



JALAMANGO MARGARITA

Margaritaville Gold tequila, triple sec, house margarita blend, mango purée, fresh jalapeños, with a chili rim, served on the rocks (370 cal.) 16.00

TROPICAL FRUIT MARGARITA

Margaritaville Gold tequila, triple sec, served frozen, with your choice of all-natural fruit purée: strawberry, raspberry, wildberry, or mango (400 - 640 cal.) 16.00

WHO'S TO BLAME®

Margaritaville Gold tequila, triple sec and our house margarita blend (300 cal.) 16.00



PREMIUM FRUIT DAIQUIRIS

Margaritaville Silver rum and your choice of any all-natural fruit purée: strawberry, raspberry, mango, banana, or piña colada (130 - 290 cal.) 16.00

BAMA BREEZE

Cruzan Vanilla rum, Margaritaville Silver rum, orange juice, coconut and mango purée (260 cal.) 16.00

DON'T STOP THE CARNIVAL

Margaritaville Silver rum blended with strawberry, banana, and mango purée (290 cal.) 16.00



PERFECT MARGARITA

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Margaritaville Gold and Silver tequilas, triple sec, orange curaçao and lime juice served on the rocks... for margarita aficionados (200 cal.) 16.00

LIVIN' IT UP

1800 Anejo tequila, Grand Marnier and our house margarita blend, served on the the rocks (250 cal.) 19.00



5 O'CLOCK SOMEWHERE

Margaritaville Silver rum and Margaritaville Paradise Passion Fruit tequila, Cruzan Hurricane Proof rum, orange and pineapple juice with house sweet & sour and a splash of grenadine (310 cal.) 16.00

BAHAMA MAMA

Margaritaville Spiced and Coconut rums, Cruzan Aged Dark rum, crème de banana, pineapple and orange juice with a splash of grenadine (260 cal.) 16.00

TRANQUIL WATERS

Cruzan Mango rum, blue curaçao, pineapple juice (210 cal.) 16.00



Ask for our Who's to Blame® or Tropical Fruit Margarita in a 22 oz. take-home blender cup
Upgrade select margaritas, boat drinks, and beers for an additional 10.00 (440-640 cal.)
Exclusions apply

#BLENDERCUP



PEEL & EAT SHRIMP

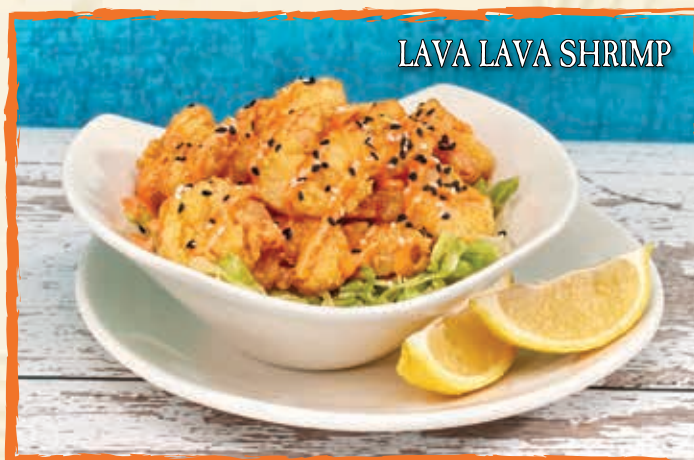
1 lb. of peel and eat shrimp, poached in LandShark® & Old Bay® seasoning, key lime cocktail sauce, lava lava sauce
(470 cal.) 19.95

ASIAGO CRAB & ARTICHOKE DIP

house-made tortilla chips
(1670 cal.) 17.95

CONCH FRITTERS

chili and lime spiked aioli
(1200 cal.) 17.95



LAVA LAVA SHRIMP

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golden fried, chili-lime spiked aioli
(960 cal.) 17.95

PRETZEL STICKS

dijon aioli, house made queso
(940 cal.) 13.95



VOLCANO NACHOS

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tortilla chips, chili, cheese, pico de gallo, fresh guacamole, sour cream, jalapeños
(3270 cal.) 25.95

HEMISPHERE WINGS

choice of bone-in or boneless chicken wings
choice of garlic Buffalo(1460 cal.) or Spicy Mango jerk sauce (1440 cal.) 19.95

WHITE CHEDDAR CHEESE CURDS

marinara sauce
(1210 cal.) 14.95

HOUSE-MADE GUACAMOLE

seasoned tortilla chips
(910 cal.) 13.95

TEQUILA SPIKED SHRIMP CEVICHE

citrus, coconut milk & Margaritaville Lime Tequila marinade, avocado, tomato, cucumber, jalapeño, onion, cilantro, seasoned tortilla chips
(850 cal.) 17.95

KEY WEST CHICKEN QUESADILLA

griddled flour tortilla, Monterey Jack and Oaxaca cheeses, lettuce, sour cream, guacamole, pico de gallo
(1530 cal.) 19.95



SOUP OF THE DAY

ask your server about our chef's daily house-made soup
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CARIBBEAN BLACKENED SALMON*

mixed greens, papaya, mango, avocado, cucumber, red peppers, crispy tortillas, queso fresco, passion fruit vinaigrette dressing
(1450 cal.) 25.95

TACO SALAD

chopped greens, volcano chili, tortilla chips, mixed cheese, sour cream, pico de gallo, guacamole, creamy lime ranch dressing
(1180 cal.) 19.95

CHICKEN CAESAR SALAD

hearts of romaine, creamy lime Caesar dressing, grilled chicken, house made croutons, Parmesan cheese
(1220 cal.) 19.95

Gluten sensitive Vegetarian Vegan

18% gratuity is added for parties of 6 or more . Special dietary accommodations available upon request
*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness

BURGERS

in Paradise



CHEESEBURGER
IN PARADISE®

CHEESEBURGER IN PARADISE®*

American cheese, lettuce, tomato, pickles,
paradise island sauce, brioche bun
(1340 cal.) 18.95

Make it a Double
(1900 cal.) 23.95

CHEESEBURGER BEYOND PARADISE 🌱

Beyond® burger, vegan American cheese, lettuce,
tomato, pickles, vegan paradise island sauce, kaiser bun
(890 cal.) 19.95



GRILLED CHICKEN SANDWICH

chicken breast, Monterey Jack cheese,
applewood smoked bacon, lettuce, tomato, Dijon aioli
(1170 cal.) 18.95

BEACH CLUB

sliced turkey and ham, Swiss cheese,
applewood smoked bacon, lettuce, tomato,
Dijon aioli, toasted country white bread
(1070 cal.) 21.95

Our burgers are half pound, 100% fresh,
premium Black Angus beef.
Substitute turkey (410 cal.) or veggie burger 🌱 (240 cal.)
for any selection. Gluten sensitive options available

Choice of French fries (520 cal.) or mixed green salad
(25 cal.). Substitute sweet potato fries (460 cal.) for 2.95

SOUTHERN STACK BURGER*

beef patty, cheddar cheese, coleslaw, Texas-style BBQ sauce,
pork carnitas, crispy battered onion ring, tomato, brioche bun
(1430 cal.) 21.95

RANCHO DELUXE BURGER*

Monterey Jack cheese, applewood smoked bacon,
lettuce, tomato, pickles, ranch dressing, brioche bun
(1440 cal.) 19.95

“TRIP AROUND THE SUN” BURGER*

two caramelized burger patties, cheddar cheese, lettuce,
tomato, jalapeño relish, habanero ranch, brioche bun
(1090 cal.) 20.95

BACON JAM-BOREE BURGER*

two caramelized patties, American cheese,
house made bacon jam, sliced jalapeños, lettuce,
tomato, pickle, lava lava sauce, brioche bun
(1290 cal.) 19.95

Choice of French fries (520 cal.) or a mixed green salad
(25 cal.). Substitute sweet potato fries (460 cal.) for
2.95

CUBAN MEATLOAF SANDWICH

chorizo & beef meatloaf, Swiss cheese,
yellow mustard, pickles, Cuban bread
(1360 cal.) 20.95

CRAB CAKE SANDWICH

lava lava remoulade, lettuce, tomato,
red onion, charred lemon, brioche bun
(930 cal.) 21.95

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ENTRÉES

St. Somewhere

Add a bacon wrapped smoked cheddar shrimp skewer (660 cal.) for 12.00 or a side house salad (25 cal.) or side Caesar salad (495 cal.) for 7.95

PINEAPPLE CHIMICHURRI GRILLED CHICKEN

island rice, heirloom baby carrots,
pineapple chimichurri, chili oil
(950 cal.) 24.95

CRISPY COCONUT SHRIMP

coconut crusted and fried, horseradish-orange marmalade
dipping sauce, French fries, cilantro lime coleslaw
(1550 cal.) 26.95



CHICKEN & SHRIMP
HULI HULI BOWL

HULI HULI CHICKEN & SHRIMP BOWL

grilled chicken and togarashi shrimp skewers, broccoli,
mixed vegetables, pineapple, edamame, house made
huli huli sauce
(830 cal.) 25.95

CARIBBEAN NY STRIP*

10 oz. New York Strip Caribbean jerk seasoned,
sweet plantain, chayote & yellow squash, sweet peppers,
fried onions
(1580 cal.) 36.95

Make it Surf & Turf - add a crab cake
(1790 cal.) 8.00

LANDSHARK® LAGER FISH & CHIPS

hand-dipped and fried in LandShark® batter, jalapeño
tartar sauce, French fries, cilantro lime coleslaw
(2330 cal.) 24.95

BLACKENED SALMON*

island rice, black beans, cilantro and
pineapple chimichurri
(750 cal.) 29.95

SHRIMP & GRITS

applewood smoked bacon wrapped shrimp,
smoked cheddar, creamy grits, andouille gravy
(1320 cal.) 26.95

JIMMY'S JAMMIN' JAMBALAYA®



JIMMY'S JAMMIN' JAMBALAYA®

Cajun rice, shrimp, chicken, andouille sausage,
spicy broth
(990 cal.) 24.95

JERK CHICKEN PASTA

penne pasta, grilled chicken breast,
pan roasted peppers, mango jerk cream sauce
(1210 cal.) 23.95

SHRIMP MAC & CHEESE

cavatappi pasta in a Boursin cream sauce
(1680 cal.) 26.95



FISH TACOS

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fried in LandShark® batter, avocado, cilantro lime
coleslaw, key lime crema, black beans, island rice,
pico de gallo
(800 cal.) 23.95

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