

Euphoria

SMALL PLATES

CLASSIC ONION SOUP 9-

Rich Onion Broth, Sherry, Bubblin' Gruyère, Crouton

LOBSTER BISQUE 14-

Sweet Caribbean Lobster & Corn Fritters, Sherry Cream

BRUSCHETTA 12-

Garlic-Rubbed Toasted Ciabatta, Vine-Ripened & Sun-Dried Tomatoes,
Crumbled Goat Cheese, Aged Balsamic

NUESKE'S SMOKED BACON-WRAPPED SHRIMP 17-

Pan-Seared, Smoked Gouda Grits,
Amarillo Aioli, Crispy Leeks

CHILLED JUMBO SHRIMP 15-

Old Bay Seasoning, Wakame Salad, Tropical Island Dipping Sauce

AHI TUNA TOSTADA* 15-

Blackened Tuna, Charred Pineapple,
Avocado-Habanero Relish, Crispy Wonton, Citrus Glaze,
Tuxedo Sesame Seeds

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.

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SMALL PLATES

MUSSELS 14-

White Wine, Garlic, Oregano, Caramelized Fennel,
Tomatoes, Pancetta

CRISPY CALAMARI 14-

Flash-Fried, Calabrian Pepper Aioli,
Crispy Zucchini & Sweet Tomato Chips,
House Pomodoro Sauce

FIRECRACKER SHRIMP 16-

Golden Crispy, Wakame Seaweed Salad, Spicy Thai Aioli,
Toasted Sesame Seeds

BLACKENED CHICKEN EGG ROLLS 14-

Chipotle Ranch

BLUE CRAB DIP 16-

Jumbo Lump Blue Crab, Creamy Béchamel,
Oven-Roasted Tomatoes, Yellow Corn Tortillas

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HANDCRAFTED COCKTAILS

ON THE ROCKS

SPIKED STRAWBERRY AGAVE LEMONADE

Tito's Handmade Vodka, Fresh Muddled Strawberries, Fresh Lemon Juice, touch of Agave Nectar, Shaken, Rocks

CUCUMBER BREEZE

Bacardi Superior Rum, Muddled Cucumber, Freshly Squeezed Lime & Pineapple Juices, splash of Seltzer

AGAVE MOJITO

Bacardi Superior Rum, Fresh Lime Juice, Fresh Mint, touch of Agave Nectar

CILANTRO GINGER COOLER

Bombay Gin, Domaine de Canton Ginger Liqueur, Fresh Pressed Lime and Orange Juices, Fresh Cilantro, topped with Club Soda

STRAWBERRY MO-TITO

Tito's Handmade Vodka, Fresh Strawberries, Limes, Mint and Basil Leaves, touch of Thatcher's Organic Elderflower Liqueur and Agave Nectar, topped with Club Soda

STRAIGHT UP!

GINGER-PEAR MARTINI

Grey Goose La Poire Vodka, Domaine de Canton Ginger Liqueur, Elderflower Liqueur, Fresh Lemon Juice with a touch of Agave Nectar, Pure Sugar Cane Rim

OCEAN ROYAL

Tito's Handmade Vodka, Chambord, Fresh Lemon Juice, touch of 100% Organic Agave Nectar, Shaken, Up, Pure Cane Sugar Rim

GENTLEMAN MANHATTAN

Gentleman Jack Whiskey, Clove-Infused Maple Syrup, White Cranberry Juice, Filthy Black Cherries

"HAND-SHAKEN" COCONUT DAIQUIRI

Bacardi Coconut Rum perfectly balanced with Fresh Lime Juice and Organic Agave Nectar, Toasted Coconut Rim

TOP-SHELF MARGARITAS

HONEY GINGER

Patrón Reposado Tequila, Honey Syrup,
Ginger & Fresh Lime Juice

MANGO CHILE

Margaritaville Gold Tequila, Ancho Reyes Chile Liqueur,
Fresh Lime Juice, Agave Nectar, touch of Mango

COCO-RITA

Margaritaville Coconut Tequila, Bacardi Coconut Rum,
Fresh Lime & Orange Juices, Agave Nectar,
Pineapple Juice

PATRÓN FRESH

Patrón Silver Tequila, Patrón Citrónge Orange Liqueur,
Fresh Lemon, Lime and Orange Citrus, touch of Agave Nectar,
splash of Club Soda

SHARK-A-RITA

LandShark Lager Beer, Margaritaville Gold Tequila,
Fresh Lime & Orange Juices, Agave Nectar

EL DIABLO

Margaritaville Gold Tequila, Crème de Cassis,
Ginger Beer, Lime Wedge

PARADISE AGAVE

Margaritaville Gold Tequila, Fresh Lime & Orange Juices, Agave
Nectar, served on the Rocks, Straight Up or Frozen

STRAWBERRY BASIL

Margaritaville Gold Tequila,
Muddled Strawberries, Fresh Basil,
Lime Juice, Agave Nectar

BY THE GLASS

CHAMPAGNE & SPARKLING WINES

La Marca Prosecco, Italy (split) 12-

Moët & Chandon, France (split) 25-

INTERESTING WHITES & ROSÉ WINES

Ecco Domani, Pinot Grigio, Italy 9-

Chateau Ste Michelle, Riesling, Washington 9-

Whispering Angel, Côtes de Provence, Rosé, France 10-

Conundrum, White Proprietary Blend, California 13-

Sonoma-Cutrer, Chardonnay, Russian River Ranches 13-

Kendall-Jackson, “Vintner’s Reserve”, Chardonnay, California 10-

Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara 11-

William Hill Estate, Chardonnay, Central Coast 9-

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand 11-

RED WINES

Louis Martini, Cabernet Sauvignon, Sonoma 12-

Silver Palm, Cabernet Sauvignon, North Coast 11-

Conn Creek, Cabernet Sauvignon, Napa Valley 15-

Proverb, Cabernet Sauvignon, California 10-

Markham, Merlot, Napa Valley 14-

**Columbia Crest “Grand Estates”, Merlot,
Columbia Valley, Washington 10-**

La Crema, Pinot Noir, Sonoma 14-

J Vineyard, Pinot Noir, California 12-

Murphy-Goode, Pinot Noir, California 10-

ISLAND TIME BREWS

FROM THE HANDLE

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

ISLAND FEVER IPA (Clearwater, FL) 5.8% ABV

Florida Inspired, Medium-Bodied IPA perfectly blended with hints of Citrus

FUNKY BUDDHA FLORIDIAN (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

FROM THE NECK

LANDSHARK™ PREMIUM LAGER

BUDWEISER

CORONA EXTRA

BUD LIGHT

CORONA PREMIER

MICHELOB ULTRA

HEINEKEN

MILLER LITE

SAMUEL ADAMS LAGER

COORS LIGHT

BLUE MOON

O'DOUL'S (Non-Alcoholic)

FUNKY BUDDHA HOP GUN IPA

FROM THE BAKE SHOPPE

SUGAR & FLOUR

TASTING OF CRÈME BRÛLÉE 11-

Madagascar Vanilla, Espresso, Banana Rum,
Burnt Sugar, Fresh Berries

KEY LIME CHEESECAKE 10-

Light, Tangy, Kirsch-Soaked Sponge Cake,
Whipped Cream, Almond Tuile

BEIGNETS 9-

Cinnamon Sugar, Dulce de Leche Cream,
Pistachio Dust

GELATO TRIO 8-

Vanilla, Sea Salt Caramel, Dark Chocolate
Truffle

DRINKABLE DESSERTS

ESPRESSO MARTINI

Stoli Vanil Vodka, Kahlua, Espresso, Simple Syrup

MUDSLIDE MARTINI

Tito's Handmade Vodka, Kahlua, Baileys

THIN MINT MARTINI

Godiva Chocolate Liqueur, Crème de Menthe, Crème de Cacao,
swirled with Decadent Chocolate Syrup

STRAWBERRY SHORTCAKE

Stoli Vanil Vodka, Muddled Strawberries,
Simple Syrup, Graham Cracker Rim

AFTERTHOUGHTS

FROM OUR BARISTA

ESPRESSO MACCHIATO 6-

Intensely Smooth

CAFE LATTE 6-

A Classic! Blend of Espresso and Milk

CAPPUCCINO 6-

(Single Shot)

LATTE 6-

(Single Shot)

ESPRESSO 5-

(Single Shot)

HAZELNUT CAPPUCCINO 7-

A Classic Cappuccino blended with a hint of Hazelnut

MACCHIATO 6-

Blended with Velvety Milk Foam

TEA FORTE 4-

Artisan-Crafted Varietals

PORTS, CORDIALS & COGNACS

TAYLOR FLADGATE 10 16-

TAYLOR FLADGATE 20 24-

FONSECA BIN 27 10-

SANDEMAN RUBY 15-

AMARETTO DISARONNO 10-

SAMBUCA ROMANA 9-

SAMBUCA BLACK 9-

KAHLUA 9-

GRAND MARNIER 11-

FRANGELICO 10-

BAILEYS IRISH CREAM 9-

COURVOISIER VS 9-

COURVOISIER VSOP 15-

HENNESSY VS 12-

REMY MARTIN VSOP 14-