

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)

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)

BANANA BUSHMAN

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

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)

BOOZE IN THE BLENDER

ENJOY YOUR BEVERAGE IN OUR 22oz
SOUVENIR BLENDER CUP

GREAT DEAL ON REFILLS



FINS TO THE RIGHT



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

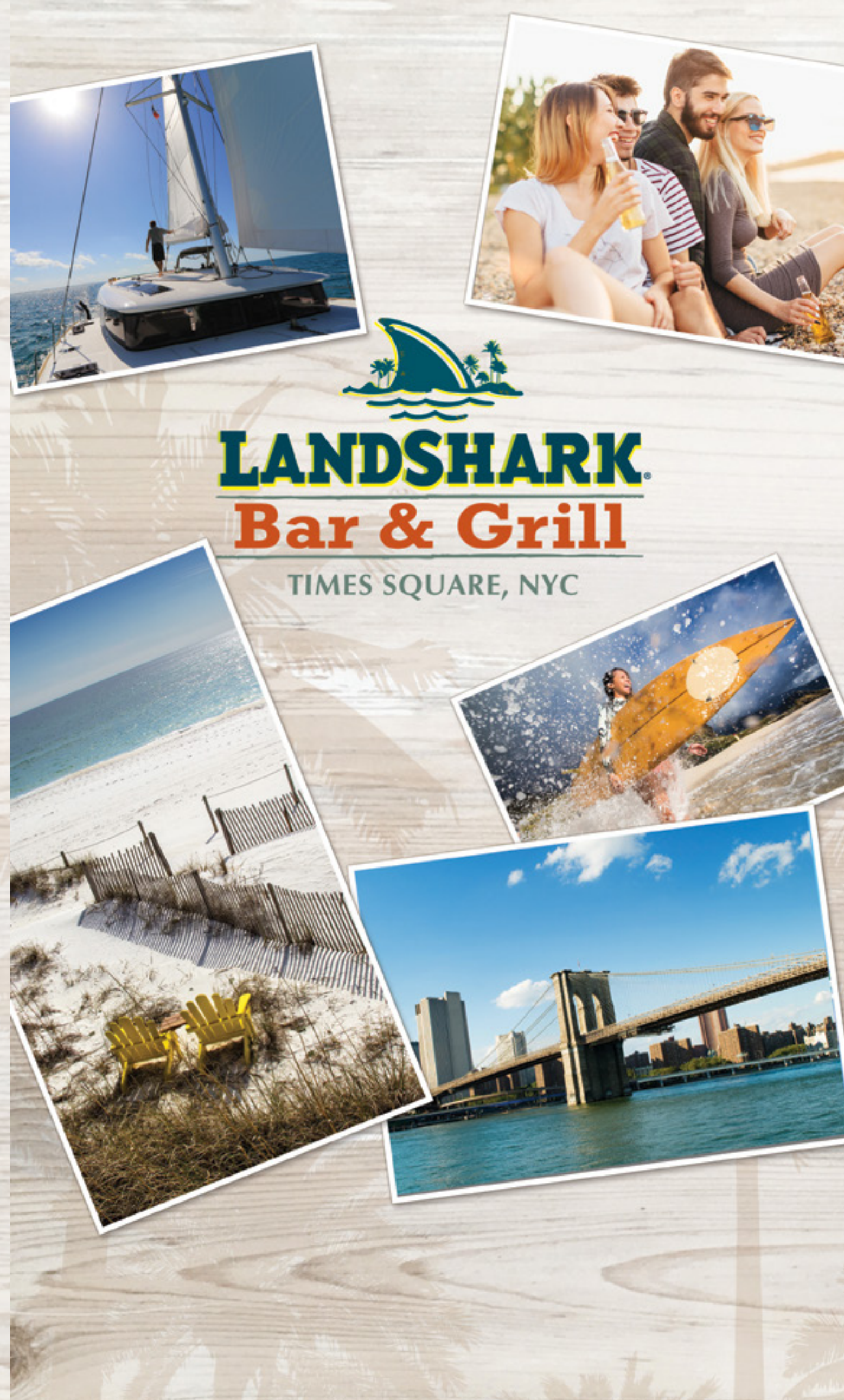
CANNED BEER
BUD LIGHT • BUDWEISER • COORS LIGHT
COORS BANQUET • MILLER LITE • MICHELOB ULTRA
MICHELOB ULTRA ZERO
(50-150 cal)

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 • VODOO RANGER IPA
VODOO RANGER JUICE FORCE IPA
DOGFISH HEAD GRATEFUL DEAD
ANGRY ORCHARD HARD CIDER • SUN CRUISER
HIGH NOON • WHITE CLAW • BUZZ BALLZ
(100-230 cal)

T5-NYC-0626



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)

CHICKEN QUESADILLA

Shredded chicken, melted Monterey Jack cheese stuffed into a toasted flour tortilla. Served with sour cream, salsa, and guacamole (1410 cal)

HAND-BREADED CHICKEN TENDERS

Served with house-made ranch or honey mustard dipping sauce (680 cal) ⚠

CORN FRITTERS

Our sweet and savory house-made fritters served with whipped honey butter (690 cal)



PEEL & EAT SHRIMP

Steamed and topped with Old Bay®. Served hot with house-made cocktail dipping sauce (300 cal)

MOZZARELLA STICKS

Crispy mozzarella sticks, breaded in seasoned Italian breadcrumbs and fried to cheesy perfection. Sprinkled with shredded Parmesan and served with our classic marinara sauce (790 cal)

FRIED PICKLES

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

SALADS



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% operations fee is applied to all checks to help cover rising operational costs. This is not a gratuity and is not shared with service staff.

⚠ Indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.

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)



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)

LEMON GARLIC SALMON

Roasted and topped with a lemon herb butter, served with roasted potatoes and Chef's choice of vegetable (640 cal)

COCONUT SHRIMP

Jumbo shrimp crusted with coconut, fried and served with sweet pineapple dipping sauce and french fries (1180 cal) ⚠



LANDSHARK® FISH & CHIPS

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

FRIED SHRIMP

Golden fried shrimp served with french fries and house-made cocktail dipping sauce (1590 cal) ⚠

BAJA CRAB CAKES

Two seared Baja crab cakes served with Cajun remoulade, french fries, and Chef's choice of vegetable (1110 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) ⚠

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

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)

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.



CARNITAS TACOS

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

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)

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)

DESSERTS

NY STYLE CHEESECAKE

NY Style Cheesecake served with whipped cream and cinnamon sugar (890 cal)

CHOCOLATE CAKE

Triple layer chocolate cake with dark fudge chocolate icing (790 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)

Before placing your order, please inform your server if a person in your party has a food allergy.



KEY LIME PIE

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