

# APPETIZERS



## TACO NACHO

Loaded with taco beef, white queso, shredded cheese, lettuce, pico de gallo, sour cream, jalapeños, guacamole and taco sauce (2100 cal)

## BACON AND CHEESE LOADED FRIES

Served with house-made ranch (1780 cal)

## CHICKEN WINGS

Tossed in choice of sauce: buffalo, jerk, or hot honey. Served with dipping sauce (1110-1250 cal)

## BUFFALO CHICKEN DIP

Served with tortilla chips (1060 cal)

## FRIED PICKLES

Served with our house-made ranch dipping sauce (380 cal)



## SEAFOOD LETTUCE WRAPS

Create your own seafood wraps with our house-made shrimp and crab seafood salad. Served with bibb lettuce, sliced jalapeños, and diced cucumbers and tomatoes (210 cal)

# BEVERAGES

COCA-COLA • DIET COKE • COKE ZERO • SPRITE • PIBB XTRA • BARQ'S ROOT BEER • HI-C FRUIT PUNCH  
MINUTE MAID LEMONADE • GOLD PEAK ICED TEA • HOT TEA • COFFEE • BOTTLED WATER  
(0-242 cal)

RED BULL • SUGAR-FREE RED BULL • TROPICAL RED BULL • WATERMELON RED BULL • COCONUT BERRY RED BULL  
(5-160 cal)

A 3% card fee applies. No fee for cash, debit, or gift card. This is not a tip.

\*2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.

# ENTRÉES

Add a mixed green or Caesar salad to any entrée.



## SEAFOOD COMBO

A sampling of our LandShark® Fish & Chips, Coconut Shrimp and Fried Shrimp served with dipping sauces (1570 cal)

## BABY BACK BBQ RIBS

Fork tender, seasoned and basted with signature BBQ sauce. Served with french fries  
Full Rack (1960 cal)  
Half Rack (1300 cal)



## NEW HULI HULI CHICKEN

Grilled chicken thighs basted in sweet and savory Huli Huli sauce, served with chargrilled pineapple and yellow rice. Finished with a drizzle of our house-made Yum Yum Sauce (800 cal)

## ASIAN CHICKEN BOWL

Crispy fried chicken broccoli, peppers and onions, tossed in a sweet garlic Szechuan sauce served over white rice topped with green onions and toasted sesame seeds (1200 cal)

## POKE BOWL

Ahi Tuna Poke, white rice, cucumber, avocado, radish, serrano peppers, edamame and green onions tossed in house-made ponzu sauce. Topped with chili lime aioli, seaweed salad, fried wontons and sesame seeds\* (970 cal)

# SIDES

FRENCH FRIES (590 cal)   ONION RINGS (960 cal)  
CHEF'S CHOICE VEGETABLE (130-160 cal)  
CAESAR SALAD (190 cal)   MIXED GREEN SALAD (330 cal)



## LANDSHARK® FISH & CHIPS

Hand-dipped in LandShark® batter, fried and served with jalapeño tartar dipping sauce (1500 cal)



## SEAFOOD STEAM POT

Snow crab clusters, peel & eat shrimp, smoked sausage, potatoes, and corn dusted with Old Bay seasoning and served with melted butter and house-made cocktail dipping sauce (1070 cal)



## FISH TACOS

Blackened Mahi layered with bacon aioli, lettuce, and tomatoes. Served with chips and salsa (900 cal)

## FRIED COD SANDWICH

Beer-battered cod topped with lettuce, tomatoes, and jalapeño tartar sauce (750 cal)

## PHILLY CHEESESTEAK

Thinly shaved ribeye steak topped with sautéed onions and peppers, white queso and provolone cheese (810 cal)

## MUSHROOM HAVARTI BURGER

Our signature patty topped with a marinated portobello mushroom cap, sautéed onions, Havarti cheese and sweet onion and garlic aioli\* (1330 cal)  
Add bacon (80 cal)

## BBQ BACON BURGER

Stacked with bacon, cheddar cheese, lettuce and signature BBQ sauce\* (1020 cal)

## CARIBBEAN BURGER

Topped with bacon, grilled pineapple, Havarti cheese, Caribbean Jerk sauce and chipotle pineapple aioli\* (1180 cal)



## NEW CARNITAS TACOS

Tender, slow-cooked carnitas topped with cilantro and onion. Served with chips and salsa (860 cal)



## NEW CHICKEN TINGA TACOS

Slow-simmered chicken topped with pickled red onions, cilantro, and a drizzle of avocado Tajín ranch. Served with chips and salsa (920 cal)



## SHRIMP TACOS

Fried shrimp layered with lettuce, tomatoes, sesame seeds and chili lime aioli. Served with chips and salsa (1120 cal)



## CRISPY CHICKEN SANDWICH

Topped with lettuce, tomato, Havarti cheese and chipotle pineapple aioli (1000 cal)



## GRILLED CHICKEN SANDWICH

Topped with lettuce, tomato, Havarti cheese and house-made chipotle pineapple aioli (820 cal)



## LANDSHARK® BURGER

Topped with American cheese, lettuce, and tomato\* (730 cal)  
Add bacon (80 cal)

Dipping sauces are not included in calories, these range from 40-400 calories.

# HANDHELDS

Our signature double stacked burgers\* are cooked medium-well. Burgers and sandwiches are served with house-cut chips. Substitute french fries, a mixed green salad or Caesar salad.



## KEY LIME PIE

Our signature key lime pie made from scratch daily (get yours while they last!) (550 cal)



## HOUSE-MADE BANANA CREAM PUDDING

Vanilla custard, layered with fresh sliced bananas, vanilla wafers, and toasted graham cracker, topped with whipped cream (830 cal)

# FINS TO THE LEFT



## PERFECT MARGARITA

Margaritaville Gold and Silver Tequila, Margaritaville Triple Sec, Orange Curaçao, and lime juice... for margarita aficionados only (140 cal)

## FINS UP MARGARITA

Margaritaville Gold Tequila, Triple Sec, and our house margarita blend. Served frozen or on the rocks (270 cal)

## NEW SUMMER CRUSH MARGARITA

MiCampo Blanco Tequila, Margaritaville Triple Sec, RumHaven Coconut Rum, watermelon jalapeño syrup, house margarita blend (290 cal)

# FROZEN CONCOCTIONS

## RUM RUNNER

Myers's Original Dark Rum, blackberry & banana purées, Cruzan Hurricane Proof Rum float (300 cal)

## DON'T STOP THE CARNIVAL

Margaritaville Silver Rum blended with strawberry, banana, and mango purées (270 cal)

## NEW BANANA BUSHMAN

Skrewball Peanut Butter Whiskey, Margaritaville Spiced Rum, Kahlúa Coffee Liqueur, coconut brown butter syrup, heavy cream, banana purée (510 cal)



# BOOZE IN THE BLENDER

ENJOY YOUR BEVERAGE IN OUR 22oz SOUVENIR BLENDER CUP

GREAT DEAL ON REFILLS

# FINS TO THE RIGHT



## UPTOWN TOP SHELF MARGARITA

Teremana Reposado Tequila, Cointreau Orange Liqueur, and our house margarita blend topped with a Gran Gala Orange Liqueur float (300 cal)

## ITALIAN MARGARITA

Margaritaville Calypso Coconut Tequila, Amaretto, and our house margarita blend (300 cal)

## COCONUT SANDBAR

Espolòn Blanco Tequila, Margaritaville Triple Sec, pineapple juice, coconut syrup, and our house margarita blend (320 cal)

## PINK CADILLAC

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, our house margarita blend, and cranberry juice (270 cal)

## LICENSE TO CHILL

Margaritaville Silver Tequila, Blue Curaçao, and our house margarita blend. Served frozen or on the rocks (280 cal)

## SEASIDE HACIENDA

Patrón Silver Tequila, Cointreau Orange Liqueur, agave nectar, our house margarita blend with orange and lime juices (300 cal)

## STRAWBERRY MOONSHINE RITA

Espolòn Blanco Tequila, Ole Smoky Strawberry Moonshine, strawberry purée, house margarita blend (300 cal)

# CLASSIC COCKTAILS

## OLD FASHIONED

Elijah Craig Small Batch Bourbon, Grand Marnier Orange Liqueur, Old Fashioned Blend, and Angostura Bitters (240 cal)

## ESPRESSO MARTINI

Tito's Handmade Vodka, Giffard Café du Honduras, espresso (160 cal)

## KEY LIME PIE MARTINI

Deep Eddy Lime Vodka, our house key lime pie blend (300 cal)



## 5 O'CLOCK SOMEWHERE®

Margaritaville Silver Rum & Paradise Passion Fruit Tequila, Cruzan Hurricane Proof Rum, orange & pineapple juices, house sweet & sour, grenadine (220 cal)

## JALAPEÑO BUSINESS

Tito's Handmade Vodka, Margaritaville Last Mango Tequila, jalapeño syrup, lime & pineapple juices, club soda (270 cal)

## LANDSHARK® MULE

Tito's Handmade Vodka, LandShark® Lager, and our house ginger and lime blend (180 cal)

# WINE

La Marca, Prosecco (170-720 cal)

Ruffino Lumina, Pinot Grigio (140-610 cal)

Starborough, Sauvignon Blanc (120-600 cal)

Sea Sun by Caymus, Chardonnay (150-630 cal)

Ruffino, Moscato (140-600 cal)

Kim Crawford, Rosé (130-660 cal)

Sea Sun by Caymus, Pinot Noir (120-610 cal)

Conundrum by Caymus, Red Blend (120-610 cal)

Bonanza by Caymus, Cabernet Sauvignon (130-660 cal)

Unshackled, Cabernet Sauvignon (130-660 cal)

## Loaded LANDSHARK

20 oz LandShark® Lager topped off with Margaritaville Island Lime Tequila (185 cal)

# STRANDED ON A SANDBAR

Margaritaville Paradise Passion Fruit Tequila, Peach Schnapps, orange and cranberry juices (200 cal)

## COSMO GETAWAY

Skyy Infusions Pineapple Vodka, Margaritaville Triple Sec, lime juice, strawberry purée, and our premium citrus margarita blend (260 cal)

## TRANQUIL WATERS

Parrot Bay Mango Rum, Blue Curaçao, pineapple juice and mango (200 cal)

## PALOMA

LaLo Blanco Tequila, Giffard Crème De Pamplemousse Rose Liqueur & Coconut Syrup, lime juice, Fever Tree Grapefruit Soda (220 cal)

## WATERMELON LEMONADE

Parrot Bay Coconut Rum, Margaritaville Triple Sec, watermelon purée, lemon, and our house sweet & sour (280 cal)

## LONG ISLAND BEACHER

Margaritaville Paradise Passion Fruit Tequila, Parrot Bay Mango Rum, New Amsterdam Peach Vodka, house sweet & sour, cranberry & pineapple juices (260 cal)

## APEROL SPRITZ

La Marca Prosecco, Aperol, club soda (270 cal)

# BEER

## DRAFT

BUD LIGHT • MILLER LITE • MICHELOB ULTRA  
14 oz | 20 oz (110-180 cal)

LANDSHARK® LAGER  
14 oz | 20 oz (175-250 cal)

MODELO ESPECIAL  
14 oz | 20 oz (175-250 cal)

BLUE MOON • VOODOO JUICY HAZE  
SAM ADAMS SEASONAL SELECTION  
14 oz | 20 oz (200-290 cal)

## CANNED BEER

BUD LIGHT • BUDWEISER • COORS LIGHT  
COORS BANQUET • MILLER LITE • MICHELOB ULTRA  
MICHELOB ULTRA ZERO  
(50-150 cal)

LANDSHARK® LAGER  
(150 cal)

CORONA • CORONA PREMIER • MODELO ESPECIAL  
MODELO ORO • PACIFICO LAGER  
(90-190 cal)

KONA BIG WAVE • BLUE MOON • SAM ADAMS  
SAM ADAMS AMERICAN LIGHT • MANGO CART  
BELL'S TWO HEARTED IPA • BELL'S OBERON WHEAT  
FAT TIRE • VOODOO RANGER IPA  
VOODOO RANGER JUICE FORCE IPA  
DOGFISH HEAD GRATEFUL DEAD  
ANGRY ORCHARD HARD CIDER • SUN CRUISER  
HIGH NOON • WHITE CLAW  
(100-230 cal)



# LANDSHARK Bar & Grill

## NORTH MYRTLE BEACH



LET THE FIN BEGIN!