



VOLCANO NACHOS

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Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños \$14.99

### ASIAGO CRAB AND ARTICHOKE DIP

A sharp asiago cream with crab meat and artichoke, served with crostini bread \$13.99

### CARIBBEAN CHICKEN EGG ROLLS

Caribbean spiced roasted chicken, corn, red peppers, onions and shredded cheese served with our chipotle aioli \$12.99

### JUMBO PRETZEL

Served warm with our homemade queso \$10.99

### PEEL & EAT SHRIMP

Tender shrimp simmered in beer with lemon and Old Bay® seasoning, served with cocktail sauce \$12.99



SOUTHWEST CHICKEN SALAD

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Mixed greens, grilled chicken, black beans, roasted corn, diced tomatoes, peppers and fresh avocado tossed in our southwestern vinaigrette topped with crispy tortilla strips and queso fresco \$15.99



### KEY WEST CHICKEN QUESADILLA

Grilled flour tortilla, Oaxaca and Monterey Jack cheese served with sour cream, fresh guacamole and pico de gallo \$12.99

### LAVA LAVA SHRIMP

Golden fried shrimp drizzled with our chili lime aioli \$12.99

### CRISPY FRIED CALAMARI

Hand-breaded, crispy fried rings served with our homemade spicy marinara sauce \$13.99



HAND-BATTERED CHICKEN TENDERS

### HAND-BATTERED CHICKEN TENDERS

Our signature hand-battered chicken tenders served with your choice of Buffalo, honey mustard or BBQ sauce \$11.99



### TACO SALAD

Shredded iceberg lettuce, seasoned ground beef, cheddar cheese, diced tomatoes, black beans, diced cucumbers, roasted corn and avocado tossed in ranch dressing topped with crispy tortilla strips, queso fresco and cilantro. Served with fresh guacamole and sour cream \$13.99

### CHICKEN CAESAR SALAD

Hearts of romaine tossed in creamy lime Caesar dressing, topped with grilled chicken, croutons and Parmesan cheese \$13.99

### SPINACH AND STRAWBERRY SALAD

Fresh baby spinach tossed in Sherry vinaigrette topped with fresh strawberries, apples, candied pecans and bleu cheese crumbles \$14.99



FISH TACOS

### FISH TACOS

Crisply fried in our LandShark batter wrapped in a grilled flour tortilla and layered with grilled habanero cream sauce, fresh guacamole, shredded lettuce and mango pico de gallo. Served with black beans and rice \$16.99

### LANDSHARK LAGER FISH & CHIPS

Hand-dipped in our LandShark batter, fried and served with jalapeño tartar sauce, French fries and our homemade island coleslaw \$16.99

### BUTTERMILK FRIED CHICKEN

Fried chicken breasts served with our homemade mashed potatoes and gravy with Chef's choice of vegetable \$16.99

### CRISPY COCONUT SHRIMP

Jumbo shrimp crusted with coconut and fried. Served with French fries and our homemade island coleslaw \$19.99

### LOUISIANA CAJUN SHRIMP AND GRITS

Cheddar cheese grits topped with sautéed shrimp and our homemade Andouille sausage gravy \$19.49

### CHICKEN FAJITAS

Fajita chicken, roasted peppers and onions served with fresh guacamole, sour cream, fire-roasted ranchero salsa and flour tortillas \$18.99



BEACH CLUB

### BEACH CLUB

Sliced roasted turkey and ham, Swiss cheese, applewood-smoked bacon, lettuce, tomato and Hellmann's® Real Mayo on toasted country white bread \$13.99

### ISLAND CUBAN

Pulled pork, sliced ham, Swiss cheese, sliced pickles and mustard, pressed in a crusty Cuban loaf \$12.99



Add a side mixed green salad or a side Caesar salad to any entrée for \$4.99

### SHRIMP SCAMPI LINGUINE

Linguine pasta tossed with sautéed shrimp in our homemade white wine lemon butter sauce \$19.99

### CHICKEN KABOBS

Roasted chicken, peppers, onions, mushrooms and tomatoes served with island rice and a side of chimichurri sauce \$17.99

### BBQ RIBS

Fork tender baby back ribs seasoned and basted with our signature BBQ sauce served with French fries and our homemade island coleslaw \$21.49 Full Rack \$17.49 Half Rack



BBQ RIBS



Served with your choice of French fries or mixed green salad. Substitute onion rings for \$1.99

### GRILLED CHICKEN SANDWICH

Topped with melted Monterey Jack cheese, applewood-smoked bacon, lettuce and tomato \$13.99

### CRAB CAKE SANDWICH

Crispy fried jumbo lump crab cake topped with lettuce and tomato. Served with a side of Cajun remoulade \$15.99

### SIGNATURE FISH SANDWICH

Catch of the Day served grilled, blackened or fried, topped with lettuce, tomato and a side of jalapeño tartar sauce \$15.99



Our handcrafted choice burgers cooked to order\* with signature seasonings. Served with your choice of French fries or mixed green salad. Substitute onion rings for \$1.99

### CHEESEBURGER IN PARADISE®

Our signature burger topped with American cheese, lettuce, tomato and pickles \$12.99

### CAPRESE BURGER

Topped with sliced fresh mozzarella cheese, tomato, fresh basil and a balsamic glaze \$14.49

### CHEDDAR BBQ BURGER

Topped with cheddar cheese, applewood-smoked bacon, lettuce and BBQ aioli \$13.99

Substitute turkey or veggie burger for any selection. All burgers available on a Gluten Free bun.



FRENCH FRIES \$2.25

SWEET POTATO WAFFLE FRIES \$2.49

ONION RINGS \$3.99

MARKET FRESH SEASONAL VEGETABLE \$2.99

BLACK BEANS \$2.25

ISLAND RICE \$2.25

CAESAR OR MIXED GREEN SALAD \$5.99

HOMEMADE ISLAND COLESLAW \$2.25

HOMEMADE MASHED POTATOES \$3.99

SOUP OF THE DAY \$6.99



CHEESEBURGER IN PARADISE®

### BISON BURGER

Topped with gouda cheese, tomato, lettuce and BBQ aioli \$16.49

### RANCHO DELUXE BURGER

Topped with Monterey Jack cheese, applewood-smoked bacon, lettuce, tomato, pickles and ranch dressing \$13.99

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



\$2.99

COCA-COLA • DIET COKE • SPRITE

PIBB XTRA • BARQ'S ROOT BEER

H-I-C FRUIT PUNCH

MINUTE MAID LEMONADE

GOLD PEAK ICED TEA • HOT TEA

GREEN MOUNTAIN COFFEE® • PERRIER

NESTLE PURE LIFE BOTTLED WATER

Complimentary refills on soft drinks, tea and coffee

\$5.00

RED BULL • SUGAR FREE RED BULL



### OFF TO THE VIRGIN ISLANDS

Our 20oz non-alcoholic daiquiri made with all-natural fruit purée. Your choice of: strawberry, raspberry, mango, banana or pina colada \$3.95

### HOMEMADE Key Lime Pie

Our signature key lime pie, made from scratch daily (get yours while they last!) \$6.99



HOMEMADE KEY LIME PIE

ASK YOUR SERVER FOR ADDITIONAL DESSERT OFFERINGS





UPTOWN TOP SHELF MARGARITA

### UPTOWN TOP SHELF MARGARITA

Margaritaville Gold Tequila, Cointreau® Orange Liqueur, our house margarita blend topped with a Gran Gala® float. Excellent on the rocks \$10.00

### PERFECT MARGARITA

Margaritaville Gold and Silver Tequila, triple sec, orange curaçao and lime juice served on the rocks... for margarita aficionados only \$10.00

### LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, our house margarita blend and cranberry juice. Served on the rocks \$10.00

### FEELIN' HOT HOT HOT

1800® Reposado Tequila, triple sec and our house habanero margarita blend \$10.00

### BLUEBERRY POMEGRANATE MARGARITA

Margaritaville Silver Tequila, Cointreau® Orange Liqueur, blueberry pomegranate purée and our house margarita blend \$10.00

## BOOZE in the Blender

ENJOY YOUR SPECIALTY DRINK OR DRAFT BEER IN A 22OZ TAKE-HOME MARGARITAVILLE SOUVENIR BLENDER CUP FOR AN ADDITIONAL \$8

GET THE MOST OUT OF YOUR BLENDER CUP WITH OUR REFILL OFFERS!

## Wine

ASK YOUR SERVER FOR OUR WINE SELECTION



### WHO'S TO BLAME®

Margaritaville Gold Tequila, triple sec and our house margarita blend \$8.25

### WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend \$8.75

### BLACKBERRY MOONSHINE MARGARITA

Ole Smoky® White Lightnin' and Blackberry Moonshine with our house margarita blend \$9.50

### LIVIN' IT UP

Sauza Tres Generaciones® Añejo Tequila (certified organic), Grand Marnier®, agave nectar and our house margarita blend. Served on the rocks \$11.00

### LICENSE TO CHILL

Margaritaville Silver Tequila, blue curaçao and our house margarita blend \$8.75

### TROPICAL FRUIT MARGARITA

Margaritaville Gold Tequila, triple sec and your choice of all-natural fruit purée: strawberry, raspberry or mango. Served frozen \$8.75



BOOZE IN THE BLENDER

## BOAT Drinks

### 5 O'CLOCK SOMEWHERE®

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® 151° Rum, orange and pineapple juices with our house sweet & sour and a splash of grenadine. Served on the rocks \$9.50

### INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, vodka, gin and triple sec, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine \$8.75

### ONE PARTICULAR HARBOUR

Blue Chair® Spiced Coconut Rum, Cruzan® Vanilla Rum, pineapple juice and blueberry pomegranate purée \$9.00

### TRANQUIL WATERS

Cruzan® Mango Rum, blue curaçao, pineapple juice and mango \$8.25

### PLANTERS PUNCH

Appleton® Estate Signature Blend Rum, Sailor Jerry® Spiced Rum, our house sweet & sour, pineapple juice, pomegranate and a dash of bitters \$9.50

## FROZEN DRINKS

### CHOCOLATE BANANA COLADA

Pinnacle® Chocolate Whipped Vodka, 99 Bananas® and coconut purée. Topped with a float of Myers's® Dark Rum \$9.25

## BEER

### DRAFT

14 OZ \$6.00  
20 OZ \$8.00



LOADED LANDSHARK® Try a LandShark. Lager topped off with Margaritaville Island Lime Tequila \$8.00

### DRAFT

BUD LIGHT • MILLER LITE • COORS LIGHT  
14 OZ \$5.00 20 OZ \$7.00

ANGRY ORCHARD CRISP APPLE CIDER  
LAGUNITAS IPA • BLUE MOON • SAMUEL ADAMS  
SEASONAL SELECTION • SUMMIT EPA  
FULTON LONELY BLONDE • SURLY FURIOUS IPA  
14 OZ \$6.50 20 OZ \$8.50

### BUCKETS

Your choice of 5 bottles on ice:  
DOMESTIC \$24.00 • PREMIUM \$29.00  
SPECIALTY OR MIX IT UP \$31.50



5 O'CLOCK SOMEWHERE®

### LIGHTNIN' STRIKE

Ole Smoky® White Lightnin' Moonshine, Sailor Jerry® Spiced Rum, Cruzan® 151° Rum, agave nectar, pineapple and orange juices with our house sweet & sour \$9.50

### BAHAMA MAMA

Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark Rum, crème de banana, pineapple and orange juices. Shaken and served over ice with a splash of grenadine \$9.00

### ZOMBIE

Margaritaville Silver Rum, Cruzan® 151° Rum, apricot brandy, our house sweet & sour, orange and pineapple juices \$9.00

### DON'T STOP THE CARNIVAL

Margaritaville Silver Rum blended with strawberry, banana and mango purée \$9.00

### BAMA BREEZE

Cruzan® Vanilla Rum, Margaritaville Silver Rum, orange juice, coconut and mango purée \$9.00

### BOTTLE

\$6.00

### BOTTLE

BUD LIGHT • BUDWEISER • COORS LIGHT  
MILLER LITE • MICHELOB ULTRA • O'DOUL'S  
PABST BLUE RIBBON (16 OZ CAN)  
DOMESTIC \$5.00

CORONA • CORONA LIGHT • HEINEKEN  
PACIFICO • SAMUEL ADAMS • STELLA ARTOIS  
PREMIUM \$6.00

GOOSE ISLAND 312 • GUINNESS (16 OZ CAN)  
FAT TIRE • NOT YOUR FATHER'S ROOT BEER  
SPECIALTY \$6.50



- A state of mind since 1977 -