

Appetizers

“DRUNKEN” SHRIMP SKILLET

Sautéed with tequila key lime butter, roasted garlic, onions and peppers, with a mini baguette for dipping \$13.99

CHICKEN WINGS

Served with celery sticks and dipping sauce. Tossed in your choice of sauce: Buffalo, jerk or teriyaki \$11.99

ASIAGO CRAB DIP

A sharp asiago cream with crabmeat and artichoke served with house-made crostini \$13.99

AHI POKE NACHOS

Crisp wontons, avocados, togarashi sauce, Ponzu glaze, shaved jalapeños, green onions, cilantro, sesame seeds \$9.99

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 \$11.99

CARIBBEAN EGG ROLLS

Caribbean spiced roasted chicken, corn, red peppers, onions and shredded cabbage served with chipotle aioli \$9.99

VOLCANO NACHOS

Tortilla chips loaded with chili, cheese and pico de gallo then topped with guacamole, sour cream and jalapeños \$15.99

Salads

CHICKEN CAESAR SALAD

Hearts of romaine and garlic-cheese croutons tossed in creamy lime Caesar dressing, topped with chilled Cajun chicken and Parmesan cheese \$12.99

SHRIMP LOUIS CHOPPED SALAD

Crispy iceberg lettuce, grilled shrimp, avocado, cherry tomatoes, cucumber, red & yellow peppers, capers and hard-boiled eggs served with paradise island dressing \$15.99

CAJUN CHICKEN COBB SALAD

Chilled pulled Cajun spiced chicken, bacon, eggs, avocados, tomatoes and bleu cheese tossed with honey mustard dressing \$13.99

TACO SALAD

Chopped greens, volcano chili, tortilla chips, mixed cheese, sour cream, pico de gallo and guacamole tossed with creamy lime ranch dressing \$13.99

AHI KALE SALAD

Seared Ahi Tuna, baby kale, mango, quinoa, queso fresco, red onions, chickpeas, snow peas, cilantro, cucumbers and black beans tossed in a light citrus dressing \$13.99

Sides

FRENCH FRIES

\$2.29

SWEET POTATO WAFFLE FRIES

\$2.49

RED SKIN LOADED MASHED POTATOES

\$3.99

SEASONAL VEGETABLES

\$2.49

CILANTRO LIME COLESLAW

\$2.29

BLACK BEANS

\$2.29

ISLAND RICE

\$2.29

MIXED GREEN SALAD

\$5.49

CAESAR SALAD

\$5.49



MARGARITAS & Boat Drinks

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

WATERMELON MARGARITA

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

BLACKBERRY MOONSHINE MARGARITA

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

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 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 juice 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 \$16.99

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 \$20.99

CRISPY COCONUT SHRIMP

Jumbo shrimp crusted with coconut and fried. Served with horseradish-orange marmalade dipping sauce, French fries and cilantro lime coleslaw \$19.99

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 \$15.99

CATCH OF THE DAY

Grilled and topped with mango salsa. Served with island rice, and seasonal vegetables 23.99

BLACKENED RIBEYE STEAK

A 12 oz blackened choice ribeye steak with seasonal vegetables and loaded red skin mashed potatoes \$26.99

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 \$26.99

ENCHILADAS

Corn tortillas stuffed with chicken tinga, topped with salsa verde and smoked ancho sauce \$16.99

ROASTED CHICKEN

Roasted half chicken, pan jus, red skin 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 topped with Parmesan cheese \$15.99
with chicken \$17.99
with shrimp \$18.99

Add a side House Salad or Caesar 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 \$9.99

CHEESEBURGER IN PARADISE®

Our signature burger topped with American cheese, lettuce, sliced tomato, pickles and paradise island sauce on the side* \$13.99

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 \$9.99

CUBAN

Ham, pulled roast pork, Swiss cheese, dill pickle and mustard. Pressed crispy in a Cuban loaf \$12.99

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 \$14.99

BEACH CLUB

Sliced turkey and ham, Swiss cheese, Applewood smoked bacon, lettuce, sliced tomato and dijon aioli on toasted country white bread \$13.99

GRILLED CHICKEN SANDWICH

Grilled marinated chicken breast, Monterey Jack cheese, Applewood smoked bacon, lettuce, sliced tomato and a side of dijon aioli \$12.99

PULLED PORK SANDWICH

Slow smoked pulled pork tossed in house BBQ sauce, topped with coleslaw and pickled jalapeños on an onion roll \$13.99

Gluten Free Available with modification

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