



Fins to the Left

FINS UP MARGARITA

Margaritaville Gold Tequila, Margaritaville Triple Sec and our house margarita blend. Served frozen or on the rocks \$9.00

PINK CADILLAC

Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, our house margarita blend and a splash of cranberry juice \$11.00



PERFECT MARGARITA

Margaritaville Gold and Silver Tequila, Margaritaville Triple Sec, Bols® Orange Curaçao and lime juice served on the rocks...for margarita aficionados only \$11.00

BARREL-AGED RITA

Hornitos® Black Barrel® Tequila, Southern Comfort® Black Barrel and our house margarita blend \$11.00

SHARK TANK

LandShark® Lager and our frozen Fins Up Margarita \$12.00

LICENSE TO CHILL

Margaritaville Silver Tequila, Bols® Blue Curaçao and our house margarita blend. Served frozen or on the rocks \$10.00

Fins to the Left



LEMON DROP MARGARITA

Jose Cuervo® Tradicional Reposado Tequila, Ole Smoky® Lemon Drop Moonshine, simple syrup, our house lemonade and margarita blend \$10.50

FLORIDAYS

Herradura® Reposado Tequila, Cointreau® Orange Liqueur, fresh lime and orange juices, agave nectar and pasteurized egg whites* \$13.00

PINEAPPLE OVERBOARD

Margaritaville Gold Tequila, Margaritaville Triple Sec, pineapple purée and our house margarita blend \$9.50

ITALIAN MARGARITA

Margaritaville Calypso Coconut Tequila, Bols® Amaretto and our house margarita blend \$10.00

PEACH MOONSHINE MARGARITA

Ole Smoky® White Lightnin' and Peach Moonshines with our house margarita blend \$10.50

SPICY MANGO RITA

1800® Reposado Tequila, Ole Smoky® Mango Habanero and our house margarita blend \$12.00

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

Fins to the Right

STRANDED ON A SANDBAR

Margaritaville Paradise
Passion Fruit Tequila, Bols®
Peach Schnapps, orange and
cranberry juices \$11.00

LONG ISLAND BEACHER

Margaritaville Paradise
Passion Fruit Tequila, Bacardi®
Mango Rum, New Amsterdam®
Peach Vodka, our house
sweet & sour and a splash of
cranberry juice \$14.00

WALK THE PLANK

Appleton® Estate Signature Blend
Rum, Bols® Amaretto and Crème
De Banana, blackberry purée and
pineapple juice \$11.00

MELON MIXER

Tito's® Handmade Vodka,
watermelon purée and our
house sweet & sour. Topped
with soda water \$11.00

COCO CABANA

Margaritaville Coconut Rum,
Bols® Melon Liqueur, pineapple
and cranberry juices \$9.00

LANDSHARK® MULE

Tito's® Handmade Vodka,
LandShark® Lager and our
house ginger and lime
blend \$11.00



5 O'CLOCK SOMEWHERE®

Margaritaville Silver Rum
and Paradise Passion Fruit
Tequila, Cruzan® Hurricane
Proof Rum, orange and
pineapple juices, our house
sweet & sour and a splash
of grenadine \$12.00

TRANQUIL WATERS

Cruzan® Mango Rum, Bols®
Blue Curaçao, pineapple
juice and mango \$9.00

VOLCANO BLAST

Appleton Estate® Signature
Blend, Bols® Amaretto,
Cruzan® Hurricane Proof
Rum, orange and pineapple
juices, fresh lime and a
splash of grenadine \$11.00

Frozen Concoctions

BANANA BREEZE

Pinnacle® Whipped Vodka,
99 Bananas® (99 proof
banana schnapps), chocolate
sauce and coconut purée.
Served frozen and topped
with a float of Myers's®
Original Dark Rum \$11.00

RUM RUNNER

Myers's® Original Dark Rum
blended with blackberry and
banana purées and topped
with Cruzan® Hurricane Proof
Rum \$11.00

LAVA FLOW

Margaritaville Silver Rum
blended with strawberry
and coconut purées \$10.00



DAIQUIRI'S TOO FRUITFUL

Light rum and your choice
of any all-natural fruit purée:
strawberry, raspberry, mango
or banana \$10.00

Non-Alcoholic Beverages

WATERMELON LEMONADE

Our house lemonade and watermelon purée \$3.25

COCA-COLA • DIET COKE • SPRITE • PIBB XTRA

BARQ'S ROOT BEER • HI-C FRUIT PUNCH

GOLD PEAK ICED TEA • MINUTE MAID LEMONADE

NESTLE PURE LIFE BOTTLED WATER

PERRIER • HOT TEA • COFFEE \$3.25

RED BULL • SUGAR-FREE RED BULL

TROPICAL RED BULL \$5.00

Appetizers

SHRIMP CEVICHE

Shrimp, chilies, onions, cilantro, tomatoes,
fresh lime juice, tortilla chips \$17.00

CAPRESE QUESADILLA

Mozzarella, Roma tomatoes, basil, Parmesan
cheese, balsamic drizzle, tomato basil tortilla \$12.00

CHICKEN WINGS

Buffalo • Honey BBQ • Jerk \$14.00

TENNESSEE PORK NACHOS

Pulled pork, black beans, cheddar & jack cheeses, queso,
jalapeños, pico de gallo, sour cream \$14.00

BEACH CHIPS

Lattice chips, mixed cheese, queso, bacon,
sour cream, chives, ranch dipping sauce \$10.00

CHIPS & DIPS

Fire-roasted salsa, guacamole, queso \$12.00

SPINACH & ARTICHOKE DIP

Spinach, artichokes, Swiss, American and
Parmesan cheeses, tortilla chips \$13.00

Salads

CAPRESE SALAD

Mixed greens, burrata cheese, Kalamata olives,
heirloom tomatoes, fresh basil, Extra Virgin Olive Oil \$12.00

SUMMER SHRIMP SALAD

Chilled blackened shrimp, iceberg, romaine, arugula,
strawberries, mangoes, pineapple, candied pecans,
red onions, citrus vinaigrette \$16.00

CARIBBEAN CHICKEN SALAD

Grilled and chilled chicken breast, iceberg, romaine,
arugula, Roma tomatoes, English cucumbers, mangoes,
candied pecans, tortilla strips, mango ranch dressing \$15.00

CAJUN CHICKEN CAESAR SALAD

Chilled blackened chicken breast, romaine hearts,
Caesar lime dressing, Parmesan cheese, croutons \$15.00

Handhelds

Served with your choice of lattice chips or coleslaw

HAM & SWISS WRAP

Black Forest Ham, aged Swiss cheese, dijonnaise,
Roma tomatoes, field greens, tomato basil tortilla \$14.00

BLACKENED SHRIMP WRAP

Chilled blackened shrimp, romaine hearts, remoulade dressing,
tomatoes, cheddar & jack cheeses, tomato basil tortilla \$15.00

TURKEY AVOCADO WRAP

Roasted turkey breast, smoked bacon, aged Swiss cheese, avocado,
ranch sauce, tomatoes, field greens, spinach tortilla \$14.00

PRESSED PORK

Local pork, balsamic onions, pesto-mayo,
Swiss cheese, baguette \$14.00

PRESSED STEAK WRAP

Sliced steak, cremini mushrooms, balsamic onions, roasted
peppers, fire roasted salsa, Swiss cheese \$16.00

Flat Breads

MARGHERITA

Garlic oil, Roma tomatoes, mozzarella cheese, basil \$12.00

SPICY HAWAIIAN

Red sauce, ham, pineapple, jalapeños, mozzarella cheese \$14.00

ISLAND VEGGIE

Pesto sauce, roasted peppers, red onion, sundried tomatoes,
roasted garlic, mozzarella and Boursin cheeses \$14.00

BBQ

BBQ pizza sauce, pulled pork, roasted corn, red
onion, mozzarella cheese and cilantro \$15.00

Dessert

KEY LIME PIE \$8.00

Draft

14 oz \$7.00
20 oz \$9.00



Can

\$6.00

Loaded **LANDSHARK**

TRY IT LOADED! Top off your LandShark® Lager with Margaritaville Island Lime Tequila for an additional \$2.00

Draft Beer

BUD LIGHT

14 oz \$6.00 20 oz \$8.00

YEE-HAW (ROTATING)

14 oz \$8.00 20 oz \$10.00

Canned Beer

**BUD LIGHT • BUDWEISER • COORS LIGHT • MILLER LITE
O'DOUL'S • PABST BLUE RIBBON (16 OZ CAN)**

\$5.50

TRULY COLIMA LIME • TRULY WILDBERRY

\$6.00

**ANGRY ORCHARD • CORONA • CORONA LIGHT • HEINEKEN
LAGUNITAS IPA • MICHELOB ULTRA • MODELO ESPECIAL**

\$6.50

Buckets of Beer

YOUR CHOICE OF 5 CANS ON ICE

DOMESTIC \$26.50

PREMIUM \$29.00 • **SPECIALTY** \$31.50

Wine

BAREFOOT

**CHARDONNAY • CABERNET SAUVIGNON
MOSCATO • ROSÉ** \$8.00

SPARKLING

WYCLIFF SPARKLING \$8.00