

Appetizers

HOUSE-MADE GUACAMOLE 🌱 🍃
crispy plantain and
tortilla chips \$8.95 680cal

ONION RINGS 🍃
crispy beer battered onion rings,
creamy island bbq sauce,
cool avocado ranch \$8.25 1190cal

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 \$14.00 820cal

**BONELESS CHICKEN BITES
OR TRADITIONAL WINGS**
veggie chips, choice of sauce \$13.95
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 \$15.95 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 🌱
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 \$15.45 1490cal

CRISPY CHICKEN COBB
applewood-smoked bacon, avocado,
tomatoes, hard-boiled egg, bleu cheese,
honey mustard dressing \$16.25 1700cal

CARIBBEAN BLACKENED SALMON
mixed greens, avocado, cucumbers,
mango, papaya, red peppers,
queso fresco, crispy tortillas,
passion fruit vinaigrette \$16.45 780cal

WEDGE SALAD
iceberg lettuce, purple onions, tomatoes,
bleu cheese dressing \$11.00 950cal

TACO SALAD
chopped greens, volcano chili,
cheddar, Monterey Jack, guacamole,
pico de gallo, sour cream, tortilla chips,
cilantro lime ranch \$15.45 840cal

Sides

BLACK BEANS & RICE 🌱
\$4.95 490cal

SEASONAL VEGETABLES 🌱 🍃
\$4.95 120cal

CAESAR SALAD
\$7.00 400cal

MIXED GREEN SALAD 🌱 🍃
\$7.00 240-350cal



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.

MARGARITAS & Boat Drinks

WHO'S TO BLAME® MARGARITA
Margaritaville Gold Tequila,
house-made sour mix, triple sec
\$12.00 265cal

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

WATERMELON MARGARITA
Margaritaville Silver Tequila, triple
sec, watermelon purée, house-made
sour mix \$12.50 282cal

**KEY LIME POMEGRANATE
MARGARITA**
Milagro Silver Tequila, citrus sour
lime, pomegranate juice, key lime
\$12.50 450cal

PERFECT MARGARITA
Margaritaville Gold and Silver
Tequila, triple sec, orange curaçao,
lime juice served on the rocks.
For margarita aficionados only.
\$12.00 165cal

LAST MANGO IN PARIS MARGARITA
Margaritaville Last Mango Tequila,
Cointreau®, Orange Liqueur,
house-made sour mix, cranberry juice
served on the rocks \$11.00 264cal

ONE PARTICULAR HARBOUR
Blue Chair® Spiced Coconut Rum,
Cruzan® Vanilla Rum,
pineapple juice, blueberry and
pomegranate purées
\$11.50 216cal

5 O'CLOCK SOMEWHERE
Don Q® Silver Rum and Passion Fruit
Tequila, Don Q® 151 Rum, orange and
pineapple juices, house-made sour
mix, grenadine. Served on the rocks
\$12.00 254cal

BAHAMA MAMA
Don Q® Spiced and Coconut Rums,
Cruzan Aged Dark Rum, crème de
banana, pineapple and orange juices,
grenadine \$12.00 248cal

LIGHTNIN' STRIKE
Ole Smoky White Lightnin'
Moonshine, Sailor Jerry® Spiced
Rum, Don Q® 151 Rum, agave nectar,
pineapple and orange juices,
house-made sour mix \$12.00 296cal

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 \$14.95 1090cal



IMPOSSIBLE PARADISE BURGER 🍃
impossible burger patty, tomatoes,
pickles, vegan American cheese,
lettuce, vegan paradise island sauce,
toasted whole wheat bun
\$16.45 1160cal

VOLCANO BURGER*
Fritos®, guacamole, jalapeños,
cheese, volcano chili sauce
\$16.45 1430cal

BLACK & BLEU BURGER*
applewood-smoked bacon,
chunky bleu cheese dressing,
tomatoes, lettuce \$15.45 1270cal

CHEDDAR BBQ BURGER*
applewood-smoked bacon,
fried onions, lettuce,
bbq mayo \$15.45 1620cal

RANCHO DELUXE BURGER*
applewood-smoked bacon,
tomatoes, pickles, Monterey Jack
cheese, lettuce, ranch \$15.45 1490cal

SOUTHERN BURGER STACK*
beef patty, pulled pork, coleslaw,
onion rings, aged cheddar,
guava bbq sauce \$16.45 1170cal

ENTRÉES

SHRIMP MAC & CHEESE
Boursin cream sauce,
cavatappi \$20.95 1060cal

FISH TACOS
crispy fried in our LandShark® batter,
avocado, cilantro lime coleslaw,
key lime crema, mazina tortilla,
black beans, rice,
pico de gallo \$18.95 1190cal

**LANDSHARK® LAGER
FISH & CHIPS**
hand-dipped in our
LandShark® batter,
jalapeño tartar sauce,
cilantro lime coleslaw,
french fries \$18.95 1340cal

CRISPY COCONUT SHRIMP
horseradish-orange marmalade,
cilantro lime coleslaw,
french fries \$21.45 1410cal

Add a side Caesar 400cal or
mixed green salad 240-350cal \$5.95

SHRIMP SCAMPI
spaghetti, herb butter, roasted garlic,
tomatoes \$20.95 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 \$19.95 690cal

BLACKENED SALMON* 🌱
island rice, pineapple avocado salsa,
black beans \$24.45 850cal

GRILLED CHICKEN BREAST 🌱
marinated and seasoned with
our special blend of spices, mango
salsa, island rice, fire-roasted corn
\$19.95 1170cal

JERK ALFREDO CHICKEN
cavatappi, sautéed peppers,
spicy Alfredo sauce \$18.95 1990cal

ISLAND KABOBS
beef* and chicken skewers, chipotle
demi, island rice, sweet plantains
\$19.95 990cal

BARBECUE RIBS
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 \$14.95 1470cal

BEACH CLUB
black forest ham, roasted turkey,
applewood-smoked bacon, tomatoes,
Swiss, lettuce, toasted country white
bread, Dijon aioli \$14.95 950cal

BLACKENED GROUPER
avocado, coleslaw, grilled red onions,
tomatoes, caper aioli grilled or fried
\$18.45 910-970cal

CARRIBEAN BBQ CHICKEN
grilled chicken breast, pepper jack
cheese, lettuce, tomato, crispy onion,
mango salsa, roasted jalapeño,
toasted brioche bun \$14.95 1020cal

SHRIMP PO' BOY
breaded shrimp, lettuce, pickles,
diced tomatoes, Thai chili sauce,
served on a Cuban loaf
\$14.95 890cal