

BAR BITES

CHICKEN WINGS

Fried crisp and tossed with your choice of sauce: BBQ, spicy papaya Buffalo , jerk , garlic and parmesan, Asian orange and ginger, Thai chili \$14.00

WARM SPINACH AND **ARTICHOKE DIP**

Aged Gouda and artichoke dip served with warm garlic naan \$14.00

TEQUEÑOS

Cheese-stuffed pastries served with garlic herb aioli \$11.00

BITTERBALLEN

Beef croquette served with spicy mustard \$9.00

NACHOS

Tortilla chips layered with beef and bean chili, cheese, pico de gallo, jalapeños, guacamole, sour cream \$15.00

Add pulled jerk chicken \$5.00% Add pulled pork \$5.00

EMPANADAS DE POLLO

Two chicken-stuffed corn empanadas served with pica di papaya aioli \$11.00

SEAFOOD CEVICHE

Corvina, calamari, and shrimp with onions, mangoes, avocados, aji amarillo, leche de tigre, cancha, and sweet potatoes. Served with plantain chips \$18.00

LAVA LAVA SHRIMP

Landshark-battered shrimp served with our homemade Thai chili sauce \$18.00

5 O'CLOCK CROQUETTE

Chicken and potato croquette with cream cheese served with spicy mayo \$11.00

CRISPY COCONUT SHRIMP

Hand-breaded shrimp served with sweet pineapple chutney dipping sauce \$18.00

Salads

JERK CHICKEN COBB SALAD N

Mixed greens, pulled jerk chicken, smoked bacon, avocados, tomatoes, hard-boiled eggs and ranch dressing \$16.00

CAESAR SALAD

Romaine lettuce, Parmesan cheese, croutons, smoked bacon. Served with Caesar dressing. \$14.00

Add chicken \$5.00

BURGERS and More

5 O'CLOCK BURGER

Choice Angus beef, grilled ham, American cheese, over-easy egg and mayo served with French fries \$18.00

DOCKSIDE BURGER

Choice Angus beef, cheddar cheese, pickles, lettuce, tomato, and onion served with French fries \$17.00

SWISS BURGER

Choice Angus beef, sautéed mushrooms, caramelized onions and dijonnaise served with French fries \$18.00

BBQ BURGER

Choice Angus beef, caramelized onion, cheddar cheese and avocado served with French fries \$18.00

FIRE CHICKEN SANDWICH 6

Breaded chicken breast, lettuce, tomato, pickles, onion rings, and sriracha mayo served with French fries \$18.00

QUESADILLA

Flour tortilla with mixed mozzarella and cheddar cheese with onions. Served with sour cream, guacamole and pico de gallo with corn tortilla chips \$14.00

> Add chicken \$5.00 Add steak \$8.00 Add shrimp \$8.00 Add loaded veggies \$4.00

CHICKEN KESHI YENA

Braised chicken with onions, peppers, olives, and raisins topped with aged Gouda cheese. Served with tostones and crispy polenta \$13.00

STEAK TACOS

Grilled steak, pico de gallo, cilantro, lettuce, guacamole, and sour cream served with tortilla chips \$16.00

FISH TACOS

Battered corvina, citrus slaw, and aji amarillo sauce served with tortilla chips \$16.00

FISH & CHIPS

Dipped and fried in our saffron batter. Served with citrus coleslaw, French fries, and tartar sauce \$17.00

SEAFOOD PLATTER (shareable)

A sampling of our Landshark fish & chips, coconut shrimp, and lava lava shrimp served with French fries, tartar sauce, Thai chili and pineapple chutney dipping sauces \$29.00

SNACK PLATTER (shareable)

5 o'Clock croquette, bitterballen, tequeños and nacho chips with cheese sauce \$25.00



KIDS' MENU

CHICKEN WINGS with French fries \$8.00

CHEESEBURGER

with French fries \$8.00 **CHEESE QUESADILLA**

with nacho chips \$8.00

CHICKEN TENDERS with French fries \$8.00

FUNCH! FRIES



NON-ALCOHOLIC Beverages

%

AWA \$3.00

COKE **DIET COKE SPRITE FUZE TEA** \$4.00

ACQUA PANNA SAN PELLEGRINO **MOCKTAILS** FRUITY SMOOTHIE JUICES \$5.00

GINGER BEER RED BULL RED BULL SUGARFREE \$6.00

0.0% NON-ALCOHOLIC BEER





KEY LIME \$9.00

CHURROS WITH CHOCOLATE SAUCE \$9.00

LAYERED CHOCOLATE CAKE WITH MARGARITAVILE RUM \$9.00



All prices are in US dollars. Taxed included. If you have any dietary restrictions, please alert your server prior to ordering.







WHO'S TO BLAME®

Margaritaville Gold Tequila, triple sec and our house Margarita blend \$9.00

UPTOWN TOP SHELF

Jose Cuervo Tradicional Reposado Tequila, Cointreau Orange Liqueur, our house Margarita blend topped with a Grand Marnier float \$13.00

LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, our house Margarita blend and a splash of cranberry juice \$11.00

LICENSE TO CHILL

Margaritaville Silver Tequila, blue Curação and our house Margarita blend \$9.00

PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, triple sec, orange Curação and lime juice served on the rocks \$10.00

BARRACUDA MARGARITA

Margaritaville Silver Tequila, peach schnapps, blue Curação and our house Margarita blend \$10.00

JALAMANGO MARGARITA 6

Margaritaville Gold Tequila, triple sec, mango purée, our house Margarita blend and fresh jalapeño \$12.00

Margaritas and Boat Drinks

5 O'CLOCK SOMEWHERE

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, 151 proof rum, orange and pineapple juice, our house Margarita blend and a splash of grenadine \$10.00

INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, triple sec, vodka, gin, our house Margarita blend, cranberry and pineapple juices with a splash of grenadine \$10.00

ARUBA ARIBA

House vodka, 151 proof rum, crème de banana, coecoei, orange, pineapple and cranberry juices. Topped with a grenadine and Grand Manier float \$9.00

TRANQUIL WATERS

Malibu Mango Rum, blue Curaçao, pineapple juice and mango \$9.00

BAHAMA MAMA

Margaritaville Spiced and Coconut Rums, Cruzan Aged Dark Rum, crème de banana, pineapple and orange juices with a splash of grenadine \$9.00

MOJITO

Margaritaville Silver Rum, our house Margarita blend, simple syrup, mint leaves and your choice of any all-natural fruit purée: strawberry, raspberry, mango, peach, passion fruit, wild berry \$10.00

SHAMROCK Specials

BLACK CHERRY MARTINI

Black Cherry White Claw Vodka, Cointreau and wild berry mix \$12.00

ISLAND BREEZE

Margaritaville Passion Fruit Tequila, Last Mango Tequila, passion fruit purée and our house Margarita blend with an inverted bottle of Landshark topped with orange liqueur \$25.00

SHANKY'S CREAM

Shanky's Whip, Kahlúa, vanilla ice cream, Hersey's drizzle and whipped cream \$15.00

THE DEVIL I KNOW

Margaritaville Gold Tequila, Fireball, amaretto and our house Margarita blend \$14.00

CUCUMBER GIN

Whitley Neil Cucumber Gin, mint syrup, fresh-squeezed lemon juice and tonic water \$12.00

WHITLEY GINSECCO

Whitley Neil Rhubarb & Ginger Gin, La Marca Prosecco, our house Margarita blend and passion fruit purée \$15.00

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DAIQUIRI'S TOO FRUITFUL

Margaritaville Silver Rum and your choice of any all-natural fruit purée: piña colada, strawberry, raspberry, mango, banana, peach, passion fruit, wild berry \$9.00

HAVANAS AND BANANAS

Havana Club Añejo Clásico Rum, Baileys Irish Cream, crème de banana, coconut purée and a float of Myers's Original Dark Rum \$9.00

BANANA COLADA

Margaritaville Dark Rum, Margaritaville Light Rum, banana, cream of coconut and pineapple juice \$10.00

BLUE COLADA

Margaritaville Light Rum, blue Curação, cream of coconut and pineapple juice \$10.00

FROZEN PALOMA

Margaritaville Silver Tequila, grapefruit juice, simple syrup and our house Margarita blend \$10.00

TROPICAL FRUIT MARGARITA

Margaritaville Gold Tequila, triple sec, our house Margarita blend and a frozen mix flavor of your choice: strawberry, raspberry, mango, peach, passion fruit, wild berry \$9.00

FOLONARI PINOT GRIGIO

6oz: \$12.00 | 9oz: \$15.00

MUD HOUSE SAUVIGNON BLANC 6oz: \$14.00 | 9oz: \$18.00

HAYES RANCH CHARDONNAY 6oz: \$13.00 | 9oz: \$17.00

QUADY ELECTRA MOSCATO 6oz: \$13.00 | 9oz: \$17.00

GRIS BLANC ROSÉ

6oz: \$13.00 | 9oz: \$17.00

ELUSIVE PINOT NOIR

6oz: \$14.00 | 9oz: \$18.00

RYDER CABERNET SAUVIGNON

6oz: \$14.00 | 9oz: \$19.00

PRIVATE DANCER RED BLEND

6oz: \$13.00 | 9oz: \$17.00

CHARDONNAY SAUVIGNON BLANC **PINOT GRIGIO** ROSÉ **MERLOT PINOT NOIR CABERNET SAUVIGNON** 6oz: \$9.00 | 9oz: \$13.00

Draft Beers

AMSTEL HEINEKEN CHILL BALASHI \$5.00

MILLER LITE

Bottles

BALASHI CHILL MAGIC MANGO HEINEKEN **AMSTEL BRIGHT** \$6.00

LANDSHARK BUD LIGHT CORONA BUDWEISER \$8.00

Buckets 6

BALASHI CHILL MAGIC MANGO HEINEKEN AMSTEL BRIGHT \$26.00

LANDSHARK BUD LIGHT CORONA BUDWEISER \$43.00

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