



## PLATTERS & ENTRÉES

### FRIED SHRIMP \$24

CRISPY FRIED SHRIMP SERVED WITH TARTAR SAUCE, COLESLAW AND CRINKLE CUT FRIES. TOSSED IN BUFFALO SAUCE UPON REQUEST!

### COCONUT SHRIMP \$24

HAND-BATTERED, CRISPY FRIED AND SERVED WITH SWEET THAI CHILI SAUCE, COLESLAW AND CRINKLE CUT FRIES

### CRISPY CHICKEN TENDERS \$20

HAND-BREADED TENDERS SERVED WITH HONEY BBQ OR RANCH FOR DIPPING, COLESLAW AND CRINKLE CUT FRIES. TOSSED IN BUFFALO OR THAI CHILI SAUCE UPON REQUEST!

### FISH FRY\* \$24

FLAKY COD IS HAND-BATTERED, FRIED TO GOLDEN PERFECTION AND SERVED WITH TARTAR SAUCE, COLESLAW AND CRINKLE CUT FRIES

### SIMPLY GRILLED PLATTER WITH MANGO CHUTNEY\* <sup>GF</sup> \$26

CHOICE OF CHICKEN, SHRIMP OR MAHI, BLACKENED, PERFECTLY GRILLED, AND TOPPED WITH MANGO CHUTNEY. SERVED WITH GARLIC BUTTER BROCCOLI AND YELLOW RICE

### ISLAND BLACKENED SHRIMP FETTUCCINE \$24

FETTUCCINE PASTA TOSSED IN A CREAMY VODKA SAUCE WITH A HINT OF CAYENNE SPICE, FRESH SCALLIONS, TOMATOES, ONIONS, GARLIC AND A SPRINKLE OF PARMIGIANO CHEESE. TOPPED WITH BLACKENED SHRIMP AND SERVED WITH GARLIC TOAST

### SUN-KISSED CHICKEN PENNE \$24

PENNE PASTA SERVED WITH BLACKENED CHICKEN AND BROCCOLI IN A SMOOTH, CREAMY SAUCE INFUSED WITH GARLIC AND SUN-DRIED TOMATOES. SERVED WITH GARLIC TOAST

## HANDHELDS

ALL SANDWICHES AND TACOS ARE SERVED WITH CRINKLE CUT FRIES. **SUBSTITUTE A GLUTEN-FREE BUN \$1**

### ROADSIDE BURGER\* \$22

TWO PATTIES LAYERED WITH AMERICAN CHEESE, MAYO, LETTUCE, TOMATO, PICKLES AND SERVED ON A SWEET BUN

### LULU'S BACON CHEESEBURGER\* \$23

TWO PATTIES TOPPED WITH AMERICAN CHEESE, BACON, HONEY BBQ SAUCE, MAYO, LETTUCE, TOMATO AND PICKLES

### MAHI SANDWICH\* \$26

FRESH MAHI MAHI BLACKENED, GRILLED AND TOPPED WITH MANGO CHUTNEY, ARUGULA AND TOMATO

### CRISPY CHICKEN SANDWICH \$21

LIGHTLY BREADED CHICKEN, FRIED TO A PERFECT CRISP AND TOSSED IN HONEY BBQ SAUCE. TOPPED WITH COLESLAW, MAYO AND PICKLES

### BLACKJACK CHICKEN SANDWICH \$21

GRILLED AND BLACKENED CHICKEN TOPPED WITH BACON, PEPPERJACK CHEESE, LETTUCE, TOMATO AND MAYO ON A SWEET BUN

### BAJA SHRIMP TACOS \$24

GRILLED SHRIMP, MANGO SALSA, CHIPOTLE CREMA, CILANTRO AND LIME SERVED IN TWO CHARRED FLOUR TORTILLAS

### BEACHSIDE FISH TACOS\* \$24

FRESH MAHI MAHI, BLACKENED OR FRIED AND TOPPED WITH SLAW, PICKLED ONION, PICO DE GALLO, TARTAR SAUCE, CILANTRO AND LIME

### CUBAN SANDWICH \$21

SLICED PORK, SHAVED HAM, PICKLES, SWISS CHEESE AND YELLOW MUSTARD PRESSED BETWEEN SLICES OF FRESH CUBAN BREAD

### PO' BOY SANDWICH \$22

A HEARTY HOAGIE ROLL LOADED WITH CRISPY FRIED SHRIMP, SHREDDED LETTUCE, FRESH TOMATO AND PICKLES. FINISHED WITH A BOLD KICK OF SPICY MAYO AND A DRIZZLE OF OLD BAY HOT SAUCE. SERVED WITH A SIDE OF CRINKLE-CUT FRIES

## SALADS

### CLASSIC CHICKEN CAESAR \$20

BLACKENED CHICKEN, CROUTONS AND PARMESAN OVER CHOPPED ROMAINE TOSSED IN CAESAR DRESSING

### THE SHACK SALAD \$22

CHOPPED ROMAINE TOPPED WITH CRISPY FRIED CHICKEN, BLUE CHEESE, BACON, TOMATO, RED ONION, HARDBOILED EGG AND BLUE CHEESE DRESSING

### THAI CRUNCH SALAD \$24

BLACKENED SHRIMP OVER CHOPPED CABBAGE, CARROTS, RED PEPPERS, TOMATO, CUCUMBER AND EDAMAME TOSSED IN THAI PEANUT DRESSING

## KIDDOS

FOR KIDS 12 AND UNDER

SERVED WITH CLASSIC CRINKLE CUT FRIES, KIDS BEVERAGE & A CHOCOLATE CHIP COOKIE

### BURGER\* \$14

JUICY BURGER SERVED PLAIN ON THE BUN  
**ADD CHEESE \$1**

### GRILLED CHEESE \$14

OOEY, GOOEY CHEESE MELTED BETWEEN TOASTED BREAD

### CHICKEN TENDERS \$14

HAND-BREADED TENDERS SERVED WITH HONEY BBQ SAUCE

## SOMETHING SWEET

### BEACHSIDE KEY LIME \$14

A FLORIDA ORIGINAL, MADE FROM SCRATCH! A BUTTERY CRUST FILLED WITH TANGY SWEET KEY LIME CUSTARD, TOPPED WITH WHIPPED CREAM AND A ZEST OF LIME FOR A BRIGHT TASTE OF THE TROPICS

### DOUBLE CHOCOLATE BROWNIE SUNDAE \$14

HOMEMADE BROWNIE MADE WITH GHIRARDELLI CHOCOLATE, A GENEROUS SCOOP OF VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE, WHIPPED CREAM AND A CHERRY

### BOARDWALK DELIGHT \$14

DEEP-FRIED WAFFLE SPRINKLED WITH CINNAMON SUGAR AND PILED HIGH WITH TOASTED COCONUT, PEANUTS, A GENEROUS SCOOP OF VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE, WHIPPED CREAM AND A CHERRY



**WORLD FAMOUS  
64-OZ FISH BOWLS!  
\$30 (SERVES 2-3 PPL)**

## BEACH BITES

### THE THREE AMIGOS \$24

CLASSIC GUACAMOLE, CREAMY QUESO, SALSA AND CRISPY TORTILLA CHIPS

### NACHOS ON THE BEACH \$20

SMOTHERED IN CHEDDAR-JACK CHEESE AND WHITE QUESO, TOPPED WITH BLACKENED CHICKEN, PICO DE GALLO, PICKLED JALAPEÑOS, CREMA AND CILANTRO

### GATOR BITES \$22

TENDER BITES OF GATOR TAIL, HAND-BATTERED, LIGHTLY FRIED AND SERVED WITH FRIES AND SPICY MAYO

### CHICKEN QUESADILLA \$17

BLACKENED CHICKEN, CHEDDAR-JACK CHEESE, PICO DE GALLO AND CREMA

### PEEL & EAT SHRIMP <sup>GF</sup> \$17 HALF LB

STEAMED AND SERVED CHILLED OR HOT WITH A CHARRED LEMON AND COCKTAIL SAUCE

### FRIED PICKLES \$13

HAND-BREADED DILL PICKLE CHIPS, CRISPY FRIED AND SERVED WITH RANCH

### CONCH FRITTERS \$18

EIGHT PERFECTLY FRIED FRITTERS SERVED WITH SWEET THAI CHILI SAUCE AND LEMON

### CRISPY CHICKEN WINGS \$21

TEN CHICKEN WINGS ARE TOSSED IN BUFFALO AND SERVED WITH PICKLES AND RANCH

### SMOKED FISH DIP \$16

MAHI, WAHOO AND WHITE FISH SERVED WITH CRACKERS, CUCUMBERS AND JALAPEÑOS ON THE SIDE

### GOLDEN MELT MOZZARELLA \$13

CRISPY, HAND-BREADED MOZZARELLA FRIED TO GOLDEN PERFECTION WITH A WARM, GOOEY CENTER THAT MELTS IN YOUR MOUTH. SERVED WITH A CHIPOTLE, CREAMY MARINARA SAUCE FOR A PERFECT BITE EVERY TIME

### CAULIFLOWER CRUNCH \$13

LIGHTLY FRIED CAULIFLOWER BITES TOSSED IN OUR SIGNATURE HONEY GARLIC SAUCE WITH A DRIZZLE OF OUR HOMEMADE RANCH. THIS CRISPY, SAVORY SNACK IS THE PERFECT TASTE OF ISLAND INDULGENCE

<sup>GF</sup> GLUTEN FREE

\*These items are cooked to order or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, fish or eggs may increase your risk of foodborne illness. Due to the hand-crafted nature of many items (and variations in vendor supplied ingredients) we cannot make a guarantee regarding the allergen content of an individual menu item. Guests with a special food sensitivity or dietary need are individually responsible for ensuring that any such menu item meets their individual dietary requirements.

# COCKTAILS ON TAP

\$14

## MARGARITA

AGAVE SILVER AND GOLD TEQUILAS, GRAN GALA, HOUSE SOUR AND FRESH LIME. CLASSIC, STRONG AND ON THE ROCKS

## HURRICANE

A NOLA FAVORITE. LIGHT & DARK RUMS, PASSION FRUIT, LIME AND GRENADINE

## TEQUILA SANGRIA

PREMIUM SILVER TEQUILA ENRICHED WITH SMOOTH BLENDS OF WINE, ORANGE AND BERRY LIQUEURS. A FIESTA IN A GLASS. BRIGHT TEQUILA SPARKLE, WINE DEPTH AND A ZESTY ORANGE KICK

## TROPICAL DREAM

A VACATION WORTHY BLEND OF COCONUT, PINEAPPLE AND MANGO FLAVORED RUMS WITH CRANBERRY AND PINEAPPLE JUICES

## BLUE HAWAIIAN

COCONUT AND PINEAPPLE RUMS, BLUE CURACAO, PINEAPPLE AND LEMON. WE'LL BRING THE BIG ISLAND TO YOU!

## GRAIN TRAIN

OUR STRONGEST COCKTAIL! GRAIN ALCOHOL, VODKA AND ORANGE

## TIKI PUNCH

WHITE AND DARK RUMS, ORANGE LIQUEUR, ORGEAT, A SPLASH OF PINEAPPLE, TOPPED WITH GRENADINE

## GUAVA PUNCH

PREMIUM SILVER TEQUILA, GUAVA NECTAR, ORANGE LIQUEUR AND FRESH LIME WITH A SPLASH OF CRANBERRY. BOLD, TROPICAL, AND PERFECTLY BALANCED

# BUY THE DRINK, KEEP THE GLASS!

ENJOY ANY OF OUR COCKTAILS ON TAP IN A SOUVENIR CONTAINER

## SOUVENIR SQUEEZE BOTTLE

22 OZ \$22 | \$14 REFILLS

## HURRICANE GLASS

22 OZ \$22 | \$14 REFILLS

## WORLD FAMOUS FISH BOWL

64 OZ \$30



## WORLD FAMOUS 64-OZ FISH BOWLS! \$30 (SERVES 2-3 PPL)

# CRAFTY COCKTAILS

\$15

## PEACH ISLAND

RUM HAVEN COCONUT RUM, PEACH NECTAR, PEACH SCHNAPPS, BLUE CURACAO AND A SPLASH OF SWEETENED LEMON JUICE. A LIGHT CITRUSY BEVERAGE WITH ISLAND SOUL

## THE LOCAL

RUMHAVEN COCONUT WATER RUM, LIME, SIMPLE SYRUP AND PINEAPPLE

## CUCUMBER COOLER

CUCUMBER MINT-INFUSED VODKA, SIMPLE SYRUP, LIME AND CRISP CUCUMBER SLICES

## OLD FASHIONED ELDER

MICHTER'S BOURBON, ST. GERMAIN ELDER-FLOWER, DASH OF BITTERS, GARNISHED WITH ORANGE PEEL AND FANCY CHERRY

## FLORIDA SCREW

TITO'S VODKA MUDDLED WITH ORANGE AND STRAWBERRIES, FRESH OJ AND AGAVE

## WHITE PEACH SANGRIA

PEACH MOONSHINE, LA PERLINA MOSCATO AND PEACH PURÉE MUDDLED WITH FRESH ORANGE AND MANGO

## SPICY WATERMELON

JALAPEÑO-INFUSED TEQUILA, ANCHO REYES CHILE LIQUEUR, FRESH WATERMELON AND AGAVE

## MANGO BLISS

MANGO RUM, 151 RUM, MANGO PURÉE AND FRESH LIME TOPPED WITH LEMONADE. THE PERFECT BLEND OF TROPICAL AND TART

# WINES

## WHITE

### CHARDONNAY

HOUSE \$8 | KENDALL JACKSON \$13

### PINOT GRIGIO

HOUSE \$8

### SAUVIGNON BLANC

HONIG \$14

### MOSCATO

LA PERLINA \$13

## RED

### PINOT NOIR

HOUSE \$8 | MEOMI \$13

### CABERNET SAUVIGNON

HOUSE \$8 | HESS SELECT \$13

# MOCKTAILS

\$8

## SKINNY MARGARITA

ORANGE JUICE, AGAVE, FRESH LIME, SPLASH OF SODA WATER

## COCONUT REFRESHER

COCONUT PURÉE, PINEAPPLE JUICE, FRESH LIME, SPLASH OF SPRITE

## VIRGIN PIÑA COLADA

## VIRGIN STRAWBERRY DAIQUIRI

## FROZEN BLUE RASPBERRY LEMONADE

# FROZEN CONCOCTIONS

\$14

## PIÑA COLADA

A TROPICAL VACATION FULL OF RUM, PINEAPPLE AND COCONUT

## STRAWBERRY DAIQUIRI

STRAWBERRY PURÉE BLENDED WITH 151 RUM AND JAMAICAN RUM

## RUM RUNNER

A FLORIDA ORIGINAL MADE WITH 151 RUM, BLACKBERRY BRANDY & BANANA LIQUEUR

## SWAMP WATER

GRAIN ALCOHOL, BLUE RASPBERRY AND LEMONADE

## MIAMI VICE

A SWIRL OF STRAWBERRY DAIQUIRI AND PIÑA COLADA

## PAIN IN THE ASS

A SWIRL OF RUM RUNNER AND PIÑA COLADA

## SUICIDE

A BLEND OF ALL FOUR FROZEN FLAVORS. EXPERTS ONLY!

## BOMB POP

A MIX OF SWAMP WATER, PIÑA COLADA AND RUM RUNNER

## TOP IT OFF WITH A FLOATER \$3

MYERS'S DARK RUM, GRAIN ALCOHOL, BACARDI 151 RUM, COCONUT RUM

# BEERS

## DRAFT 16 OZ

BUD LIGHT	\$8
STELLA ARTOIS	\$9
KONA BIG WAVE	\$9
ROTATING TAP	MRKT

## CANNED

LANDSHARK LAGER	\$6
BUD LIGHT	\$7
BUDWEISER	\$7
COORS LIGHT	\$7
MICH ULTRA	\$7
BLUE MOON	\$8
CORONA	\$8
CORONA PREMIER	\$8
HEINEKEN	\$8
ANGRY ORCHARD	\$8
MANGO CART	\$8
MODELO ESPECIAL	\$8
CC JAI ALAI IPA	\$9
GUINNESS	\$9
LAGUNITAS IPA	\$9
STELLA ARTOIS	\$9

## HARD SELZTERS

HIGH NOON	\$8
WHITE CLAW	\$8
SURFSIDE	\$10

