

"DRUNKEN" SHRIMP SKILLET

Sautéed with tequila key lime butter, roasted garlic, onions and peppers, with a mini baguette for dipping \$13.99

BONELESS CHICKEN BITES OR TRADITIONAL WINGS

Served with fresh veggie chips and your choice of sauce \$11.99 Clipper - Buffalo style Jamaica Mistaica - Jerk-glazed

ASIAGO CRAB DIP

Lump crabmeat in a sharp asiago cheese and artichoke cream served with crostini \$13.29

KEY WEST QUESADILLAS

Griddled flour tortilla, Oaxaca and Monterey Jack cheese served with lime crema, guacamole and pico de gallo Chicken Tinga \$14.99 Carne Asada Steak \$15.99

LAVA LAVA SHRIMP Golden fried and drizzled with our chili and lime spiked aioli \$12.99

NMachos

House-made tortilla chips topped with chili, cheese, fresh guacamole, sour cream, jalapeños, tomatoes and scallions \$15.99

• BITES•

WHITE CHEDDAR **CHEESE CURDS**

Served with LandShark Lager BBQ and marinara \$9.99

MARYLAND-STYLE

CRAB CAKE SLIDER Topped with crisp shredded lettuce and jalapeño tartar sauce \$5.99

GRILLED SHRIMP SKEWER

Jerk-glazed shrimp dusted with sugared coconut served with pineapple \$5.99

PRETZEL STICKS

Served warm with mustard sauce and our homemade queso \$9.49

CORN & CRAB CHOWDER \$5.99



CHICKEN CAESAR SALAD Hearts of romaine tossed in creamy lime Caesar dressing, topped with Cajun chicken, house-made crostini croutons, Parmesan cheese and fried onions \$13.99

MARGARITAS & Boat Drinks



WHO'S TO BLAME® MARGARITA Margaritaville Gold Tequila, triple sec and our house margarita blend \$7.50

UPTOWN MARGARITA

Margaritaville Gold Tequila, Cointreau Orange Liqueur and our house margarita blend topped with a Gran Gala float. Excellent on the rocks \$9.25

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house-made agave margarita mix \$8.00

LIVIN' IT UP MARGARITA

Sauza Tres Generaciones Añejo Tequila (certified organic), Grand Marnier and our house-made agave margarita mix. Served on the rocks \$11.50

BLUEBERRY POMEGRANATE MARGARITA

Margaritaville Silver Tequila, Cointreau Orange Liqueur, blueberry pomegranate purée and our house margarita blend \$9.25

FINS TO THE LEFT Margaritaville Silver Tequila, blue curaçao and our house margarita blend \$8.00

LAST MANGO IN PARIS Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, our house margarita blend and cranberry juice. Served on the rocks \$9.25

CHOCOLATE BANANA COLADA

Pinnacle Chocolate Whipped Vodka, 99 Bananas and coconut purée. Topped with a float of Myers's Dark Rum. Served frozen \$8.25

5 O'CLOCK SOMEWHERE

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, BACARDI 151° Rum, orange and pineapple juices with sweet & sour and a splash of grenadine. Served on the rocks \$8.75

TRANQUIL WATERS

Cruzan Mango Rum, blue curacao, pineapple juice and mango \$7.75

BAHAMA MAMA

Margaritaville Spiced and Coconut Rums, Cruzan Aged Dark Rum, crème de banana, pineapple and orange juices. Shaken and served over ice with a splash of grenadine \$8.25

Appleton Rum VX, Sailor Jerry Spiced Rum, our house-made sweet & sour, pineapple juice, pomegranate and a dash of bitters \$8.75

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ENTRE LANDSHARK LAGER

FISH & CHIPS Hand dipped in our LandShark batter, fried and served with jalapeño tartar sauce, French fries and cilantro lime coleslaw \$15.99

JIMMY'S JAMMIN' JAMBALAYA® Cajun rice loaded with shrimp,

chicken and Andouille sausage simmered in a spicy broth \$18.99 **SEAFOOD MAC & CHEESE**

Shrimp and lump crabmeat with cavatappi pasta in a Boursin cream sauce \$20.99

BUTTERMILK FRIED CHICKEN Fried chicken breasts served with Yukon

Gold mashed potatoes, green beans and chicken gravy \$16.99

Add black beans, island rice, cilantro lime coleslaw or French fries to any entrée for \$2.25

CRISPY COCONUT SHRIMP

Jumbo shrimp crusted with coconut and fried. Served with horseradish-orange marmalade dipping sauce, French fries and cilantro lime coleslaw \$19.99

FISH TACOS

Crisply fried in our LandShark batter, topped with avocado, cilantro lime coleslaw and key lime crema. Served with black beans, rice and pico de gallo \$16.99

SHRIMP TRIO

Grilled blackened shrimp, sautéed island lime shrimp and crispy coconut shrimp served with French fries, cilantro lime coleslaw, jalapeño tartar sauce and Key West cocktail sauce \$24.29

Add a side House Salad

or side Caesar Salad

to any entrée \$4.99

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PLANTERS PUNCH

BLACK GROUPER

An 8 oz grilled filet served with island rice, green beans and choice of mango salsa or cilantro lime butter \$23.99

CHIMICHURRI FLAT IRON STEAK

A 10 oz flat iron steak grilled to order, served with chimichurri and French fries* \$19.99

NEW YORK STRIP STEAK

A 12 oz New York strip steak with green beans and Yukon Gold mashed potatoes loaded with cheese, Applewood-smoked bacon, sour cream and green onions* \$25.99

SURF & TURF

Our 10 oz flat iron steak and grilled shrimp served with French fries* \$24.99

GRILLED CHICKEN BREAST

Marinated and seasoned with our special blend of spices and topped with mango salsa. Served with island rice and fire-roasted corn \$18.99

VOLCANO BURGER

Topped with our volcano chili, lava cheese sauce, pickled jalapeños, guacamole and Fritos original corn chips \$14.29

CHEDDAR BBQ BURGER

Topped with cheddar cheese, Applewood-smoked bacon,



Our handcrafted choice

CHEESEBURGER IN PARADISE® Our signature burger topped with American cheese, lettuce, sliced tomato, pickles and paradise island sauce \$12.99

RANCHO DELUXE BURGER

Topped with Monterey Jack cheese, Applewood-smoked bacon, lettuce, sliced tomato, pickles

SHRIMP LOUIS WEDGE SALAD

Crispy iceberg wedge, grilled shrimp skewers, avocado, cherry tomatoes, cucumber, capers and hard-boiled eggs served with paradise island dressing \$16.99

FRIED CHICKEN COBB SALAD

Hand-breaded fried chicken, Applewood-smoked bacon, avocado, tomato, bleu cheese and hard-boiled eggs served with honey mustard dressing \$15.99

TACO SALAD

Chopped greens, volcano chili, tortilla chips, mixed cheese, sour cream, pico de gallo and guacamole served with creamy lime ranch dressing \$13.99

burgers cooked to order* with signature seasonings.

Served with your choice of French fries, sweet potato fries or mixed green salad.

SANDWICHES

Served with your choice of French fries,

sweet potato fries or mixed green salad.

KEY WEST FISH SANDWICH

Panko breaded Red Grouper

golden-fried, topped with

sliced tomato, cilantro lime coleslaw

and jalapeño tartar sauce \$16.99

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and ranch dressing \$13.99

BLACK & BLEU BURGER

Topped with Applewood-smoked bacon, chunky bleu cheese dressing, lettuce and sliced tomato \$13.99

fried onions, lettuce and BBQ aioli. Served with a roasted jalapeño on the side \$13.99

Substitute turkey or veggie burger for any selection.

BEACH CLUB

Sliced turkey and ham, Swiss cheese, Applewood-smoked bacon, lettuce, sliced tomato and dijon aioli on toasted country white bread \$13.99

GULF COAST PANINI

Sliced ham, grilled sliced Andouille sausage, Monterey Jack cheese, pickles and Creole mustard on a buttered baguette \$13.29

GRILLED CHICKEN SANDWICH

Grilled chicken breast, melted Monterey Jack cheese, Applewood-smoked bacon, lettuce, sliced tomato and a side of dijon aioli \$13.99



*Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness.

For your convenience, an 18% gratuity is added for parties of eight or more, which can be changed or eliminated at your discretion.