Some people claim that there’s a woman to blame, but I know... Our traditional house margarita made with Margaritaville Gold Tequila, triple sec and our house margarita blend. Served frozen or on the rocks.

**TROPICAL FRUIT MARGARITA**

Margaritaville Gold Tequila, triple sec, watermelon purée and our house margarita blend. Served on the rocks.

**BOOZE IN THE BLENDER**

Enjoy your specialty drink or draft beer in a 22 oz take-home Margaritaville souvenir blender cup!

GET THE MOST OUT OF YOUR BLENDER CUP WITH OUR RETAIL OFFERS!

**BLACKBERRY MOONSHINE MARGARITA**

Buddy had 8... I suggest starting off with it. Ole Smoky® White Lightnin’ and Blueberry Moonshine with our house margarita blend. Served on the rocks.

**LIGHTNIN’ STRIKE**

Ole Smoky® White Lightnin’ Moonshine, Margaritaville Spiced Rum, Cruzan® Hurricane Proof Rum, agave nectar, pineapple and watermelon juice with our house sweet & sour. Served on the rocks.

**TSUNAMI**

Ole Smoky® Blackberry and Hunch Punch Moonshine, mango and blueberry pomegranate purée. Served on the rocks.

**BOTTLE**

Ask your server for our wine selection.

**DRAFT**

Ask your server for our local and seasonal selection.

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Ole Smoky® Blackberry and Hunch Punch Moonshine, mango and blueberry pomegranate purée. Served on the rocks.

**BOTTLE**

Ask your server for our wine selection.

**DRAFT**

Ask your server for our local and seasonal selection.
BEVERAGES
ASK YOUR SERVER FOR
Chicken Tenders, Caribbean Chicken Egg Rolls and Spinach & Thai chili sauce, shaved jalapenos, green onions, cilantro and Crisp wontons topped with Ahi Tuna, avocados, ponzu glaze.
FISH TACOS
Cr isp y fried in LandShark® batter wrapped in a flour tortilla and layered with grilled bananas cream sauce, fresh guacamole, shredded lettuce and mango pico de gallo. Served with black beans and rice.
L A N D SHARK® FISH & C H I P S
Hand-dipped in LandShark®, batter fried and served with jalapeno tartar sauce and French fries.
C R ISPY COCONUT S H I R MP
Teriyaki glaced chicken and shrimp served with grilled pineapple, island rice and Chef’s choice of vegetable topped with sesame seeds.
T E R I YA K I C H I C K E N & S H I R MP
Teriyaki marinated chicken tossed with grilled pineapple, broccoli, peppers and onions tossed in a teriyaki glaze, served over white rice.
NEW YORK STRIP S T R E E P
A 12oz New York strip served with mashed potatoes and Chef’s choice of vegetable**.
C H I C K E N & B R O C C O L I P A S T A
Chicken and broccoli tossed in an Alfredo cream sauce, topped with Parmesan cheese.
C A T C H O F T H E D A Y
Grilled and served with sliced rice, Chef’s choice of vegetable and mango salsa.
CARIBBEAN CHICKEN EGG ROLLS
Hand-breaded dill pickle chips, served with our
and shredded cheese served with chipotle aioli.
SOUTHWEST AHI POKE NACHOS
Jumbo shrimp crusted with coconut, fried and served with avocado, pico de gallo and sour cream.
PEEL & EAT SHRIMP
Jumbo shrimp seasoned in beer, served with cocktail sauce.
CAJUN CHICKEN EGG ROLLS
Cajun spiced chicken egg rolls, served with your choice of dipping sauce.
ITALIAN RIMMER BURGER
Topped with pepper jack cheese, roasted garlic aioli and roasted red pepper.
NEW YORK STRIP STEAK
A 12oz New York strip served with mashed potatoes and Chef’s choice of vegetable**.
NEW YORK STRIP SALAD
Heart of romaine tossed in creamy lime Caesar dressing, topped with croutons and Parmesan cheese.
TACO SALAD
Shredded iceberg lettuce, seasoned ground beef, cheddar and Monterrey Jack cheese, diced tomatoes, black beans, diced cucumbers, roasted corn and avocado tossed in ranch dressing, topped with crispy tortilla strips, queso fresco and cilantro. Served with fresh guacamole and sour cream.
FRIED CHICKEN SALAD
A blend of chopped iceberg and romaine lettuce, diced tomatoes and cucumbers tossed in our ranch dressing, topped with cheddar and Monterrey Jack cheese, cucumbers and our Hand-Battered Chicken Tenders.
CAESAR SALAD
Hand-breaded buffalo chicken, diced tomatoes, shredded lettuce, croutons, avocado, and shaved Parmesan cheese. Served with your choice of dressing.
SALADS
Adults and children will love our hand-dipped dill pickle chips, served with our
and shredded cheese served with chipotle aioli.
FISH TACOS
Cr isp y fried in LandShark® batter wrapped in a flour tortilla and layered with grilled bananas cream sauce, fresh guacamole, shredded lettuce and mango pico de gallo. Served with black beans and rice.
L A N D SHARK® FISH & C H I P S
Hand-dipped in LandShark®, batter fried and served with jalapeno tartar sauce and French fries.
C R ISPY COCONUT S H I R MP
Teriyaki glaced chicken and shrimp served with grilled pineapple, island rice and Chef’s choice of vegetable topped with sesame seeds.
T E R I YA K I C H I C K E N & S H I R MP
Teriyaki marinated chicken tossed with grilled pineapple, broccoli, peppers and onions tossed in a teriyaki glaze, served over white rice.
NEW YORK STRIP S T R E E P
A 12oz New York strip served with mashed potatoes and Chef’s choice of vegetable**.
C H I C K E N & B R O C C O L I P A S T A
Chicken and broccoli tossed in an Alfredo cream sauce, topped with Parmesan cheese.
C A T C H O F T H E D A Y
Grilled and served with sliced rice, Chef’s choice of vegetable and mango salsa.
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TACO SALAD
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C A T C H O F T H E D A Y
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