

# MARGARITAS

## WHO'S TO BLAME®

Margaritaville Gold Tequila, Margaritaville Triple Sec and our house margarita blend \$13

## LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, our house margarita blend and a splash of cranberry juice \$13

## FLORIDAYS

Casamigos Blanco Tequila, Cointreau Orange Liqueur, fresh lime and orange juices, simple syrup and pasteurized egg whites. Served on the rocks\* \$13

## UPTOWN TOP SHELF

Margaritaville Gold Tequila, Cointreau Orange Liqueur, our house margarita blend topped with a Grand Marnier Orange Liqueur float \$13

## FINS TO THE LEFT

Margaritaville Silver Tequila, blue curaçao and our house margarita blend \$13

## PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, Margaritaville Triple Sec, lime juice, and simple syrup. Served on the rocks... for margarita aficionados only \$13

## NORTH OF THE BORDER

Tito's Handmade Vodka, Margaritaville Triple Sec, our house margarita blend and a splash of Sprite \$13

## TROPICAL FRUIT MARGARITAS

Margaritaville Gold Tequila, Margaritaville Triple Sec, our house margarita blend and your choice of all-natural fruit purée: strawberry, raspberry or mango. Served frozen \$13

# BOAT DRINKS

## 5 O'CLOCK SOMEWHERE®

Bacardi Superior Light Rum, Margaritaville Passion Fruit Tequila, Ricardo 151 Proof Rum, orange and pineapple juices, our house sweet & sour and a splash of grenadine \$14

## INCOMMUNICADO

Margaritaville Gold Tequila, Bacardi Superior Light Rum, Margaritaville Triple Sec, vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine \$14

## LOVELY CRUISE

Tito's Handmade Vodka, Cointreau Orange Liqueur, pineapple juice, cranberry juice and soda water \$14

## PROPER GETAWAY

Jameson Original Irish Whiskey, Bacardi Superior Light Rum, crème de banana, passion fruit syrup and our house sweet & sour \$14

## SUN BURN

Milagro Silver Tequila, Deep Eddy Lemon Vodka, strawberry purée and our house lemonade \$14

## BAHAMA MAMA

Margaritaville Coconut Rum, Captain Morgan Spiced Rum, Cruzan Estate Dark Rum, crème de banana, pineapple and orange juices with a splash of grenadine \$14

## TRANQUIL WATERS

Cruzan Mango Rum, blue curaçao, pineapple juice and mango \$14

## VOLCANO BLAST

Appleton Estate V/X Rum, Ricardo 151 Proof Rum, amaretto, orange and pineapple juices, fresh lime and a splash of grenadine \$14

# FROZEN DRINKS

## HAVANAS AND BANANAS

Bacardi 8 Yr Rum, Baileys Irish Cream, crème de banana, coconut purée and a float of Myers's Original Dark Rum \$14

## DON'T STOP THE CARNIVAL

Bacardi Superior Light Rum blended with strawberry, banana and mango purées \$14

## DAIQUIRIS TOO FRUITFUL

Light rum and your choice of any all-natural fruit purée: strawberry, raspberry, mango or banana \$13

# BEER

## Can

BUD LIGHT • BUDWEISER • COORS LIGHT  
GUINNESS SMOOTH • HEINEKEN • KALIK • KALIK LIGHT  
O'DOUL'S • SANDS • SANDS LIGHT

\$7

## Bottle

LANDSHARK LAGER  
KALIK RADLER MANGO • KALIK RADLER GUAVA

\$7

## Loaded LANDSHARK.

TRY IT LOADED! Top off your LandShark Lager with Margaritaville Island Lime Tequila for an additional \$2

# WINE

## SPARKLING

PROSECCO La Marca D.O.C., Italy

GLASS  
\$16

BOTTLE  
\$62

## WHITE

MOSCATO Barefoot, California

\$10

\$28

PINOT GRIGIO Santa Christina, Italy

\$13

\$46

SAUVIGNON BLANC Starborough, Marlborough, NZ

\$17

\$67

CHARDONNAY Meiomi, California

\$23

\$90

ROSÉ Barefoot, California

\$10

\$33

## RED

PINOT NOIR Josh Cellars, California

\$13

\$48

MERLOT 14 Hands, Washington

\$15

\$60

RED BLEND Apothic, California

\$13

\$48

MALBEC Alamos, Argentina

\$10

\$34

CABERNET SAUVIGNON Submission, California

\$13

\$48

# VACATION CAFE



\*Should you have any dietary requirements or allergies, please alert your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All prices displayed are subject to 12% VAT and a 15% Service Charge.



# STARTERS

## CONCH CHOWDER

Classic Bahamian tomato based chowder \$12

## CONCH FRITTERS

Signature recipe served with calypso sauce \$12

## WINGS

Seasoned, baked and fried, tossed with choice of guava rum sauce or Buffalo. Served with celery sticks and dipping sauce \$14

## COCONUT SHRIMP

Large shrimp, beer battered and dusted with coconut. Served with spicy mango dipping sauce \$18

## VACATION FRIES

French fries topped with cheese sauce, cheddar & jack cheeses, bacon, sour cream and green onions. Served with ranch dressing \$12

## GIANT PRETZEL

Baked Bavarian salted pretzel served with warm queso and mustard sauce \$10

## SHRIMP & LOBSTER DIP

A spicy blend of local lobster and shrimp, peppers, onions, celery, cream and sherry. Served hot with tortilla chips \$21

# SALADS

## CARIBBEAN CHICKEN SALAD

Baby greens, English cucumbers, Roma tomatoes, roasted corn, candied almonds, tortilla strips, mango-ranch dressing. Tossed with grilled, chilled and diced chicken and johnny cake croutons \$21

## BAHAMIAN CONCH & LOBSTER SALAD

Mixed with key lime mayo, goat peppers and scallions. Served on a bed of greens with tomatoes, cucumbers and johnny cake stick \$27

## ⑤ CALIFORNIA COBB SALAD

Field greens, curried chickpeas, quinoa, roasted corn, tomatoes, avocado, red onions, candied almonds, cucumbers and Meyer lemon vinaigrette \$20

## CAESAR SALAD

Romaine hearts, creamy lime Caesar dressing, johnny cake croutons and Parmesan cheese \$16

With Chicken \$20

With Shrimp \$22

With Steak \$25

# SIDES

BAHAMIAN PIGEON PEAS 'N' RICE \$5

SEASONAL VEGETABLES \$6

SWEET POTATO FRIES \$7

FRENCH FRIES \$6

ISLAND SLAW \$4

MIXED GREEN SALAD \$6

CAESAR SALAD \$6

# HANDHELDS

Served with french fries, side salad or island slaw.  
Substitute sweet potato fries for \$1

## VACATION BACON BURGER

Half pound Kobe beef, smoked bacon, aged cheddar, lettuce, tomato, pickles and red onion served on a toasted brioche bun\* \$24

## ⑤ GYPSY WRAP

Plant-based protein with field greens, chickpeas, quinoa, mushrooms and crushed avocado wrapped in a spinach tortilla \$20

## SWEET HEAT CHICKEN

Seasoned grilled chicken, pineapple, pepper jack cheese, pineapple & bird pepper relish, Sriracha mayo and lettuce on a brioche bun \$23

## LANDSHARK® FISH SANDWICH

Beer battered and fried crisp, romaine lettuce, tomato, red onion, pickles, key lime tartar on a brioche bun \$25

# ENTRÉES

## TAMARIND GLAZED SALMON

Grilled salmon basted with tamarind fruit glaze atop a bed of quinoa with seasonal vegetables \$30

## SUNDAY DINNER

Crispy snapper seasoned with thyme, kosher salt, lime and goat peppers topped with Bahamian style creole sauce. Served with pigeon peas 'n' rice, island slaw and fried plantains \$30

## HALF JERK CHICKEN

Marinated grilled half chicken, basted with Jerk glaze. Served with french fries and island slaw \$28

## ISLAND GRILLED CHICKEN

Citrus marinated grilled chicken breasts topped with mango salsa. Served with rice and fried plantains \$24

## GUAVA RUM RIBS

Slow cooked pork ribs basted with guava rum BBQ sauce. Served with french fries and island slaw \$28

## SHRIMP & LOBSTER SCAMPI

Local lobster meat & shrimp sautéed with garlic, white wine butter sauce, spinach and tomatoes. Served with johnny cake stick \$35

## ⑤ GARDEN PASTA

Cavatappi pasta tossed in light garlic-ginger sauce with plant-based protein and fresh vegetables \$24  
Substitute Chicken \$26  
Substitute Shrimp \$28

## BLACKENED CHICKEN PASTA

Cavatappi pasta tossed with blackened chicken, andouille sausage, Cajun cream sauce, mushrooms, peppers & green onions. Served with johnny cake stick \$28

## 10oz AMERICAN WAGYU FLAT IRON (Butcher Cut)

Seasoned and grilled. Served with french fries and chimichurri sauce\* \$35

# LIL' CHILLERS

Served with a beverage and choice of french fries, side salad, peas 'n' rice or island slaw. Substitute sweet potato fries or seasonal veggies for \$1

## PASTA

Cavatappi pasta tossed with choice of tomato or cheese sauce \$12

## GRILLED CHICKEN BREAST

Lightly seasoned grilled chicken breast \$12

## CHEESEBURGER

American cheese, lettuce & tomato \$12

## CHICKEN FINGERS

Served with BBQ or honey mustard \$12

# DESSERTS

KEY LIME PIE \$10

CHOCOLATE NACHOS \$12

CHOCOLATE CAKE \$12

# BEVERAGES

ESPRESSO • BOTTLED WATER \$3

CAPPUCCINO • LEMONADE \$4

COKE • DIET COKE • SPRITE

FANTA ORANGE • GOOMBAY PUNCH

BARQ'S ROOT BEER • ICED TEA

HOT TEA • COFFEE • PERRIER \$5

RED BULL \$6

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⑤ Vegetarian