

The Best Margaritas

Ask your server how to enjoy your specialty drink or draft beer in a take-home Margaritaville® souvenir glass.



Uptown Top Shelf

You'll be cruisin' on a delicious wave of Margaritaville® Gold Tequila, Cointreau®, and our special margarita mix crested with a Gran Gala® float. Excellent on the rocks. 9.50

Pink Cadillac Margarita

Made with Margaritaville Last Mango™ Tequila, Cointreau®, our special margarita mix, and a splash of cranberry. Served on the rocks. 9.50

Lucky Rita™

The namesake of our very own World Record Largest Margarita set on October 14, 2011. Margaritaville® Silver Tequila, Margaritaville® Triple Sec, and our special margarita mix. Served in a take-home Margaritaville® souvenir glass. 15.75

Perfect Margarita

Made just the way the map says it should be. Margaritaville® Gold Tequila, Margaritaville® Silver Tequila, Margaritaville® Triple Sec, Orange Curaçao, and Lime Juice on the rocks. (For margarita aficionados only) 9.50

Booze in the Blender

There's booze in the blender and soon it will render that concoction that helps me hang on! Ask for our Who's to Blame® or Tropical Fruit Margarita in a 22 ounce take-home cup. 16.75



Frozen Concoctions

Havas and Bananas®

This one takes you back down there. Made with Cruzan® Dark Rum, Baileys® Irish Cream, Crème de Banana and Island Oasis® Coconut Mix. 9.00

Don't Stop the Carnival

You'll be ready to play by "Kinja Rules" with this tropical blend of Margaritaville® Premium Silver Rum, Island Oasis® Strawberry, Banana, and Mango mixes. 8.00

Bama Breeze

"You can play it cool" with this frozen concoction made with Margaritaville® Premium Silver Rum, Cruzan® Vanilla Rum, orange juice and Island Oasis® Mango and Coconut Mixes. 8.50

Euphoria Daiquiri

Time to go sailing! Made with Light Rum and your choice of any Island Oasis® fruit mix: Strawberry, Raspberry, Mango, Banana, Piña Colada, or Wildberry. 8.00



Who's to Blame®

Our traditional house margarita made with Margaritaville® Gold Tequila, Margaritaville® Triple Sec, and our special margarita mix. Served frozen or on the rocks. 7.75

License to Chill™

This cool blue concoction will chill your toes. Made with Margaritaville® Gold Tequila, Blue Curaçao, and our special margarita mix. Served frozen or on the rocks. 8.25

Off to See the Lizard

A melon margarita with Margaritaville® Gold Tequila, Melon Liqueur, and our special margarita mix. Served frozen or on the rocks. 8.25

Italian Margarita

Made with Margaritaville Calypso Coconut™ Tequila, Amaretto, and our special margarita mix. Served on the rocks. 8.25

Tropical Fruit Margarita

Enjoy an all natural fruit flavored margarita made with Margaritaville® Gold Tequila, Margaritaville® Triple Sec, and your choice of any Island Oasis® fruit mix: Strawberry, Raspberry, Mango, Banana, and Wildberry. Served frozen. 8.25

Boat Drinks

Bahama Mama

Hey Mon! Get Reggae with a blend of Margaritaville® Premium Spiced Rum, Margaritaville® Premium Coconut Rum, Cruzan® Dark Rum, Crème de Banana, pineapple juice, and orange juice. Shaken and served over ice with a dash of Grenadine. 9.00

Incommunicado®

Close your eyes and imagine you're there. Margaritaville® Gold Tequila, Margaritaville® Premium Silver Rum, Margaritaville® Triple Sec, vodka and gin mixed with cranberry juice, pineapple juice, sour mix, and Grenadine. 8.50

5 O'Clock Somewhere

Give me a Hurricane before I go Insane! Margaritaville® Premium Silver Rum, Margaritaville Paradise Passion Fruit™ Tequila, Cruzan® 151° Rum, sour mix, orange juice, pineapple juice, and a splash of Grenadine. Served on the rocks. 9.50

"Why Don't We Get Drunk And..."

You connect the dots. 99 Apples® (99 proof apple schnapps), pineapple juice and sour mix topped with a float of Cruzan® 151 Rum. 8.25

Coco Cabana

Take a trip to the Islands. Made with Margaritaville® Premium Coconut Rum, Melon Liqueur, pineapple juice, and a splash of cranberry juice. 8.25

Rum Runner

A Florida Keys favorite made with Margaritaville® Premium Silver Rum, Crème de Banana, Blackberry Brandy, orange juice, and sour mix. Shaken and served over ice. Then topped with Myers's Dark Rum. 9.50

Cold Draft Beer

Ask for your draft beer in a take-home Margaritaville® souvenir glass.



LandShark® Lager

LandShark® Lager is a refreshing thirst quenching lager and the perfect partner; from Margaritaville® to that One Particular Harbour. LandShark® Lager.....More than just an island beer.



Bud Light, Miller Lite, and Pabst Blue Ribbon 3.00
LandShark® Lager 4.00

Premium Bottled Beer

LandShark® Lager (USA)

A refreshing island lager from the Margaritaville® Brewing Company. 5.50
Loaded LandShark® (LandShark® with Margaritaville Island Lime™ Tequila) 6.50

	3.50		4.50
Budweiser (USA)	Michelob Ultra (USA)	Blue Moon (USA)	Heineken (Holland)
Bud Light (USA)	Miller Lite (USA)	Bud Light Lime (USA)	Guinness (Ireland)
Coors Light (USA)	O'Doul's N/A (USA)	Corona (Mexico)	Sam Adams (USA)
		Lazy Magnolia - Southern Pecan	

Wine

Barefoot® Wines

Cabernet Sauvignon, Chardonnay, Merlot, Moscato, Pinot Grigio, and White Zinfandel. 6.50

Robert Mondavi

Cabernet Sauvignon, Chardonnay, Merlot, and Pinot Grigio. 7.50

Beverages

2.25

Coke Classic, Diet Coke, Sprite, Pibb Xtra, Barq's Root Beer, Minute Maid Lemonade, Iced Tea, Hot Tea, Coffee, Bottled Water, Red Bull (5.00), and Sugar Free Red Bull (5.00)



Sensuous Treats

Chocolate Hurricane

Warm dark chocolate brownie layered with Edy's vanilla bean ice cream, hot fudge, whipped cream, and chopped macadamia nuts. 8.50

Ice Cream

Chocolate, Strawberry, or Vanilla. 3.99

Key Lime Pie

A true taste of the tropics. 6.99

New York Style Cheesecake

Topped with strawberry sauce. 6.99

BRING PARADISE HOME! LOOK FOR MARGARITAVILLE® IN YOUR LOCAL STORE.



ESCAPE TO MARGARITAVILLE ONLINE

WWW.MARGARITAVILLE.COM

NO PASSPORT REQUIRED



"I have always enjoyed food as much as I have music. Both are celebrations of life and go hand in hand. There is nothing more satisfying than good music with good food. So loosen up, open up the menu, order one of everything, savor each selection and get into the Margaritaville state of mind. Bon Appetit, Y'all!!!"

J. Buffett

Just For Starters

Crab, Shrimp, & Mushroom Dip

Our signature appetizer...lump blue crab meat, shrimp, mushrooms, and green onions simmered in a Cajun cream sauce and served with toasted garlic bread. 10.99

Spinach & Artichoke Dip

A traditional creamy dip, topped with parmesan cheese and served with our fried tortilla chips. 8.99

Chicken Wings

Served with veggie sticks and appropriate dipping sauce. 9.99

- Clipper - A Buffalo-style sauce
- Jamaica Mistaica - Our homemade jerk barbecue sauce
- Waimea - A sweet Thai chili sauce

Peel & Eat Shrimp

Eat like a native! Tender shrimp simmered in beer with lemon and Old Bay® seasoning, with our own Key West cocktail sauce and lemon. 10.99

Boneless Chicken Bites

Tossed with your choice of wing sauce. Served with celery and appropriate dipping sauce. 9.99

Volcano Nachos

Topped with chili, cheese, guacamole, sour cream, jalapeños, tomatoes, and scallions. 12.99

Quesadillas

Chicken or beef and roasted peppers on a chipotle tortilla. Served with fire-roasted tomato salsa, sour cream, and homemade guacamole. Chicken 10.99 Beef 12.99

Lava Lava Shrimp

Breaded and fried then tossed with our Asian aioli sauce. 10.99

Conch Fritters

Served with our own mustard caper remoulade. 9.99

Fried Green Tomatoes

Fresh sliced green tomatoes double battered and fried. Served with Cajun cream sauce, crab, and shrimp. 10.99

Marvin's Garden Salads

Grilled Chicken Caesar Salad

Romaine lettuce tossed with Caesar dressing, dusted with parmesan cheese and croutons, topped with grilled chicken. 12.99

Fajita Beef Taco Salad

Crisp tortilla shell filled with mixed greens, fried tortilla strips, tomatoes, cucumbers, shredded cheddar and Monterey jack cheese, and cilantro green chili vinaigrette. Topped with fajita marinated steak and Baja cream sauce. 13.99

Caribbean Chicken Salad

Mixed greens tossed with mangoes, sugared pecans, tomatoes, cucumbers, and jalapeño-mango ranch dressing. Topped with grilled chicken. 12.99

Lobster, Crab, & Shrimp Salad

Salad greens, tomato, cucumber, and onion topped with lobster, lump crab, and shrimp salad. 16.99

Carnivorous Habits

Fajitas*

Our signature marinated chicken breast, fajita steak, shrimp, or grilled portabella mushroom sautéed with peppers and onions, served with warm flour tortillas, homemade guacamole, fire-roasted tomato salsa, sour cream, and mixed cheese. Chicken 15.99 Steak or Combo 16.99 Shrimp 17.99 Mushroom 15.99

House Sirloin*

Grilled and served with Hawaiian butter, mashed potatoes, and seasonal vegetables. 19.99

Teriyaki Sirloin*

Our House Sirloin with teriyaki marinade grilled to order. Brushed with teriyaki glaze and served with pineapple-mango salsa, mashed potatoes, and seasonal vegetables. 21.99

Jerk Chicken

Half chicken marinated in authentic jerk spices and roasted island style. Served with island rice and seasonal vegetables. 15.99

Teriyaki Chicken

Teriyaki marinated boneless, skinless chicken breasts, grilled and glazed. Served with island rice, seasonal vegetables, and pineapple-mango salsa. 15.99

Jimmy's Jammin' Jambalaya®

Cajun rice dish loaded with shrimp, chicken, and andouille sausage simmered in a spicy broth. If it is good enough for the 'Ville in New Orleans, it's good enough for us. 14.99

Calypso Chicken Pasta

Chicken marinated and roasted then tossed with peppers, portabella mushrooms, onions, and penne pasta in a spicy cream sauce. 14.99

Surf & Turf*

House Sirloin brushed with Hawaiian butter. Served with half an order of Coconut Shrimp, mashed potatoes, and seasonal vegetables. 25.99

One Particular Harbour

Add a side salad to any entrée 3.00.

Coconut Shrimp

Jumbo shrimp breaded with coconut and fried. Served with orange-horseradish marmalade, mashed potatoes, and seasonal vegetables. 16.99

Seafood Mac & Cheese

Shrimp and lump crab meat tossed with elbow macaroni in a Boursin cream sauce. Baked with mixed cheese and toasted bread crumbs. 17.99

Jerk Salmon

From Boston Bay, the birthplace of Jamaican Jerk. Salmon rubbed with our signature jerk spices and seared in a skillet. Finished with jerk barbecue sauce and a side of mango chutney. Served with island rice and seasonal vegetables. Market Price

Baja Fish Tacos

Two flour tortillas filled with blackened catch of the day, shredded cabbage, Baja cream sauce, and fire-roasted tomato salsa. Served with black beans and rice. 15.99

Catch of the Day

Ask your server about our selections.

Grilled, blackened, or fried with seasonal vegetables, island rice, and your choice of pineapple-mango salsa, tomato bruschetta, or lemon caper butter. Market Price

Ask about our Gluten Free Menu.

Available as a vegetarian option.

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

Burgers* in Paradise

Fresh choice ground chuck cooked to order with our signature seasonings. Served with French fries and a dill pickle. Substitute onion rings 2.00.

Cheeseburger in Paradise

Topped with American cheese, lettuce, and tomato. 9.99

Barbecue Bacon Cheeseburger

We add our smoked bacon, cheddar cheese, barbecue sauce, and onion strings. 10.99

Black & Bleu Burger

Topped with bleu cheese dressing, black pepper bacon, lettuce, and tomato. 10.99

Al Vacado Turkey Burger

Topped with guacamole, jalapeño mayonnaise, cheddar and Monterey jack cheese, lettuce, tomato, and an onion ring on a toasted bun. 11.99

El Diablo Burger

Winner of our annual National Hamburger Month recipe contest. Our burger topped with fried onions, roasted poblano peppers, Monterey jack cheese, chili paste, and chipotle ketchup, with shredded lettuce on a toasted bun. 11.99

Veggie Burger

A hand formed veggie patty made with Edamame, peas, corn, broccoli, celery, garlic, carrots, and red and green peppers. Served with lettuce and tomato. 10.99



Songline Sandwiches

Served with French fries. Substitute onion rings 2.00.

Fish Sandwich

Grilled, blackened, or fried and served on a wheat roll with lettuce, tomato, tartar sauce, and lemon. Market Price

Cuban Sandwich

Roasted pulled pork and sliced ham pressed in a crusty Cuban loaf with mustard, Swiss cheese, and sliced pickles. 9.99

Barbecue Chicken Sandwich

Marinated Jerk Chicken with smoked bacon, Monterey jack cheese, barbecue sauce, and onion strings. 12.99

Portabella Sandwich

Grilled portabella mushroom cap topped with fresh mozzarella, roasted peppers, and bruschetta tomatoes on a wheat roll. 11.99

Triple Decker Club

Sliced turkey stacked on toasted white bread with Swiss cheese, smoked bacon, lettuce, tomato, and mayonnaise. 13.99

Fried Shrimp Po' Boy

Fried shrimp dressed with lettuce, tomato, pickles, and mayonnaise on a classic French loaf. 10.99

Barbecue Pork Sandwich

Pulled pork on a toasted bun topped with jerk barbecue sauce and served with homemade cole slaw. 12.99



For your convenience, an 18% gratuity is added for parties of eight or more which can be changed at your discretion.

Barometer Soups & Side Salads

Filé Gumbo

Shrimp, crab, andouille, and chicken in our gumbo with rice. 6.99

Corn & Crab Chowder

5.99

Side House Salad

5.99

Side Caesar Salad

5.99

Menus available for 3.00.