

COCKTAILS

GRAND MARGARITA*

Espolón Reposado Tequila, Cointreau Orange Liqueur,
Lime & Orange Juices, Agave Nectar, Pasteurized Egg Whites \$16

PERFECT MARGARITA

Margaritaville Gold & Silver Tequilas, Margaritaville Triple Sec, Orange Curaçao,
Lime Juice. Served on the Rocks...For Margarita Aficionados Only \$13

SIMPLE PLEASURES

Corazón Reposado Tequila, St. Germain Elderflower Liqueur,
Grand Marnier Orange Liqueur, Agave Nectar, Lime Juice \$15

7 MILES OF HEAVEN

Maestro Dobel Diamante Tequila, Ketel One Botanical Peach & Orange Blossom,
Peach Purée, Grapefruit & Lime Juices, Club Soda \$15

FEELING PEACHY

Jose Cuervo Tradicional Plata Tequila, Margaritaville Triple Sec, Peach Purée,
Mint, Premium Citrus Margarita Blend \$13

I NEED A HOT ONE

Casamigos Mezcal, Ancho Reyes Verde, Pineapple & Lime Juices \$14

PASSIONATE MOJITO

Bacardi Superior Rum, Lime Juice, Pure Cane Syrup, Passion Fruit, Mint, Club Soda \$13

JAMAICA MISTAICA

Appleton Estate Reserve Rum, Diplomático Reserva Exclusiva Rum, Pierre Ferrand
Dry Curacao, Giffard Orgeat Syrup, Lime Juice, Dashfire Cinnamon Bitters \$14

PIRATE KING

Mount Gay Black Barrel Rum, Giffard Banane Du Brésil, St. Elizabeth
Allspice Dram, Demerara Syrup \$15

HEMINGWAY GOES BANANAS

Diplomático Reserva Exclusiva Rum, Banana Purée, Lime Juice \$15

LOVELY CRUISE

Wheatley Vodka, Cointreau Orange Liqueur, Hibiscus,
Pineapple Juice, Soda Water \$13

BOTANICAL MULE

Ketel One Grapefruit & Rose Botanical, Lime Juice, Fever Tree Ginger Beer \$14

SHIPS ON THE HORIZON*

Wheatley Vodka, John D Taylor's Velvet Falernum, Lime Juice,
Passion Fruit, Pasteurized Egg Whites \$15

BEACH HOUSE ON THE MOON

The Botanist Gin, Solerno Blood Orange Liqueur, Fever Tree Tonic Water \$14

SHIFTY WATERMELON

Sipsmith London Dry Gin, Lime Juice, Pure Cane Syrup, Cucumber, Mint,
Watermelon Red Bull \$16

BOULIVARDIER OF BROKEN DREAMS

Wild Turkey 101 Rye, Diplomático Reserva Exclusiva Rum, Campari,
Spiced Vermouth, Rosemary \$16

PROPER GETAWAY

Proper Twelve Irish Whiskey, Passoã Passion Fruit Liqueur,
Crème De Banana, Simple Syrup, Premium Citrus Sweet & Sour \$15

BLITZIN'

Elijah Craig Small Batch Bourbon, Appleton Estate Signature Blend Rum,
Giffard Crème de Cacao, Giffard Crème de Menthe, Demerara Syrup, Espresso \$16

FROZEN CONCOCTIONS

TROPICAL HURRICANE

Margaritaville Silver Rum, Myers's Original Dark Rum, House Hurricane Blend,
Float of Cruzan Hurricane Proof Rum \$16

BUSHWHACKER

Margaritaville Dark Rum, Kahlúa, Dark Crème de Cacao, Coconut Purée,
Vanilla Ice Cream, Chocolate Sauce \$14

BEER

Draft

LANDSHARK LAGER • MICHELOB ULTRA • MILLER LITE

14 oz \$6 20 oz \$7.5

BLUE MOON • PALM CITY BLONDE BOMBER

VOODOO RANGER JUICY HAZE

14 oz \$8 20 oz \$10

Bottle

BUD LIGHT • BUDWEISER • BUDWEISER ZERO • COORS LIGHT

LANDSHARK LAGER • MICHELOB ULTRA • MILLER LITE

\$7

ANGRY ORCHARD HARD CIDER • BELL'S TWO HEARTED IPA

CORONA • CORONA PREMIER • FOUR SIXES PILSNER • HEINEKEN

HI 5 IPA • KONA BIG WAVE GOLDEN ALE • MODELO ESPECIAL • PACIFICO

SAMUEL ADAMS • TRULY SELTZER • TWISTED TEA

\$8

FAT TIRE ALE • HIGH NOON SELTZER

PALM CITY HAZIFY IPA • VOODOO RANGER IPA

\$9

Loaded LANDSHARK

TRY IT LOADED! Top off your LandShark Lager with Margaritaville Island Lime
Tequila for an additional \$4

WINE

	GLASS	BOTTLE
LaMarca, Prosecco, Italy	\$13	\$46
Ruffino, Pinot Grigio, Italy	\$11	\$36
Starborough, Sauvignon Blanc, New Zealand	\$12	\$42
Sea Sun, Chardonnay, California	\$11	\$36
William Hill, Chardonnay, California	\$12	\$42
La Jolie Fleur, Rosé, France	\$12	\$42
Mark West, Pinot Noir, California	\$11	\$36
Meiomi, Pinot Noir, California	\$16	\$56
Vint by Robert Mondavi, Cabernet Sauvignon, California	\$29	\$110
Bonanza, Cabernet Sauvignon, California	\$13	\$46
Conundrum, Red Blend, California	\$12	\$42

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

LICENSE TO
CHILL Bar



STARTERS

BAY BREAD

Lump Crab, Garlic, Mozzarella,
Roma Tomatoes, Seasoning \$15

PORK NACHOS

Tortilla Chips, Black Beans, Cheddar & Jack Cheeses,
Jalapeños, Pico De Gallo, BBQ Sour Cream \$15

GRILLED MANGO-HABANERO WINGS

Seasoned, Baked, Grilled and Glazed \$17

STICKY RIBS

Lightly Fried and Tossed with Mango-Teriyaki Sauce \$17

GROUPEL CHEEKS

Local Grouper, House Breading, Citrus Tartar Sauce \$19

CRAB & ARTICHOKE DIP

Creamy Blend of Asiago, Oaxaca &
Cheddar Cheeses, Served with Tostinis \$15

SEAFOOD COCKTAIL

Calamari, Shrimp, Octopus, Avocado,
Spicy Bloody Mary Sauce, Cassava Chips \$18

FLATBREADS

CBR

Grilled Chicken, Bacon, Ranch, Tomatoes, Green Onions \$18

STEAK N' BLEU

Wagyu Steak, Caramelized Onions, Portobello Mushrooms,
Gorgonzola, Arugula, Garlic Oil \$18

SOUP & SALADS

CONCH CHOWDER

Fresh Island Conch in Roasted Tomato Broth, Garden Vegetables \$9

CITRUS SHRIMP SALAD

Chopped Greens, Chilled Blackened Local Shrimp, Mangoes, Pineapples,
Strawberries, Red Onions, Candied Pecans, Citrus Dressing \$22

AVOCADO SALAD

Avocado, Tomatoes, Cucumbers, Fresh Tropical Fruit, Artisan Mix \$18

GREEK SALAD

Romaine, Feta, Olives, Tomatoes, Onions \$18

POKE BOWL

Tuna, Edamame, Wakame, Cucumbers, Peppers, Crispy Onions,
Avocado, Rice, Ponzu Sauce, Spicy Mayo \$24

HANDHELDS

Served With French Fries, Side Salad or Coleslaw

CHILL BURGER*

8 oz Premium Beef, Bacon, American Cheese, Lettuce,
Tomato, Pickles, Onions, Garlic Aioli \$19

BBQ CHICKEN SANDWICH

Grilled Chicken Breast, Hot Honey BBQ,
Pickles, Coleslaw \$19

CLUB WRAP

Oven-Roasted Turkey Breast, Black Forest Ham, Swiss Cheese,
Bacon, Lettuce, Tomato, Creole Mustard, Spinach Tortilla \$18

PHILLY CHEESESTEAK

Shaved Ribeye, Onions, Peppers, Mushrooms,
Provolone, Philly Roll \$20

GROUPEL REUBEN

Grouper, Sauerkraut, 1000 Island,
Swiss, NY Deli Rye \$24

FISH SANDWICH SPECIAL

Today's Local Catch \$MKT

ENTRÉES

BBQ RIBS

Hot Honey BBQ Sauce, French Fries, Coleslaw \$30

STEAK au POIVRE*

Butcher Cut, Red Skin Mashed Potatoes,
Seasonal Vegetable \$32

SHRIMP SCAMPI

Local Shrimp, Spinach, Garlic, Tomatoes, Green Onions,
White Wine Butter Sauce, Cellentani \$29

CACIO e PEPE

Pecorino Romano, Parmigano Reggiano,
Cracked Pepper, Bucatini \$22
With Chicken \$28

MACADAMIA CRUSTED GROUPEL

Pan-Seared Grouper, Macadamia Crust,
Coconut Rice, Fruit Gazpacho \$36

BLUE CRAB STUFFED GULF RED SNAPPER

Oven-Roasted, Coconut Chantilly, Andouille Sausage,
Seasonal Vegetable \$36

GROUPEL en PAPILOTE

Butter, Garlic, Tomatoes, Potatoes, Onions,
Peppers, Olives, Capers, Seasonings \$36

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

SIDES

FRENCH FRIES \$6

SEASONAL VEGETABLES \$6

CAESAR SALAD \$9

MIXED GREEN SALAD \$9

COLESLAW \$6

LIL' CHILLERS

Served with French Fries or Side Salad
For Kids 12 and Younger

CHEESEBURGER \$10

CHICKEN TENDERS \$10

HOT DOG \$8

GRILLED CHEESE \$8

PASTA WITH BUTTER \$8

BEVERAGES

COCA-COLA • DIET COKE

COKE ZERO • SPRITE

BARQ'S ROOT BEER • ICED TEA

MINUTE MAID LEMONADE

HOT TEA • COFFEE • BOTTLED WATER

\$3.5

PERRIER

\$5.5

RED BULL

ORIGINAL • SUGARFREE • COCONUT BERRY • TROPICAL
\$6

DESSERTS

KEY LIME PIE

COCONUT CAKE

STRAWBERRY CAKE

BANANAS FOSTER CHEESECAKE

\$9

20% gratuity will be added to parties of 6 or more