

Appetizers

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

BONELESS CHICKEN BITES OR TRADITIONAL WINGS
Served with fresh veggie chips and your choice of sauce \$11.99
Clipper - Buffalo style
Jamaica Mistaica - Jerk-glazed

ASIAGO CRAB DIP
Lump crabmeat in a sharp asiago cheese and artichoke cream served with crostini \$13.29

KEY WEST QUESADILLAS
Griddled flour tortilla, Oaxaca and Monterey Jack cheese served with lime crema, guacamole and pico de gallo

Chicken Tinga \$14.99
Carne Asada Steak \$15.99

LAVA LAVA SHRIMP
Golden fried and drizzled with our chili and lime spiked aioli \$12.99

VOLCANO Nachos

House-made tortilla chips topped with chili, cheese, fresh guacamole, sour cream, jalapeños, tomatoes and scallions \$15.99

BITES

WHITE CHEDDAR CHEESE CURDS
Served with LandShark Lager BBQ and marinara \$9.99

MARYLAND-STYLE CRAB CAKE SLIDER
Topped with crisp shredded lettuce and jalapeño tartar sauce \$5.99

GRILLED SHRIMP SKEWER
Jerk-glazed shrimp dusted with sugared coconut served with pineapple \$5.99

PRETZEL STICKS
Served warm with mustard sauce and our homemade queso \$9.49

CORN & CRAB CHOWDER \$5.99

Salads

CHICKEN CAESAR SALAD
Hearts of romaine tossed in creamy lime Caesar dressing, topped with Cajun chicken, house-made crostini croutons, Parmesan cheese and fried onions \$13.99

SHRIMP LOUIS WEDGE SALAD
Crispy iceberg wedge, grilled shrimp skewers, avocado, cherry tomatoes, cucumber, capers and hard-boiled eggs served with paradise island dressing \$16.99

FRIED CHICKEN COBB SALAD
Hand-breaded fried chicken, Applewood-smoked bacon, avocado, tomato, bleu cheese and hard-boiled eggs served with honey mustard dressing \$15.99

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



MARGARITAS & Boat Drinks

WHO'S TO BLAME® MARGARITA
Margaritaville Gold Tequila, triple sec and our house margarita blend \$7.25

UPTOWN MARGARITA
Margaritaville Gold Tequila, Cointreau Orange Liqueur and our house margarita blend topped with a Gran Gala float. Excellent on the rocks \$9.25

WATERMELON MARGARITA
Margaritaville Silver Tequila, triple sec, watermelon purée and our house-made agave margarita mix \$8.00

LIVIN' IT UP MARGARITA
Sauza Tres Generaciones Añejo Tequila (certified organic), Grand Marnier and our house-made agave margarita mix. Served on the rocks \$11.25

BLUEBERRY POMEGRANATE MARGARITA
Margaritaville Silver Tequila, Cointreau Orange Liqueur, blueberry pomegranate purée and our house margarita blend \$9.25

FINS TO THE LEFT
Margaritaville Silver Tequila, blue curaçao and our house margarita blend \$8.00

LAST MANGO IN PARIS
Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, our house margarita blend and cranberry juice. Served on the rocks \$9.25

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, BACARDI 151° Rum, orange and pineapple juices with sweet & sour and a splash of grenadine. Served on the rocks \$8.75

TRANQUIL WATERS
Cruzan Mango Rum, blue curaçao, pineapple juice and mango \$7.75

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

PLANTERS PUNCH
Appleton Rum VX, Sailor Jerry Spiced Rum, our house-made sweet & sour, pineapple juice, pomegranate and a dash of bitters \$8.75

ENTRÉES

Add a side House Salad or side Caesar Salad to any entrée \$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

JIMMY'S JAMMIN' JAMBALAYA®
Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth \$18.99

SEAFOOD MAC & CHEESE
Shrimp and lump crabmeat with cavatappi pasta in a Boursin cream sauce \$20.99

BUTTERMILK FRIED CHICKEN
Fried chicken breasts served with Yukon Gold mashed potatoes, green beans and chicken gravy \$16.99

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
Crisply fried in our LandShark batter, topped with avocado, cilantro lime coleslaw and key lime crema. Served with black beans, rice and pico de gallo \$16.99

SHRIMP TRIO
Grilled blackened shrimp, sautéed island lime shrimp and crispy coconut shrimp served with French fries, cilantro lime coleslaw, and horseradish-orange marmalade \$24.29

Add black beans, island rice, cilantro lime coleslaw or French fries to any entrée for \$2.25

BURGERS In Paradise

Our handcrafted choice burgers cooked to order* with signature seasonings.

Served with your choice of French fries, sweet potato fries or mixed green salad.

CHEESEBURGER IN PARADISE®
Our signature burger topped with American cheese, lettuce, sliced tomato, pickles and paradise island sauce \$12.99

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

VOLCANO BURGER
Topped with our volcano chili, lava cheese sauce, pickled jalapeños, guacamole and Fritos original corn chips \$14.29

CHEDDAR BBQ BURGER
Topped with cheddar cheese, Applewood-smoked bacon, fried onions, lettuce and BBQ aioli. Served with a roasted jalapeño on the side \$13.99

Substitute turkey or veggie burger for any selection.

SANDWICHES

Served with your choice of French fries, sweet potato fries or mixed green salad.

KEY WEST FISH SANDWICH
Panko breaded Red Grouper golden-fried, topped with sliced tomato, cilantro lime coleslaw and jalapeño tartar sauce \$16.99

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

GULF COAST PANINI
Sliced ham, grilled sliced Andouille sausage, Monterey Jack cheese, pickles and Creole mustard on a buttered baguette \$13.29

GRILLED CHICKEN SANDWICH
Grilled chicken breast, melted Monterey Jack cheese, Applewood-smoked bacon, lettuce, sliced tomato and a side of dijon aioli \$13.99



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

For your convenience, an 18% gratuity is added for parties of eight or more, which can be changed or eliminated at your discretion.