APPETIZERS

NACHOS

Tortilla chips loaded with your choice of chili or pulled chicken, cheese sauce and mixed cheeses, topped with black bean-corn salsa, tomato, lime sour cream, guacamole and jalapeños \$14.00CI

CHICKEN WINGS

Fried crisp and tossed with your choice of sauce \$10.00CI

BBQ • Spicy Papaya Buffalo • Jerk

TUNA TATAKI*

Fresh sliced seared tuna, apple wakame slaw and spicy fire pot sauce \$15.00Cl

COCONUT SHRIMP

Crispy coconut shrimp served with Piña Colada dipping sauce \$15.00Cl

HUMMUS DUO

Original & roasted red pepper hummus, choice of pita or carrot and celery sticks \$7.00CI

TODAY'S CEVICHE*

Today's catch with onions, lime juice, avocado and mango \$15.00Cl

SALADS

COBB SALAD

Mixed greens, smoked bacon, hard-boiled egg, bleu cheese, avocado, cucumber, tomato, citrus dressing \$12.00Cl

CAESAR SALAD

Romaine lettuce, Parmesan cheese, herb croutons \$7.00CI

MIXED GREENS

Mixed greens, tomatoes, cucumbers, herb croutons, choice of dressing \$8.00Cl

ENHNACE YOUR SALAD

Crispy Chicken \$3.00CI Pulled Chicken \$3.00CI
Grilled Shrimp Skewer \$7.00CI

BURGERS & MORE

Served with your choice of French fries or side salad

5 O'CLOCK BURGER*

Choice angus beef, grilled ham, American cheese, over easy egg and mayo served on a brioche bun \$14.00Cl

DOCKSIDE BURGER*

Choice angus beef, cheddar cheese, lettuce, tomato, onion and pickle served on a brioche bun \$12.00Cl

LANDSHARK FISH SANDWICH

LandShark beer battered fish with jalapeño tartar sauce served on a brioche bun \$14.00Cl

FRESH CATCH SANDWICH

Today's catch grilled and served on toasted ciabatta with onion, tomato, lettuce and garlic aioli \$15.00CI

CRISPY CHICKEN SANDWICH

Crispy boneless chicken thigh topped with Siracha mayo and island coleslaw served on a brioche bun \$8.00Cl

ISLAND DOG

All beef frank topped with your choice of chili and cheese, or pickled relish and onions \$8.00CI

FISH TACOS

Grilled fresh catch, jicama and red cabbage slaw, and chipotle mayo on flour tortillas \$12.00Cl

CHICKEN TACOS

Crispy chicken, Pico de Gallo, chipotle mayo and crème fraiche on flour tortillas \$7.00CL

OUESADILLA

Mixed cheeses melted into a crispy tortilla topped with guacamole, pico de gallo and sour cream \$10.00Cl

Add Pulled Chicken \$3.00Cl Add Grilled Shrimp \$7.00Cl

*Cooked to order, consuming raw or undercooked meats could increase your risk of food-borne illness

All prices are in KYD. 15% service charge will be added to the final bill.

KID'S MENU

Served with French fries and a drink

FISH AND CHIPS • CHEESE QUESADILLA
HOT DOG • CRISPY CHICKEN TENDERS
\$6.00CI

SWEETS

RUM CAKE \$5.00CI
KEY LIME PIE \$5.00CI

NON-ALCOHOLIC BEVERAGES

PEPSI · DIET PEPSI · 7UP · GINGER ALE ORANGE JUICE · PINEAPPLE JUICE GRAPEFRUIT JUICE · TOMATO JUICE MANGO JUICE · CRANBERRY JUICE

SOFT DRINKS \$2.50CI · JUICES \$3.00CI

BEER

DraftCAYBREW

IRONSHOE BOCK

\$6.00CI

BUCKETS

5 LANDSHARK LAGER \$25.00CI

Bottles

\$6.00CI

AMSETL LIGHT
BUDWEISER
BUD LIGHT
CORONA
CORONA LIGHT
HEINEKEN
MICHELOB ULTRA
RED STRIPE
\$6.00CI

WNE

SPARKLING · SAUVIGNON BLANC PINOT NOIR \$8.00CI

MARGARITAS

WHO'S TO BLAME®

Margaritaville Gold Tequila, triple sec and our house margarita blend \$9.00Cl

UPTOWN TOP SHELF MARGARITA

Margaritaville Gold Tequila, Cointreau, our house margarita blend topped with a Grand Marnier float \$10.00Cl

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend \$9.50Cl

LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau, our house margarita blend and a splash of cranberry juice \$9.50Cl

PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, triple sec, orange curação and lime juice served on the rocks...for margarita aficionados only \$9.00Cl

NORTH OF THE BORDER

Tito's Handmade Vodka, triple sec, simple syrup and lemonade \$9.00CI

FROZEN CONCOCTIONS

HAVANAS AND BANANAS

Havana Club Añejo Clásico Rum, Baileys Irish Cream, crème de banana, coconut purée and a float of Myers's Dark Rum \$10.00Cl

RUM RUNNER

Margaritaville Gold Rum, raspberry, strawberry, and banana purées, with a float of Myers's Dark Rum \$9.50Cl

DAIQUIRI'S TOO FRUITIFUL

Light rum and your choice of any all-natural fruit purée: Piña Colada, Strawberry, Raspberry, Mango or Banana \$9.00CI

BOAT DRINKS

5 O'CLOCK SOMEWHERE®

Margaritaville Silver Rum,
Passion Fruit Liqueur, 151 overproof rum,
orange and pineapple juices, our house sweet
& sour and a splash of grenadine \$9.00Cl

CAYMAN MAMA

Margaritaville Gold Rum, spiced and coconut rums, crème de banana, orange and pineapple juices with a splash of grenadine \$9.50Cl

INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, triple sec, vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine \$10.00CI

MELON MIXER

Tito's® Handmade Vodka, watermelon purée and our house sweet & sour. Topped with soda water \$9.50Cl

TRANQUIL WATERS

White rum, blue curaçao, mango purée and pineapple juice \$9.00Cl

COCO LOCO

Margaritaville Gold Tequila, coconut syrup and pineapple juice \$9.00Cl

PAIN KILLER

Malibu Rum, Myers's Dark Rum, coconut cream, orange and pineapple juices topped with nutmeg \$9.50CI

MOJITO

Margaritaville Rum, Mint, Lime juice, simple syrup, and sparkling water Choice of: Lime, Mango, Raspberry, or Strawberry \$9.50CI



Happy Hour Bar Menu

\$4 - Beers

Caybrew and Caybrew Light

Draft

\$5 - Wines

Wines

House Wines by the Glass

\$6 - Cocktails

CAYMAN LEMONADE

A Refreshing Blend of Vodka, Fruit Juice, Peach Schnapps

INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, Vodka, Gin, Triple Sec, Sweet & Sour Mix, Cranberry & Pineapple Juices with a splash of Grenadine

WHO'S TO BLAME

Margaritaville Gold Tequila, Triple Sec and Our House Margarita Blend

BURIED TREASURE

Handcrafted Cocktail of the Day

Participating Outlets:



OR



Monday to Friday

Sunset Happy Hour:

5PM - 7PM

Late Night Happy Hour:

9PM - 11PM

Saturday Happy Hour:

6PM - 9PM

Sunday Happy Hour:

7PM - 10PM