WHO’S TO BLAME®

Some people claim 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.

WATERMELON MARGARITA

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

LIVIN’ IT UP

Casamigos® Reposado Tequila, Cointreau® Orange Liqueur, fresh lime and orange juices, agave nectar and pantanal egg white. Served on the rocks.

BLUEBERRY POMEGRANATE MARGARITA

Margaritaville Silver Tequila, Cointreau® Orange Liqueur, blueberry pomegranate purée and our house margarita blend. Served on the rocks.

TROPICAL FRUIT MARGARITA

Margaritaville Gold Tequila, triple sec and our choice of all-natural fruit purées: strawberry, raspberry or mango. Served frozen.

BOOZE IN THE BLENDER

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

BOOZE In the Blender

BLACKBERRY MOONSHINE MARGARITA

Ole Smoky® White Lightning® and Blackberry Moonshine with our house margarita blend. Served on the rocks.

TSUNAMI

Ole Smoky® White Lightning® and Hunch Punch Moonshine, our house sweet & sour with a splash of Sprite. Served on the rocks.

TROPICAL THUNDER

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

BOAT Drinks

5 O’CLOCK SOMEWHERE®

Give me a Hurricane before I go insane! Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® Hurricane Proof Rum, orange and pineapple juice with our house sweet & sour and a splash of grenadine. Served on the rocks.

INCOMMUNICADO

Close your eyes and imagine you to be there. Margaritaville Gold Tequila and Silver Rum, Margaritaville Triple Sec, Wheatley® Vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine. Served on the rocks.

BAMA MAMA

Get funky with a blend of Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark Rum, Bols® Créme de Banana, pineapple and orange juice. Shaken and served over ice with a splash of grenadine. Served on the rocks.

WATERMELON WAVE

Three® Handmade Vodka, orange soda and our house lemonade. Served on the rocks.

ACAFÉ ESCAPE

Esplor® Blends, Myers® Original Dark Rum, coconut and mango purées, our house sweet & sour and a fist of bitters. Served on the rocks.

LIME IN DA COCONUT

Bacardi® Lime, RumHaven® Coconut Rum, Coconut Berry Rum Red Bull® and our premium citrus sweet & sour. Served on the rocks.

BEER

LOADED LANDSHARK®

A LandShark® Lager topped off with Margaritaville Island Lime Tequila.

DRAFT

RUD LIGHT MILLER LITE

14 OZ

LANDSHARK®

14 OZ

BLUE MOON

LAGUNITAS

SAM ADAMS SEASONAL SELECTION

14 OZ

ASK YOUR SERVER FOR OUR LOCAL AND SEASONAL SELECTION

Wine

ASK YOUR SERVER FOR OUR WINE SELECTION

BOOZE IN THE BLENDER

BLACKBERRY MOONSHINE MARGARITA

Ole Smoky® White Lightning® and Blackberry Moonshine with our house margarita blend. Served on the rocks.

LIGHTEIN’ STRIKE

Ole Smoky® White Lightning® and Hunch Punch Moonshine, our house sweet & sour with a splash of Sprite. Served on the rocks.

TROPICAL THUNDER

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

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

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LANDSHARK®

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SAM ADAMS SEASONAL SELECTION

14 OZ

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ASK YOUR SERVER FOR OUR LOCAL AND SEASONAL SELECTION

WINE

ASK YOUR SERVER FOR OUR WINE SELECTION

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.
**BUILD YOUR OWN BURGER**
-
1. Choose your burger:

- **BEEF**
  - 4oz Angus Beef Classic
  - 6oz Angus Beef Classic
  - 6oz Angus Beef Classic w/ BBQ sauce
  - 6oz Angus Beef Classic w/ Teriyaki sauce

- **Veggie**
  - 6oz Black Bean Burger

2. Choose your buns:

- White Bread
- Wheat Bread
- Sourdough

3. Choose your toppings:

- American Cheese
- Sliced Roast Turkey
- Sliced Ham
- Sliced Bacon
- Avocado
- Caramelized Onions
- Mayo

4. Choose your sides:

- French Fries
- Onion Rings
- Side Salad

Substitutions available with modification **Substitutions available with modification**

<table>
<thead>
<tr>
<th>APPETIZER TRIO</th>
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<tbody>
<tr>
<td>Change your latitudes with a sampling of our Hand-Battered Chicken Tenders, Caribbean Chicken Egg Rolls and Spinach &amp; Artichoke Dip</td>
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<th>BEVERAGES</th>
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<td>Substitutions to customize your burger: Chicken Breast, Turkey Burger, Teriyaki Burger</td>
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<tr>
<th>CARIBBEAN CHICKEN EGG ROLLS</th>
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<td>Crisply fried in LandShark batter and served with a side of salsa, guacamole, sour cream and mango pico de gallo.</td>
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<th>CUCUMBER CHOW mein</th>
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<td>Served in a bowl with fresh vegetables and rice.</td>
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<th>FRIED CHICKEN SALAD</th>
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<td>Our signature salad topped with a fried chicken breast, cheese, lettuce, tomatoes and avocado.</td>
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<th>FRIED PICKLES</th>
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<td>Hand-dipped dill pickle chips, served with our housemade dipping sauce.</td>
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<th>HAND-BATTERED CHICKEN TENDERS</th>
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<td>Served with choice of fries or mixed green salad. Substitute onion rings.</td>
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<th>HAND-MADE BANANA PUDDING</th>
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<td>Our signature banana pudding is made from scratch with fresh bananas, cream cheese, and a blend of spices.</td>
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**NEW YORK STRIP STEAK**
-
A 12oz New York strip served with mashed potatoes and Chef’s choice of vegetable.

**CHICKEN & BROCCOLI PASTA**
-
Chicken and broccoli tossed in Alfredo sauce served with a side salad or pasta.

**HOMEMADE KEY LIME PIE**
-
Our custom blended, all natural burgers are cooked to order **with** signature seasonings. Served with your choice of french fries or hand cut salad. Substitute onion rings or a Gluten Free bun. **Substitute onion rings or a Gluten Free bun.**

**GARLIC BACON BURGER**
-
Toped with bacon, lettuce, tomato, roasted garlic aioli and a fried egg.

**RANCHO DELUXE BURGER**
-
Toped with Monterey Jack cheese, applewood-smoked bacon, lettuce, tomatoes, pickles and ranch dressing.

**IMPOSSIBLE® BURGER**
-
Plant-based burger topped with cheese, lettuce and tomato.