

Appetizers

Nachos Grande **\$11.99**

Warm multi-colored chips topped with our house made cheese sauce, jalapeños, diced tomatoes and shredded cheese. Served with guacamole, sour cream and salsa.

Add: Chicken \$7 Ground Beef \$8

Clam Strips **\$15.99**

Lightly fried and served with homemade island remoulade.

Crab Cakes **\$17.99**

Handmade crab cakes pan seared. Served with island remoulade.

Fried Gator **\$16.99**

Tender gator tossed in our spiced house breading and fried until golden brown. Served with tangy marmalade.

Baked Brie **\$15.99**

Baked brie topped with honey and toasted almonds. Served with toasted pita and fresh seasonal fruit.

Chicken Wings **\$15.99**

Deep fried wings tossed in your choice of sauce: caribbean jerk, garlic parmesan, sunset, teriyaki, datil, mild, medium, hot or dry blackened.

Fish Dip **\$13.99**

Homemade smoked fish dip. Served chilled with toasted pita.

Sunset Shrimp **\$15.99**

Shrimp lightly fried and tossed in our sweet & spicy sunset sauce. Topped with toasted sesame seeds.

Sweet Thai Chili Scallops **\$16.99**

Pan seared scallops tossed in a sweet Thai Chili glaze. Served over a bed of fried spinach.

Mini Ahi Tacos **\$16.99**

Blackened Ahi Tuna served rare on crispy wonton shells, drizzled with a sweet teriyaki glaze. Served with our homemade pineapple mango salsa.

Conch Fritters **\$14.99**

Deep fried and served with island remoulade.

Soup

Cedar Key Clam Chowder **Cup \$5.99/ Bowl \$7.99**

Minorcan Conch Chowder **Cup \$5.99/ Bowl \$7.99**

You can add to any salad or hand held:

Chicken \$7 Fish \$9 Shrimp \$10

Ahi Tuna \$12 Scallops \$15

Add a side Caesar salad or house salad to any entrée for \$5.99

Gluten Free Options Available Upon Request

Fresh Salads

House Salad **\$6.99/\$10.99**

Fresh greens with sliced tomato, cucumber, red onion, shredded cheese and croutons. Served with your choice of dressing.

Caesar Salad **\$6.99/\$10.99**

Crisp romaine, croutons and parmesan cheese tossed in our caesar dressing.

Beaches Caprese Salad **\$12.99**

Fresh mozzarella and sliced tomatoes served over fresh greens. Topped with a balsamic reduction and basil pesto.

Caribbean Salad **\$14.99**

Romaine, spinach, bell peppers, sliced mushrooms, red onion, purple cabbage, sliced almonds and raisins. Served with your choice of dressing.

Wedge Salad **\$13.99**

Crisp salad wedge topped with apple-smoked bacon, bleu cheese crumbles and tomatoes. Served with your choice of dressing.

Dressings: Ranch, Bleu Cheese, Honey Mustard, Caesar, and Balsamic Vinaigrette

Hand Helds

Served with your choice of one side item.

Beaches Fresh Catch Sandwich **\$16.99**

Blackened, grilled or fried, with lettuce, tomato and sliced onion. Served with our homemade pineapple mango salsa.

**Mahi \$1 up-charge*

Sunset Shrimp Tacos **\$17.99**

Shrimp lightly fried and tossed in our sweet & spicy sunset sauce. Topped with toasted sesame seeds. Served with our homemade pineapple mango salsa.

Feta Chicken Sandwich **\$14.99**

Blackened, grilled or fried with feta cheese, roasted red peppers, and sautéed onions.

Bacon Cheddar Burger **\$15.99**

Classic fire grilled burger served with lettuce, tomato and sliced red onion.

Marley Burger **\$15.99**

Char grilled 1/2 pound burger, seasoned with a blend of caribbean spices, crispy onions, and jalapeños. Topped with sautéed purple cabbage, swiss cheese and a caribbean jerk sauce.

Grouper Tacos **\$15.99**

Blackened, grilled or fried, with three grilled soft taco shells. Topped with lettuce, shredded cheese and our Bang Bang sauce. Served with a side of our homemade pineapple mango salsa.

**Mahi \$1 up-charge*

Blackened Chicken Wrap **\$13.99**

Blackened chicken breast with jack cheese, diced tomatoes, shredded lettuce and roasted red peppers. Wrapped in a flour tortilla and served with ranch dressing.

Seared Tuna Wrap **\$18.99**

Thinly sliced seared Ahi Tuna served rare, mixed greens, spinach, cucumbers and pickled cabbage. Wrapped in a spinach tortilla and finished with a wasabi aioli drizzle.

Caribbean Veggie Wrap **\$14.99**

Romaine, spinach, bell peppers, mushrooms, red onion, purple cabbage, sliced almonds and raisins. Drizzled with balsamic vinaigrette dressing and wrapped in a spinach tortilla.

Substitute a Gluten Free Wrap for any hand held

Entrées

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| Caribbean Jerk Chicken Two marinated chicken breasts. Served with caribbean rice, steamed broccoli and fried plantains. | \$20.99 | Beaches Baskets Your choice of: classic fried shrimp, coconut shrimp, chicken tenders or fish and chips. Served with fries and hushpuppies. | \$16.99 |
| Island Jambalaya Sauteed shrimp, blackened chicken and spicy sausage in our island tomato sauce. Tossed with caribbean rice and topped with scallions. | \$24.99 | Datil Pepper Shrimp and Grits Shrimp sautéed with bacon, garlic and andouille sauce. Served over two crispy grit cakes and topped with fresh tomatoes. | \$25.99 |
| Peel-and-Eat Shrimp 1 lb fresh shrimp seasoned with old bay. Served chilled or hot with datil pepper cocktail sauce. | \$21.99 | Fresh Catch of the Day Ask your server for the fresh catch of the day. Blackened, grilled, or fried. Served with our homemade pineapple mango salsa and choice of two sides. | \$23.99 |
| Blackened & Grilled Ribeye Dry rub 12oz blackened and grilled ribeye. Served with house made truffle hot sauce and your choice of two sides. | \$24.99 | Steamed Snow Crab Legs 1 1/2 lbs. served with your choice of one side. Add a cluster to any dish for \$15.99 | Market Price |
| Mediterranean Pasta Linguine in a light basil garlic white wine sauce. Complimented with roasted red peppers, tomatoes, kalamata olives and topped with feta cheese. Served with a side of garlic bread. <i>Add: Chicken \$7 Shrimp \$10 Scallops \$15</i> | \$14.99 | Clams with Linguine For the garlic lovers, fresh clams in the shell sautéed in butter, garlic, white wine and scallions over linguine pasta with fresh lemon. Served with homemade garlic bread. | \$20.99 |

Sides

\$4.99

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| ❖ Seasoned French Fries | ❖ Rice and Beans | ❖ Homemade Coleslaw |
| ❖ Fried Plantains | ❖ Steamed Broccoli | ❖ Beaches Tater Tots |
| ❖ Macaroni and Cheese | ❖ Onion Rings | ❖ Sweet Potato Fries |

Childrens Menu

Desserts

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| Children 12 and under only <i>Served with fries or tater tots.</i> | Fried Cheesecake Silky smooth cheesecake wrapped in thin layers of pastry. Lightly fried and rolled in cinnamon sugar. Served with vanilla ice cream and seasonal fruit. | \$8.99 |
| Cheeseburger \$8.99 | Key Lime Pie A refreshing Florida classic. | \$8.99 |
| Chicken Tenders \$8.99 | Chocolate Volcano Cake Moist chocolate cake with a creamy ganache center. Served with a scoop of vanilla bean ice cream and topped with a drizzle of white chocolate and raspberry. Garnished with fresh seasonal berries. | \$8.99 |
| Macaroni and Cheese \$8.99 | | |
| Fried Shrimp \$9.99 | | |

To assure quality, our entire menu is cooked to order. The consumption of raw or undercooked meats or shellfish may increase your risk of food borne illness. Please inform us of any food allergies.

20% Gratuity will be added to parties of 6 or more.





PARADISE SPECIALTIES

STRAWBERRY KIST \$11

Enjoy the sweet taste of summer!
Tito's Handmade Vodka, lemonade, a dash of
lemon/lime & strawberry purée.

ZACAPA OLD FASHIONED \$14

Ron Zacapa No.23 Guatemalan Rum, agave
syrup, bitters & an orange peel.

PAIN RELIEVER \$11

Captain Morgan Spiced Rum, crème de banana,
piña colada mix, pineapple & orange juice
with a sprinkle of nutmeg.

SKINNY RITA \$12

Don Julio Blanco Tequila, triple sec,
fresh squeezed fruit & agave nectar.
Want some heat, just ask for jalapeños (\$1)

BULLEIT BLAST \$12

Enjoy the award winning Bulleit Old Frontier
Bourbon with muddled mint & lemons,
a hint of agave, with a splash of club soda.

GOD FATHER MARGARITA \$14

The "Don" of Margaritas, a signature margarita
made with award-winning Don Julio Reposado
Tequila & a Grand Marnier floater.

DATIL MARY \$11

Local distilled vodka infused with
St. Auggie datil peppers & our homemade
Bloody Mary Mix.

BEACHES GOOMBAY \$11

Captain Morgan Coconut, crème de banana,
apricot brandy, pineapple juice &
a float of Dark Caribbean Rum.

BLUE LIGHTNING \$11

Blue Raspberry Tennessee Moonshine, peach
schnapps & sour mix. Every sip you take
donates to a fallen Vets family.

ESPRESSO TINI \$14

Need a kick to get you through? Enjoy this
sweet treat with Smirnoff Vanilla Vodka &
Mr. Black Cold Brew Liqueur.

THE BIG FREEZE

(All Frozen) \$14

*Add a floater of Captain Morgan Original Spiced, Bacardí Spiced or
Myers's Original Dark Rum for \$3*

VILANO SUNSET

Bacardí Lime Rum with mango & strawberry purée.

SHIPWRECK

Smirnoff Vanilla Vodka & strawberry purée.

KEY LIME COLADA

Bacardí Lime Rum & piña colada, swirled with a Key Lime Cream Liqueur.

DIRTY BANANA

Bacardí Superior Rum, crème de banana, coffee liqueur, ice cream &
banana mix, finished with a chocolate swirl.

MADI COLADA

Signature piña colada made w/ premium Madagascar Vanilla infused with
Florida sugarcane rum.



BUCKET COCKTAILS

\$18.50 (You keep the Bucket)

RUM RUNNER

Bacardí Superior Rum, blackberry brandy, crème de banana, pineapple/ orange juice, grenadine & a Dark Rum floater.

HURRICANE

Bacardí Superior Rum, peach schnapps, triple sec, orange / pineapple juice, lime juice, grenadine & a Dark Rum floater.

CAT 5

Bacardí Spiced Rum, tequila, triple sec, pineapple/ orange juice, lime juice, a dash of grenadine & a Dark Rum floater.

BEERS

DRAFTS

Ancient City Red • Blue Moon • Bud Light • 1-10 IPA • Islamorada Citrus Ale • First Magnitude Blonde Ale • Miller light • Sam Adams (Seasonal) • Michelob Ultra • Sweet Water 420 • Yuengling • Sierra Nevada Hazy IPA

BOTTLES

DOMESTIC

Budweiser • Bud light • Coors Light • Michelob Ultra • Miller Lite • PBR (can)

IMPORTS

Landshark • Pacifico • Heineken • Red Stripe • Stella Artois • Angry Orchard Cider • Guinness Draft Can • Heineken N/A • Corona • Corona Light • White Claw & High Noon Seltzers (Select Flavors)

WINE LIST

WHITE

Carletto Pinot Grigio, Italy \$8 / \$30
13 Celsius Sauvignon Blanc, New Zealand \$10 / \$38
Kendall-Jackson Chardonnay, California \$10 / \$38
JP Chenet Champagne, (Split) France \$8

RED

Angeline Pinot Noir, California- \$8 / \$30
Freak Show Red Blend, California- \$11 / \$42
J Lohr 7 Oaks Cabernet, Paso Robles- \$11 / \$42

HOUSE WINES

\$8 (Glass Only)

Coastal Vines, California: Pinot Grigio, Chardonnay, Merlot, Cabernet

HAPPY HOUR

MONDAY- FRIDAY 3-7PM

\$3 Domestic Drafts / \$3 Domestic Bottles / \$4 Import & Craft Drafts
\$5 Well Drinks

\$8 Beaches Goombay / \$6 House Margarita

\$6 House Wine

Beaches Import/Craft beer and Wine selections change accordingly with the season.
Please ask your server for our current selections.

Please Drink Responsibly.