

STARTERS

"DRUNKEN" SHRIMP SKILLET

Sautéed with tequila key lime butter, roasted garlic, onions and peppers, with warm bread for dipping \$12.99

CHICKEN WINGS

Served with celery sticks and dipping sauce. Tossed in your choice of sauce: Buffalo • Jerk • Teriyaki \$11.99

ASIAGO CRAB DIP

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



AHI POKE NACHOS

Ahi Tuna, crisp wontons, avocados, togarashi sauce, Ponzu glaze, shaved jalapeños, green onions, cilantro, sesame seeds \$12.99

SALADS

SHRIMP LOUIS SALAD

Crispy salad mix, grilled shrimp, avocados, cherry tomatoes, cucumbers, red & yellow peppers, capers and hard-boiled eggs served with paradise island dressing \$15.99

CAJUN CHICKEN COBB SALAD

Chopped greens tossed with honey mustard dressing, chilled Cajun pulled chicken, smoked bacon, eggs, avocados, tomatoes and bleu cheese \$13.99

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



VOLCANO NACHOS

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Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños \$15.99

KEY WEST CHICKEN QUESADILLA

Grilled flour tortilla, Oaxaca and Monterey Jack cheese served with lime crema, guacamole and pico de gallo \$11.99

LAVA LAVA SHRIMP

Golden fried shrimp drizzled with our Thai chili sauce \$11.99

CARIBBEAN EGG ROLLS

Caribbean spiced roasted chicken, corn, red peppers, onions and shredded cheese served with chipotle aioli \$10.99

MARGHERITA FLATBREAD

Garlic oil, Roma tomatoes, mozzarella cheese, basil \$9.99

CHICKEN PESTO FLATBREAD

Chicken, pesto sauce, sun dried tomatoes, roasted peppers, red onion, roasted garlic, mozzarella and boursin cheeses \$10.99



AHI KALE SALAD

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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 \$15.99

TACO SALAD

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

ENTRÉES

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 cilantro lime coleslaw \$16.99

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



BBQ RIBS

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Full rack of slow cooked baby back ribs grilled and basted with house BBQ sauce. Served with French fries and cilantro lime coleslaw \$24.99

SANDWICHES

Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries for \$.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

SHRIMP PO'BOY

Crispy shrimp, remoulade sauce, shredded lettuce, tomatoes, Sriracha drizzle \$12.99

GRILLED CHICKEN SANDWICH

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

SPICY CHICKEN SANDWICH

Blackened chicken breast, chipotle mayo, Monterey Jack cheese, pickled jalapeños, shredded lettuce on an onion roll \$12.99



FISH TACOS

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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 black beans and rice \$15.99

JIMMY'S JAMMIN' JAMBALAYA®

Shrimp, chicken and Andouille sausage simmered in a spicy tomato based broth with rice \$15.99

SEAFOOD MAC & CHEESE

Shrimp and lump crab meat with cavatappi pasta 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

ENCHILADAS

Corn tortillas stuffed with chicken tinga, topped with salsa verde and smoked ancho sauce \$14.99

BUTTERMILK FRIED CHICKEN

Fried chicken breasts served over red skin mashed potatoes and gravy. Served with seasonal vegetables \$15.99

MARGARITA PASTA

Roasted red and green peppers, onions and garlic in lime cilantro butter tossed with cavatappi pasta topped with Parmesan cheese \$14.99 with chicken \$16.99 with shrimp \$18.99



BEACH CLUB

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

PULLED PORK SANDWICH

Slow smoked pulled pork tossed in house BBQ sauce, topped with coleslaw and pickled jalapeños on an onion roll \$12.99

CUBAN

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

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 \$.99

CHEESEBURGER IN PARADISE®

Our signature burger topped with American cheese, lettuce, sliced tomato, pickles and paradise island dressing* \$13.99

RANCHO DELUXE BURGER

Topped with Monterey Jack cheese, Applewood smoked bacon, lettuce, sliced tomato, pickles and ranch dressing* \$13.99

PATTY MELT

Topped with caramelized onions, Swiss and cheddar cheeses and thousand island dressing on Rye bread* \$13.99

SIDES

AEROPUERTO INTERNACIONAL S.M.U. P.O. IVAR

FRENCH FRIES \$2.29

SWEET POTATO WAFFLE FRIES \$2.49

RED SKIN LOADED MASHED POTATOES \$3.99

SEASONAL VEGETABLES \$2.49

BLACK BEANS \$2.29

ISLAND RICE \$2.29

CAESAR SALAD \$5.49

MIXED GREEN SALAD \$5.49

CILANTRO LIME COLESLAW \$2.29

SOUP OF THE DAY \$5.99



HOMEMADE KEY LIME PIE

KEY LIME PIE

As cool and refreshing as an ocean breeze. Graham cracker crust with sweet and tart key lime filling \$7.99



GUACAMOLE BACON BURGER

Topped with Monterey Jack cheese, Applewood smoked bacon, guacamole, lettuce and sliced tomato on an onion roll* \$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 Gluten Free bun.

BEVERAGES

OFF TO THE VIRGIN ISLANDS

Our 20oz non-alcoholic daiquiri made with all-natural fruit purée. Your choice of: strawberry, raspberry, mango, banana or piña colada \$3.95

STRAWBERRY LEMONADE

Our 20oz house lemonade mixed with an all-natural strawberry purée \$3.25

COCA-COLA • DIET COKE • SPRITE
PIBB XTRA • BARQ'S ROOT BEER
GOLD PEAK ICED TEA • HI-C FRUIT PUNCH
MINUTE MAID LEMONADE
HOT TEA • COFFEE • PERRIER
NESTLE PURE LIFE BOTTLED WATER
\$2.50

RED BULL • SUGAR FREE RED BULL
\$5.00

DESSERTS

STRAWBERRY SHORTCAKE

Homemade biscuits, strawberry ice cream, strawberry sauce and whipped cream \$7.99

CHOCOLATE BANANA BREAD PUDDING

Our bread pudding made with chocolate chips and fresh bananas, topped with vanilla ice cream and chocolate sauce \$7.99

BROWNIE SUNDAE

Flourless brownies, vanilla bean ice cream, chocolate sauce, whipped cream and chocolate shavings \$8.49