

ON VACATION



## SOCIAL & UNIQUE

**KEYS CONCH FRITTERS** 10-  
PRONOUNCED “KONK”...SPICY RED PEPPER REMOULADE

**AHI TUNA POKE** 14-   
ORANGE-SOY GLAZE, GINGER, SCALLIONS, TOASTED SESAME SEEDS, CRISPY PLANTAINS

**POT-STICKERS** 10-  
VEGETABLE DUMPLINGS, TAMARIND GLAZE,  
TORN CILANTRO, TOASTED SESAME SEEDS

**FIRECRACKER SHRIMP** 15-  
GOLDEN CRISPY, WAKAME SEAWEEED SALAD, SPICY THAI AIOLI,  
TOASTED SESAME SEEDS

**PEPPER POT SOUP** 8-   
SLOW-SIMMERED BLACK BEANS, CALLALOO, VEGETABLES,  
CUMIN, CILANTRO, TASSO PORK, CILANTRO SOUR CREAM

**CHAR-GRILLED MEXICAN STREET CORN** 8-   
ANCHO CHILI & GARLIC SOUR CREAM, COTIJA CHEESE,  
FRESH CILANTRO, LIME WEDGES

**ULTIMATE NACHOS** 16-   
TORTILLA CHIPS LAYERED WITH CHILI, CHEESE, PICO DE GALLO,  
FRESH GUACAMOLE, SOUR CREAM, JALAPEÑOS

**HAND-CUT CHIPS** 9-  
GOLDEN-FRIED, HOUSE SEASONING, BLUE CHEESE CRUMBLES,  
BALSAMIC GLAZE, RANCH DRESSING

**BLACKENED CHICKEN EGG ROLLS** 13-  
CHIPOTLE RANCH

**STEAMED BAOS** 14-  
SLOW-ROASTED PULLED PORK, SMOKY BBQ SAUCE, LIME AIOLI,  
TORN CILANTRO, WARM BUNS

**JUMBO WINGS** 14-   
CLASSIC HONEY BUFFALO, SWEET & SPICY, SESAME-GINGER  
OR AGAVE JERK, CRISPY CELERY STICKS & AVOCADO RANCH

 gluten-free

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

\*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

## JARS, DIPS & SPREADS

**SMOKED FISH DIP** 12-  
PICKLED ONIONS, JALAPEÑO, CROSTINIS

**SPINACH & ARTICHOKE DIP** 12-  
CRUNCHY PARMESAN-HERB CRUST, TORTILLA CHIPS

**WHITE BEAN HUMMUS** 10-  
BOURBON-BACON JAM, GOAT CHEESE, CROSTINIS

**SMOKED BACON CHEESEBURGER DIP** 13-  
MOLTEN CHEESE BLEND, JALAPEÑO, TORTILLA CHIPS


## GREENS


**FLORIDA COBB** 13-  
GRILLED JERK CHICKEN, CHOPPED ROMAINE, TOMATO,  
CHOPPED EGG, AVOCADO, MANGO-YOGURT DRESSING

**HOUSE CAESAR** 10-  
HEARTS OF ROMAINE TOSSED IN CREAMY LIME-CAESAR  
DRESSING, HERB CROUTONS, SHREDDED PARMESAN CHEESE

**MAUI** 15-  
ICEBERG LETTUCE, MANDARIN, ROASTED CASHEWS,  
FRESH PAPAYA, SWEET BELL PEPPERS, ASIAN VINAIGRETTE,  
CRISPY WONTONS, TOASTED SESAME SEEDS

**GRILLED CHICKEN** 14-   
CHOPPED LETTUCE, ROASTED ALMONDS, DRIED APRICOTS,  
CRUNCHY APPLES, GORGONZOLA CHEESE, TROPICAL DRESSING

**GORGONZOLA STEAK\*** 16-   
GRILLED TO ORDER, OVEN-ROASTED TOMATOES, BLUE CHEESE  
CRUMBLES, MARINATED PORTOBELLO MUSHROOMS,  
HARICOTS VERT, TOBACCO ONIONS, ROASTED SHALLOT DRESSING

**GOOD LIVIN'** 14-   
BABY KALE, ORGANIC RED QUINOA, AVOCADO,  
TOASTED ALMONDS, PAPAYA, GARBANZO BEANS, TOMATO,  
ORANGE BLOSSOM-HONEY VINAIGRETTE

### ADD TO ANY SALAD:

**CHICKEN** 6-    **SHRIMP** 7-    **CATCH OF THE DAY** 8-

 gluten-free

## TWO-HANDED SANDWICHES

SERVED WITH CRUNCHY PICKLE, YOUR CHOICE OF HOUSE-SEASONED FRIES, ISLAND SLAW

**GRILLED JERK CHICKEN** 16-  
MONTEREY JACK CHEESE, SAUTÉED SWEET PEPPERS & ONIONS, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, PICKAPEPPA SAUCE, TOASTED LUAU BUN

**REEL IT IN** 16-  
GRILLED, BLACKENED OR FRIED, LETTUCE, TOMATO, CARAMELIZED BERMUDA ONION, PINEAPPLE CHUTNEY, JALAPEÑO TARTAR SAUCE, TOASTED LUAU BREAD

**SEARED AHITUNA\*** 17-  
CITRUS-SOY GLAZE, WAKAME SEAWEEED SALAD, PICKLED GINGER AIOLI, TOASTED BRIOCHE

**THE HAVANA** 14-  
MOJO PULLED PORK, CURED HAM, SWISS CHEESE, PICKLES, MUSTARD, PRESSED CUBAN BREAD

**THE CABANA** 16-  
GRILLED CHICKEN BREAST, TANGY BBQ SAUCE, APPLEWOOD SMOKED BACON, MELTED SWISS, PINEAPPLE CHUTNEY, TOASTED BRIOCHE BUN

**VACATION CLUB** 14-  
SLOW-ROASTED TURKEY, CURED HAM, SWISS CHEESE, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, GUACAMOLE, TOASTED COUNTRY BREAD

**OLE' SMOKY** 14-  
SLOW-ROASTED BBQ PULLED PORK, BRIOCHE BUN, ISLAND SLAW

## BISTRO-STYLE TACOS

CRISP LETTUCE, PINEAPPLE CHUTNEY, SMOKED HABANERO AIOLI, PICO, COTIJA CHEESE, CILANTRO, WARM, SOFT FLOUR TORTILLAS

**MAHI – Blackened or Grilled** 15-

**CHICKEN – Blackened or Grilled** 12-

**SHRIMP - LandShark Tempura Batter** 15-

## ARTISAN BURGERS

EIGHT OUNCES OF OUR CUSTOM BLEND BEEF, SERVED ON TOASTED BRIOCHE WITH CRUNCHY PICKLE, CHOICE OF HOUSE-SEASONED FRIES, ISLAND SLAW

**CLASSIC CHEESEBURGER\*** 14-  
MELTED AMERICAN CHEESE, LETTUCE, TOMATO, BERMUDA ONION

**BLACK 'N BLUE\*** 17-  
CAJUN SPICE, CARAMELIZED ONIONS, ARTISAN FIELD GREENS, BACON, BLUE CHEESE, GARLIC MAYO

**HANGOVER CURE\*** 17-  
SMOKED CHEDDAR, ROASTED TOMATOES, SMOKED BACON, ARTISAN FIELD GREENS, TRUFFLE-SHALLOT AIOLI, FRIED EGG

## FARMED & FORAGED

**BLUE HILL CHICKEN** 18-  
GRILLED MOJO-MARINATED BREAST, ROASTED PUMPKIN, COCONUT CURRY SAUCE, PAPAYA RELISH

**STEAK 'N FRITES\*** 25-  
GRILLED HANGER, ROJO CHIMICHURRI SAUCE, ARUGULA & SWEET PEPPER SALAD, YUCA FRITES, CILANTRO-GARLIC AIOLI

**CARIBBEAN JAMBALAYA** 18-  
COCONUT RICE LOADED WITH SHRIMP, CHICKEN AND ANDOUILLE SAUSAGE SIMMERED IN A SPICY BROTH

**SKULL 'N CROSSBONES BBQ RIBS** 20-  
FORKTENDER BABY BACK, OUR SIGNATURE GUAVA-BBQ SAUCE, HOUSE-SEASONED FRIES, ISLAND SLAW

**SIZZLIN' FAJITAS**  
MARINATED IN LANDSHARK BEER, CUMIN, JALAPEÑOS, WARM TORTILLAS, GRILLED SWEET BELL PEPPERS & ONIONS, CILANTRO, HOUSE GUACAMOLE, JACK CHEESE, SOUR CREAM, FRESH SALSA

**BEEF\*** 17-      **SHRIMP** 16-      **CHICKEN** 15-

**RAMEN NOODLE BOWL** 9-  
SPICY MISO BROTH, GINGER, GARLIC, CILANTRO, SWEETCORN, BABY BOK CHOY, SCALLIONS, TOASTED SESAME SEEDS  
**CHICKEN** 5-      **SHRIMP** 7-

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## FISHED

**CATCH OF THE DAY** priced daily-   
GRILLED OR BLACKENED, COCONUT ISLAND RICE,  
SEASONAL VEGETABLES, CITRUS BUTTER, PINEAPPLE CHUTNEY

**GRILLED MAHI MAHI** 23-  
MOLASSES-RUM GLAZE, BONIATO MASH, ROASTED CORN &  
BLACK BEAN RELISH, SWEET PLANTAINS

**PAN-SEARED SALMON** 21-  
SPICY GUAVA GLAZE, ISLAND RELISH, COCONUT RICE,  
SAUTÉED CALLALOO

**OVEN-ROASTED GROUPER** 25-  
CARIBBEAN-STYLE SWEET CURRY, MOJO YUCA,  
SMOKY CARAMELIZED PEPPERS

## SHORE PLATTERS

SERVED WITH HOUSE-SEASONED FRIES, ISLAND SLAW

**LANDSHARK® LAGER FISH & CHIPS** 17-  
LOCAL CATCH, HAND-DIPPED IN OUR LANDSHARK BEER BATTER,  
JALAPEÑO TARTAR SAUCE

**JUMBO COCONUT SHRIMP** 20-  
GOLDEN-FRIED, PIÑA COLADA DIPPING SAUCE

**CUDJOE KEY PLATTER** 22-  
JUMBO COCONUT SHRIMP, LANDSHARK BEER-BATTERED FISH  
FINGERS, CONCH FRITTERS

## EXTRAS

**Island Coconut Rice** 3-

**House-Seasoned Fries** 4-

**Beer-Battered Onion Rings** 4-

**Island Slaw** 3-

**Boniato Mash** 4-

**Yuca Frites** 4-

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## DESSERTS

**KEY LIME PIE** 8-  
A FLORIDA FAVORITE, TART CUSTARD, GRAHAM CRACKER CRUST,  
BERRY SAUCE, WHIPPED CREAM

**COCONUT & RAISIN BREAD PUDDING** 8-  
APPLETON RUM CUSTARD

**WARM CHOCOLATE MOLTEN CAKE** 8-  
STRAWBERRY SAUCE, WHIPPED CREAM

**BANANARAMA** 8-  
CRISPY TORTILLA, DARK CHOCOLATE CHIPS, CHOCOLATE GELATO,  
WHIPPED CREAM

**LIVIN ON.....SPONGE CAKE** 9-  
TIA MARIA-SOAKED SPONGE CAKE, BLUE MOUNTAIN MASCARPONE,  
BRANDIED CHERRIES, CRUMBLIED BISCOTTI

**DECADENT GELATOS** 8-   
CARAMEL SEA SALT, VANILLA OR DARK CHOCOLATE

## ZERO PROOF

**PIÑA COLADA** 6-  
SWEET, CREAMY BLEND OF CREAM OF COCONUT,  
FRESH PINEAPPLE AND PINEAPPLE JUICE

**STRAWBERRY, MANGO OR RASPBERRY DAIQUIRI** 6-  
FROSTY MIX OF FRESH FRUITS, CITRUS JUICES AND PURÉE

**FRESH SHAKEN AGAVE LEMONADE** 6-  
FRESHLY SQUEEZED LEMONS, TOUCH OF AGAVE NECTAR,  
TOPPED WITH SPARKLING SODA

**BOTTLED WATER** 3-  
PANNA, PELLEGRINO

**PEAK ICED TEA** 3-  
SWEET GREEN, RASPBERRY, NATURAL UNSWEETENED

**MINUTE MAID LEMONADE** 3-

**COKE, DIET COKE, SPRITE** 3-



 gluten-free

## HANDCRAFTED COCKTAILS

### “ON VACATION” MARY

TITO’S HANDMADE VODKA, PREMIUM IMPORTED SAN MARZANO TOMATOES, PURE SQUEEZED LEMON AND CELERY JUICES, FRESHLY GRATED HORSERADISH, GREY CELTIC SEA SALT AND SPICES, RIMMED WITH OLD BAY, GARNISHED WITH PEPPER JACK CHEESE, FILTHY RED PIRI PIRI PEPPER-STUFFED OLIVES, CELERY AND COLOSSAL SHRIMP

### MANGO MULE

BACARDI MANGO RUM, MUDDLED FRESH ORANGES TOPPED WITH GINGER BEER

### SPIKED RASPBERRY LEMONADE

NEW AMSTERDAM RED BERRY VODKA, FRESH RASPBERRIES, COLD-PRESSED LEMON JUICE, TOUCH OF 100% AGAVE NECTAR

### CUBAN PUNCH

BACARDI RASPBERRY RUM, BACARDI MANGO RUM, AMARETTO, ORANGE JUICE, PINEAPPLE AND A SPLASH OF GRENADINE

### STRAWBERRY MO-TITO

TITO’S HANDMADE VODKA, MUDDLED FRESH STRAWBERRIES, LIMES, MINT AND BASIL LEAVES WITH A TOUCH OF THATCHER’S ORGANIC ELDERFLOWER LIQUEUR

### PUT THE LIME IN THE COCONUT

BACARDI COCONUT RUM, BACARDI SUPERIOR RUM, COLD-PRESSED PERSIAN LIME JUICE, SPLASH OF COCONUT WATER

### SUMMER SANGRIA

LIGHT AND FRUITY, MADE WITH CRISP RED WINE OR WHITE WINE, SEASONAL FRUIT

## FROZEN

### KILLER COLADA

BACARDI SUPERIOR RUM, CREAM OF COCONUT, FRESH PINEAPPLE AND PINEAPPLE JUICE, TOPPED WITH BACARDI OAKHEART SPICED RUM

### RUM RUNNER

BACARDI SUPERIOR RUM, HIRAM WALKER BLACKBERRY BRANDY, BANANA LIQUEUR, LIME JUICE AND GRENADINE

### MANGO & MINT SPICED DAIQUIRI

CREAMY BLEND OF BACARDI OAKHEART SPICED RUM, FRESH MINT, MANGO AND SQUEEZE OF LIME

## MARGARITAS

MADE WITH MARGARITAVILLE GOLD TEQUILA

### PARADISE AGAVE

FRESH LIME & ORANGE JUICES, AGAVE NECTAR, SERVED ON THE ROCKS, STRAIGHT UP OR FROZEN

### MANGO CHILE

ANCHO REYES CHILE LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR, TOUCH OF MANGO

### COCO-RITA

BACARDI COCONUT RUM, FRESH LIME, ORANGE & PINEAPPLE JUICES, AGAVE NECTAR

### SHARK-A-RITA

LANDSHARK LAGER BEER, FRESH LIME & ORANGE JUICES, AGAVE NECTAR

### EL DIABLO

CRÈME DE CASSIS, GINGER BEER, LIME WEDGE

### STRAWBERRY-BASIL

MUDDLED STRAWBERRIES, FRESH BASIL, LIME JUICE, AGAVE NECTAR

DRAFT BEER

- ISLAND FEVER IPA (Clearwater, FL) 5.8% ABV**  
FLORIDA-INSPIRED, MEDIUM BODY IPA PERFECTLY BLENDED WITH HINTS OF CITRUS
- TANGERINE WHEAT (Clearwater, FL) 4.8% ABV**  
LOCALLY BREWED, THIS WHEAT MALT DELIVERS A DELICIOUS THIRST QUENCHER WITH GENTLE TOUCHES OF TANGERINE
- LANDSHARK™ PREMIUM LAGER (Margaritaville Brewing Co., FL) 4.7% ABV**  
BORN IN MARGARITAVILLE, THIS ISLAND-STYLE LAGER IS A COMPLEX BLEND OF HOPS AND TWO-ROW CARAMEL MALTS WITH A LIGHT, REFRESHING TASTE AND A HINT OF MALTY SWEETNESS
- FUNKY BUDDHA FLORIDAN (Ft. Lauderdale, FL) 5.2% ABV**  
COMPELLING AROMAS OF BANANA, CITRUS AND CLOVES
- STELLA ARTOIS (Leuven, Belgium) 5.2% ABV**  
THIS GOLDEN BELGIAN BREW IS A SIGNATURE BLEND OF PREMIUM MALT AND SAAZ HOPS
- YUENGLING LAGER (Pottsville, PA) 4.5% ABV**  
RICH AMBER COLOR AND MEDIUM-BODIED FLAVOR WITH ROASTED CARAMEL MALT FOR A SUBTLE SWEETNESS
- SHOCK TOP (Missouri, USA) 5.2% ABV**  
UNFILTERED, NATURALLY CLOUDY WITH A LIGHT GOLDEN COLOR, SMOOTH REFRESHING FINISH
- SAMUEL ADAMS SEASONAL**  
PLEASE ASK YOUR SERVER

BY THE NECK

- LANDSHARK™ PREMIUM LAGER**  
**CORONA EXTRA, CORONA PREMIER**  
**HEINEKEN**  
**SAMUEL ADAMS LAGER**  
**SAM '76**  
**BUDWEISER, BUD LIGHT**  
**MICHELOB ULTRA**  
**MILLER LITE**  
**COORS LIGHT**  
**O'DOUL'S (Non-Alcoholic)**

CHAMPAGNE & SPARKLING

- LA MARCA PROSECCO, Italy (split) 12
- MOËT & CHANDON, France (split) 25

INTERESTING WHITES & ROSÉ

- CONUNDRUM, WHITE PROPRIETARY BLEND, California 13 48
- SANTA MARGHERITA, PINOT GRIGIO, Italy 46
- ECCO DOMANI, PINOT GRIGIO, Italy 9 34
- CHATEAU STE MICHELLE, RIESLING, Washington 34
- WHISPERING ANGEL, COTES DE PROVENCE, ROSÉ, France 10 39
- SONOMA-CUTRER, CHARDONNAY, Russian River Ranches 13 44
- KENDALL-JACKSON, "VINTNER'S RESERVE", CHARDONNAY, California 38
- MEIOMI, CHARDONNAY, Monterey, Sonoma, Santa Barbara 42
- WILLIAM HILL ESTATE, CHARDONNAY, Central Coast 9 34
- MURPHY-GOODE "THE FUME", SAUVIGNON BLANC, North Coast 9 34
- KIM CRAWFORD, SAUVIGNON BLANC, Marlborough, New Zealand 42

REDS

- LOUIS MARTINI, CABERNET SAUVIGNON, Sonoma 12 46
- SILVER PALM, CABERNET SAUVIGNON, North Coast 42
- CONN CREEK, Napa Valley 15 56
- CARNIVOR, CABERNET SAUVIGNON, California 38
- PROVERB, CABERNET SAUVIGNON, California 10 36
- MARKHAM, MERLOT, Napa Valley 14 47
- COLUMBIA CREST "GRAND ESTATES", MERLOT, Columbia Valley, Washington St. 10 44
- LA CREMA, PINOT NOIR, Sonoma 54
- J VINEYARD, PINOT NOIR, California 46
- MURPHY-GOODE, PINOT NOIR, California 10 36

The background of the entire image is a teal-colored wooden plank wall. Overlaid on this are two large, stylized palm trees in a vibrant red color. The palm trees are positioned on the left and right sides of the frame, with their fronds reaching towards the top. The text is centered at the bottom of the image.

**MARGARITAVILLE ORLANDO**  
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