

## Appetizers

### HOUSE-MADE GUACAMOLE (GF) (V)

crispy plantain and tortilla chips \$9.95 680cal

### ONION RINGS

crispy beer battered onion rings, creamy island bbq sauce, cool avocado ranch \$8.95 1190cal

### PRETZEL STICKS (V)

house-made queso, mustard sauce \$10.25 1060cal

### WISCONSIN CHEESE BITES

roasted tomato jam \$11.45 1060cal

### AHI POKE NACHOS

avocado, crispy wontons, shaved jalapeños, togarashi sauce, cilantro, green onions, sesame seeds \$13.95 860cal

### LAVA LAVA SHRIMP

crispy shrimp, Thai chili sauce \$13.25 820cal

### BONELESS CHICKEN BITES OR TRADITIONAL WINGS

veggie chips, choice of sauce \$13.45 Buffalo style 1440-1710cal or jerk-glazed 1340-1600cal

### KEY WEST CHICKEN QUESADILLA

Oaxaca and Monterey Jack cheese, guacamole, pico de gallo, sour cream, griddled flour tortilla \$13.45 1660cal

## VOLCANO Nachos

Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños \$16.95 3300cal

## SOUP & Salads

### CHICKEN TORTILLA SOUP (GF)

lime crema, crispy tortilla strips, cilantro \$6.95 440cal

### CHICKEN CAESAR

hearts of romaine, Cajun chicken, fried onions, house-made croutons, Parmesan, creamy Caesar dressing \$14.25 1490cal

### CRISPY CHICKEN COBB

applewood-smoked bacon, avocado, tomatoes, hard-boiled egg, blue cheese, honey mustard dressing \$14.75 1700cal

### CARIBBEAN BLACKENED SALMON

mixed greens, avocado, cucumbers, mango, papaya, red peppers, queso fresco, crispy tortillas, passion fruit vinaigrette \$15.95 780cal

### SHRIMP WEDGE

iceberg lettuce, popcorn shrimp, purple onions, tomatoes, blue cheese dressing \$14.25 950cal

### TACO SALAD

chopped greens, volcano chili, cheddar, Monterey Jack, guacamole, pico de gallo, sour cream, tortilla chips, cilantro lime ranch \$14.25 840cal

## Sides

### BLACK BEANS & RICE (GF) (V)

\$4.95 490cal

### SEASONAL VEGETABLES (GF) (V)

\$4.95 120cal

### CAESAR SALAD

\$6.95 400cal

### MIXED GREEN SALAD (GF) (V)

\$6.95 240-350cal



## MARGARITAS & Boat Drinks

### WHO'S TO BLAME® MARGARITA

Margaritaville Gold Tequila, house-made margarita blend, triple sec \$10.50 265cal

### CADILLAC MARGARITA

Patron Silver®, Cointreau®, Gran Gala®, house-made sour mix \$14.00 220cal

### PERFECT MARGARITA

Margaritaville Gold and Silver Tequila, triple sec, orange curaçao, lime juice served on the rocks. For margarita aficionados only. \$11.75 165cal

### UPTOWN TOP SHELF MARGARITA

Margaritaville Gold Tequila, Cointreau®, house-made margarita blend, topped with a Gran Gala® float. Excellent on the rocks. \$11.00 301cal

### KEY LIME

### POMEGRANATE MARGARITA

Milagro Silver Tequila, citrus sour lime, pomegranate juice, key lime \$10.50 450cal

### LAST MANGO IN PARIS MARGARITA

Margaritaville Last Mango Tequila, Cointreau®, Orange Liqueur, house-made margarita blend, cranberry juice served on the rocks \$9.00 264cal

### WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée, house-made margarita blend \$11.00 282cal

### LIGHTNIN' STRIKE

Ole Smoky White Lightnin' Moonshine, Sailor Jerry® Spiced Rum, Don Q® 151 Rum, agave nectar, pineapple and orange juices, house-made sweet & sour \$10.75 296cal

### 5 O'CLOCK SOMEWHERE

Don Q® Silver Rum and Passion Fruit Tequila, Don Q® 151 Rum, orange and pineapple juices, house-made sweet & sour, grenadine. Served on the rocks \$10.75 254cal

### BAHAMA MAMA

Don Q® Spiced and Coconut Rums, Cruzan Aged Dark Rum, crème de banana, pineapple and orange juices, grenadine \$10.75 248cal

### ONE PARTICULAR HARBOUR

Blue Chair® Spiced Coconut Rum, Cruzan® Vanilla Rum, pineapple juice, blueberry and pomegranate purées \$10.50 216cal

### SHARK FIN

RumHaven Coconut Rum, Milagro Silver Tequila, citrus sour \$11.75 210cal

## BURGERS in Paradise

Our burgers are 100% premium beef

Served with french fries 760cal or mixed green salad 240-350cal. Substitute sweet potato waffle fries for \$1.50 410cal.

### CHEESEBURGER IN PARADISE®\*

tomatoes, pickles, American cheese, lettuce, paradise island sauce \$14.45 1090cal

### BLACK & BLUE BURGER\*

applewood-smoked bacon, chunky blue cheese dressing, tomatoes, lettuce \$14.75 1270cal

### CHEDDAR BBQ BURGER\*

applewood-smoked bacon, fried onions, lettuce, bbq mayo \$14.75 1620cal

### RANCHO DELUXE BURGER\*

applewood-smoked bacon, tomatoes, pickles, Monterey Jack cheese, lettuce, ranch \$14.75 1490cal

### VOLCANO BURGER\*

Fritos, guacamole, jalapeños, cheese, volcano chili sauce \$14.95 1430cal

### SOUTHERN BURGER STACK\*

beef patty, pulled pork, coleslaw, onion rings, aged cheddar, guava bbq sauce \$14.95 1170cal

### VEGAN BURGER (V)

black bean & mushroom patty, roasted tomatoes, arugula, mushroom aioli, whole wheat bun \$14.25 670cal

### VEGGIE BURGER (V)

black bean & mushroom patty, caramelized onions, tomatoes, jalapeño jack cheese, spinach, cranberry walnut bread, chipotle aioli \$13.95 870cal

## ENTRÉES

Add a side Caesar 400cal or mixed green salad 240-350cal \$4.95

### FISH TACOS

crispy fried in our LandShark® batter, avocado, cilantro lime coleslaw, key lime crema, mazina tortilla, black beans, rice, pico de gallo \$17.95 1190cal

### LANDSHARK® LAGER FISH & CHIPS

hand-dipped in our LandShark® batter, jalapeño tartar sauce, cilantro lime coleslaw, french fries \$19.95 1340cal

### CRISPY COCONUT SHRIMP

horseradish-orange marmalade, cilantro lime coleslaw, french fries \$20.95 1410cal

### SHRIMP MAC & CHEESE

Boursin cream sauce, cavatappi \$20.95 1060cal

### SOUTHERNMOST SHRIMP & GRITS

tasso ham, roasted sweet peppers, gravy \$20.95 750cal

### SHRIMP SCAMPI

spaghetti, herb butter, roasted garlic, tomatoes \$19.95 1360cal

### BEACH TACOS

choice of marinated carne asada\* or simmered chicken tinga, queso fresco, black beans, rice, lime crema, guacamole, pico de gallo \$17.95 980-1080cal

### ENCHILADAS

chicken tinga, salsa verde, smoked ancho sauce, flour tortillas \$14.95 740cal

JIMMY'S JAMMIN' JAMBALAYA® andouille sausage, chicken, shrimp, Cajun rice, spicy broth \$18.95 690cal

### BLACKENED SALMON\* (GF)

island rice, pineapple avocado salsa, black beans \$23.95 850cal

### GRILLED CHICKEN BREAST (GF)

marinated and seasoned with our special blend of spices, mango salsa, island rice, fire-roasted corn \$18.95 1170cal

### JERK ALFREDO CHICKEN

cavatappi, sautéed peppers, spicy Alfredo sauce \$17.95 1990cal

### ISLAND KABOBS

beef\* and chicken skewers, chipotle demi, island rice, sweet plantains \$18.95 990cal

### BARBECUE RIBS (GF)

slow cooked baby back ribs, house bbq sauce, french fries, cilantro lime coleslaw \$24.95 1170cal

## SANDWICHES

Served with french fries 760cal or mixed green salad 240-350cal. Substitute sweet potato waffle fries for \$1.50 410cal.

### CUBAN

black forest ham, roasted pulled pork, dill pickles, Swiss, pressed in a Cuban loaf, mustard \$14.45 880cal

### BEACH CLUB

black forest ham, roasted turkey, applewood-smoked bacon, tomatoes, Swiss, lettuce, toasted country white bread, Dijon aioli \$14.45 950cal

### BLACKENED GROUPER

avocado, coleslaw, grilled red onions, tomatoes, caper aioli grilled or fried \$16.95 910-970cal

### GRILLED CHICKEN

applewood-smoked bacon, tomatoes, Monterey Jack cheese, lettuce, Dijon aioli \$14.95 800cal



Gluten Free (GF) Vegetarian (V) Many of our items can be prepared gluten free.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. \*Cooked to order. Consuming raw or undercooked meats could increase your risk of foodborne illness, especially if you have certain medical conditions.