STICKS

Authentic Bavarian pretzel sticks served with our Jalapeño cheese sauce \$13.95

#### **VOLCANO NACHOS**

Tortilla chips topped with chili, cheese sauce, fresh guacamole, sour cream, jalapeños, diced tomatoes and scallions \$18.95

**SOUTHWEST SALAD** 

Mixed Greens, black beans, roasted corn,

fire roasted red peppers, Monterey Jack &

Cheddar cheese, pico de gallo with

chipotle ranch dressing \$13

Add Blackened Chicken \$3.95

Add Blackened Shrimp Skewer \$7.95

Add Lobster Tail \$17

Add Mahi Mahi \$7

Add Chicken \$5.95 Add Beef \$8.95

#### SPINACH ARTICHOKE DIP

Creamy Parmesan spinach & artichoke dip served with warm corn tortilla chips \$14

#### **CHICKEN WINGS**

Tossed in your choice of Buffalo or smoked BBQ. Served with all the proper trimmings 1 lb \$14.95 Additional pound \$14.95 per pound

#### **CONCH FRITTERS**

Tender Bahamian spiced conch fritters served with fire roasted peppers Cajun remoulade \$12.99

#### **KEY WEST QUESADILLA**

Griddle flour tortilla stuffed with Tinga chicken, Cheddar & Monterey Jack cheese served with sour cream & guacamole **\$15.95** 

Add Shrimp \$7.95 Add Beef \$8.99



# **CLASSIC CAESAR SALAD**

Romaine lettuce in our homemade Caesar dressing tossed with Parmesan croutons \$13 Topped with your choice of:

Add Chicken \$3.95 Add Blackened Shrimp Skewer \$7.95 Add Lobster Tail \$17 Add Mahi Mahi \$7

#### GRILLED SKIRT STEAK SALAD

Romaine lettuce, red onions, diced tomatoes and Gorgonzola chunks, tossed with chunky Bleu cheese dressing, topped with our homemade onion rings and fajita marinated skirt steak

> Add Blackened Shrimp Skewer \$7.95 Add Lobster Tail \$17 Add Mahi Mahi \$7

**VEGETABLE OF THE DAY \$3** 

CITRUS COLESLAW \$3

**PEAS & RICE \$2.95** 

**MASHED POTATOES** \$3.95

**BRAZILIAN BEANS** \$3.95

LARGE SOUR CREAM \$3.95

LARGE GUACAMOLE \$4

LARGE PICO DE GALLO \$3.50

LARGE CORN TORTILLA CHIPS \$3.50

**CHEESE SAUCE \$3.50** 

**CREAM SPINACH** \$6

# **SOUP OF DAY**

Hand-crafted by our chef's daily \$6.99

**DRUNKEN SHRIMP \$6** 

**LOBSTER TAIL** \$17

**BLACKENED SHRIMP** \$7.95

SHRIMP SCAMPI \$7.95

**SWEET PLANTAINS** \$4.95

**SWEET POTATO HASH** \$4.95

**LANDSHARK FISH & CHIPS** Hand dipped in our homemade beer batter, fried and served with tartar sauce, French fries and coleslaw \$18.99

#### **CRISPY COCONUT SHRIMP\***

Jumbo shrimp, encrusted with coconut and fried. Served with an orange horseradish marmalade with fries and citrus coleslaw \$21

#### THE SHRIMP BOAT PLATTER \*

Blackened shrimp, sautéed citrus lime shrimp, coconut shrimp and shrimp scampi served with citrus coleslaw & fries \$32

Add Lobster Tail \$17

#### RIBS, SHRIMP & CHICKEN COMBO \*

Half rack of BBO ribs, sautéed citrus lime shrimp, blackened chicken breast served with fries and citrus coleslaw \$27

> Add Lobster Tail \$17 Add Side Shrimp Scampi \$7.95

Add a side salad to any entrée for \$4.99

### **BBQ RIBS**

Full rack of baby back ribs slowly smoked & basted with BBQ sauce over French fries served with citrus coleslaw \$22.95

Add Lobster Tail \$17 Add Blackened Shrimp Skewer \$7.95 Add Drunken Shrimp \$6 Add Side Shrimp Scampi \$7.95

#### **MOJITO PORK TACOS**

With caramelized onions, mango papaya pico de gallo, lime and avocado crema, Cotillo cheese, fresh mint served with Bahamian peas & rice and Caribbean black beans \$17.99

#### **BLACKENED FISH TACOS\***

Blackened locally caught mahi mahi topped with citrus coleslaw, pico de gallo, avocado & lime crema. Served with Bahamian peas & rice and Caribbean beans \$18.99

#### LINGUINI SHRIMP POMODORO

Sauteéd plum tomatoes in extra virgin olive oil with fresh garlic, basil, pomodoro sauce tossed with linguini and topped with blackened shrimp \$15.95

Add lobster Tail \$17 Add additional Blackened Shrimp Skewer \$7.95

# in Paradise

#### **CHEESEBURGER IN PARADISE**

Our Signature burger topped with American cheese, lettuce, tomato on a brioche bun \$13.99

## **BACON BBQ BURGER**

Topped with Applewood smoked bacon, Sharp Cheddar, smoky BBQ sauce, lettuce, tomato on a brioche bun \$14.25

> Gluten free buns available for an additional charge

#### **BLUE CHEESE & GORGONZOLA BURGER**

Topped with Gorgonzola cheese chunks, Blue cheese dressing, fried onions, lettuce, tomato on a brioche bun \$14.25

### THE HANG OVER CURE\*

Beef patty on a marble rye with Thousand island dressing, caramelized onions. Applewood smoked bacon, Pepper Jack cheese topped with an egg \$15.95

Burgers cooked to order\* with signature seasonings. Served with your choice of French fries and a pickle spear or mixed green salad

\*In order to serve you in efficient timely manner, we do not allow substitutions on certain dishes

\* Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness. Prices are subject to a Value Added Tax of 7.5%. A 15% service charge is added for parties of 7 or less and 18% for parties of 8 or more, which you may change or eliminate at your discretion

# BEACH Grill

#### **T-BONE PORTABELLO**

16 oz T-bone topped with Portabello butter served with Yukon gold mashed potatoes and vegetable \$32

Add Lobster Tail \$17 Add Blackened Shrimp Skewer \$7.95 Add Side Cream Spinach \$6 Add Side Shrimp Scampi \$7.95

#### **GORGONZOLA CRUSTED NEW YORK**

10 oz. Center Cut New York grilled and crusted with Gorgonzola served with Yukon gold mashed potatoes and fresh vegetables \$29.99

Add Lobster Tail \$17 Add Shrimp \$7.95 Add Side Cream Spinach \$6 Add Side Shrimp Scampi \$7.95

#### **BBQ JERK CHICKEN**

Marinated and grilled semi boneless half chicken basted with a citrus chipotle BBQ sauce served with fried plantains & sweet potato hash \$18.99

Add Side of Cream Spinach \$6

#### **CATCH OF THE DAY** Ask your server about it!!

Served grilled, blackened or sautéed with Island rice and fresh vegetables topped with a mango pineapple salsa **Market Price** 

Add Lobster Tail \$17 Add Side of Cream Spinach \$6 Add Blackened Shrimp Skewer \$7.95

Add a side salad to any entrée for \$4.99

Gluten free buns available for an additional charge

#### MOJITO BBQ PORK SANDWICH

Tenderly braised pork in a mojito BBQ sauce served on a brioche bun over citrus coleslaw. Tabasco fried onions \$14.25

#### **HONEY MUSTARD CHICKEN SANDWICH**

Grilled fajita marinated chicken breast, topped with Honey mustard sauce, Swiss cheese, avocado, Applewood smoked bacon, lettuce & tomato \$15.50

#### **BEACH CLUB**

Sliced smoked turkey, Swiss cheese, Applewood smoked bacon, lettuce, tomato, Dijonnaise mayo on a thick white country bread \$15.75

# **CUBAN SANDWICH\***

Roasted mojito pork, deli ham, pickles, Swiss cheese, Dijon mustard, pressed on Cuban bread \$15.95

# **BIMINI FISH SANDWICH**

Locally caught mahi mahi blackened or grilled served on a brioche bun topped with lettuce, tomatoes and citrus coles law served with fries and tartar sauce \$16.99

#### PORTABELLO SANDWICH

Marinated grilled Portabello served on a bed of mixed greens, topped with fire roasted peppers, Gorgonzola cheese, drizzled with Balsamic dressing on Focaccia bread \$15.95

# **KEY LIME PIE**

A Key West original \$7.99 Add Ice Cream \$3.50

### **RUM CAKE**

A Caribbean rum flavored moist yellow cake topped with whipped cream \$7.99 Add Ice cream \$3.50

#### CHURRICANE COBBLER Hold on to your seats!!!! Served in our featured

blender cup for you to keep Our homemade cobbler topped with French vanilla ice cream, plantain foster sauce, whipped cream, chocolate sauce and crispy cinnamon crystalized dusted wontons \$13.50

#### CHOCOLATE MOLTED CAKE

Served with a strawberry coulis and homemade whipped cream \$8.99 Add Ice Cream \$3.50

A state of mind since 1987



#### WHOS TO BLAME MARGARITA

Margaritaville Gold Tequila, triple sec and our house margarita blend \$7.50

#### **FINS TO THE LEFT**

Margaritaville Silver Tequila, blue curação and our house margarita blend \$8.50

## WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend \$8.50

#### PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, triple sec, orange curação and lime juice served on the rocks..... for margarita aficionados only \$9.75

#### **UPTOWN MARGARITA**

Margaritaville Gold Tequila, Cointreau Orange Liqueur and our house margarita blend topped with a Grand Marnier float. Excellent on the rocks \$9.75

#### LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, our house margarita blend and cranberry juice. Served on the rocks \$9.75

#### **FEELIN' HOT HOT HOT**

1800 Reposado Tequila, triple sec and our house-made habanero margarita blend \$9.50



All Boat Drinks and Margaritas (excluding the Perfect Margarita) can come in a 22 oz. blender cup and you can get 99 cent refills! Offer only available on your original visit per day (can't leave & come back).

# Beverages

**COKE • DIET COKE • SPRITE** 

**ORANGE • FRUIT PUNCH • APPLE JUICE** 

**LEMONADE • COFFEE • TEA** 

\$3.50

**GOOMBAY PUNCH** 

**GINGER ALE • GINGER BEER** 

\$3.50

**BOTTLED WATER** 

\$3.50

**RED BULL** 

\$3.50



# Boat Drinks



#### **5 O'CLOCK SOMEWHERE**

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Bacardi 151° Rum, orange and pineapple juices with sweet & sour and a splash of grenadine. Served on the rocks \$9

#### TRANQUIL WATERS

Cruzan Mango Rum, blue curacao pineapple juice and mango \$8.50

#### **PLANTER'S PUNCH**

BACARDI Select Rum, Sailor Jerry Spiced Rum, sweet & sour, pineapple juice, pomegranate and a dash of bitters \$9

#### **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 \$8.50

#### INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, vodka, gin, triple sec, sweet & sour, cranberry and pineapple juices with a splash of grenadine \$8.50

#### **CHOCOLATE BANANA COLADA**

Pinnacle Chocolate Whipped Vodka, 99 Bananas and coconut purée. Topped with a float of Myer's Dark Rum. Served frozen \$9

# BEER

Sands

Sands Light

Heineken

12oz / 20oz \$6.50 / \$8.50

\$6.50 / \$8.50

\$6.50 / \$8.50

\$6.50 / \$8.75

Ask about our seasonal

beer selection

LANDSHARK LA	GER <sup>®</sup> \$7.25	Miller Lite	\$7.00
Budweiser	\$7.00	Kalik Go <mark>ld</mark>	\$7.2
Bud Light	\$7.00	Kalik	\$6.50
Corona	\$7.00	Kalik Light	\$6.50
Guinness	\$7.25	Sands	\$6.50
Heineken	\$7.00		
Coors Light	\$7.00	Sands Light	\$6.50

LOADED LANDSHARK®
LANDSHARK LAGER® topped off with

Margaritaville Island Lime Tequila \$9.25

LANDSHARK LA	AGER <sup>®</sup> \$7.25	Miller L <mark>ite</mark>	\$7.00
Budweiser	\$7.00	Kalik Go <mark>ld</mark>	\$7.25
Bud Light	\$7.00	Kalik	\$6.50
Corona	\$7.00	Kalik Light	\$6.50
Guinness	\$7.25		
Heineken	\$7.00	Sands	\$6.50
Cooreliabt	¢7.00	Sands Light	\$6.50



CABERNET SAUVIGNON • CHARDONNAY • MERLOT • WHITE ZINFANDEL House \$8.75 Premium \$12

Ask your server for our additional wine offerings



