

Just For Starters

Volcano Nachos 🌿🇺🇸

Topped with chili, cheese, guacamole, sour cream, jalapeños, tomatoes, and scallions. 14.99

Quesadillas 🌿

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

Chicken Wings

Regular or boneless wings tossed with your choice of sauce; Buffalo, Jamaica Mistaica, or Thai chili. Served with veggie sticks and appropriate dipping sauce. 10.50

Conch Fritters

Served with Cajun remoulade. 10.25

Peel and 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. 12.25

Crab, Shrimp and Mushroom Dip

Our signature appetizer.... lump blue crab meat, shrimp, and mushrooms simmered in a Cajun cream sauce and served with toasted garlic bread. 12.99

Calamari

Lightly breaded calamari rings. Served with garlic aioli and cocktail sauces. 10.99

Entrée Salads

Lobster and Shrimp Salad

A succulent blend of shellfish tossed with rotini pasta, tomatoes, carrots, and lemon-herb vinaigrette served atop a bed of mixed greens. 16.99

Chicken Caesar Salad

Romaine tossed with Caesar dressing, dusted with parmesan cheese and our signature croutons. Topped with chilled grilled chicken. 13.99
Add shrimp 16.99
Substitute crab cake 17.99

Caribbean Chicken Salad 🌿

Mixed greens tossed with mangoes, sugared pecans, tomatoes, cucumbers, and jalapeño-mango ranch dressing, topped with chilled grilled chicken. 13.99

Taco Salad 🌿

Crisp tortilla shell filled with mixed greens, mixed cheese, guacamole, sour cream, and fire-roasted tomato salsa topped with our own taco meat blend. 13.25

Cobb Salad

Mixed greens topped with chicken, bacon, hard-boiled eggs, tomatoes, bleu cheese, and avocado. Served with your choice of dressing. 14.99
Substitute grilled shrimp 17.99

Soups & Side Salads

Soup of the Day

Cup 3.99 Bowl 5.99

Corn and Crab Chowder

Blue crab and corn simmered in a crab broth with a hint of cayenne and a touch of cream. Cup 3.99 Bowl 5.99

House Salad 🌿

5.99

House Caesar Salad

A side portion of our Caesar. 5.99

Margaritaville® Grille

Add a side salad to any entrée 3.00. Add a half order of Coconut Shrimp 7.00.

Fajitas

Our signature marinated chicken breast, fajita steak, or shrimp sautéed with peppers and onions, served with warm flour tortillas, homemade guacamole, fire-roasted tomato salsa, sour cream, mixed cheese, and island rice. Chicken 17.99 Steak or Combo 19.99 Shrimp 20.99

Sirloin and Shrimp Combo*

Our house sirloin brushed with Hawaiian butter. Served with half an order of Coconut Shrimp, mashed potatoes, and seasonal vegetables. 26.99

Teriyaki Steak*

Our house sirloin with our own teriyaki marinade grilled to order. Brushed with teriyaki glaze and served with grilled pineapple, seasonal vegetables, and mashed potatoes. 21.99

Sirloin Steak* 🇺🇸

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

Jerk Chicken

Boneless chicken breasts marinated in authentic jerk spices and roasted island style. Served with seasonal vegetables and island rice. 16.99

Teriyaki Chicken

Two teriyaki marinated, boneless, skinless chicken breasts, grilled and glazed. Served with island rice, seasonal vegetables, and grilled pineapple. 16.50

Calypso Mahi Mahi

Grilled mahi mahi served with island rice and seasonal vegetables. Topped with pineapple-mango salsa. Market Price

Barbecue Ribs 🇺🇸

Slow cooked half rack of ribs grilled and served with French fries. Choose between South Pacific or guava barbecue sauce. 18.99
Make it a full rack for an additional 8.00

Chef Specialties

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. 18.99

Crab Cakes

These won't make you crabby, they're just loaded with lump crab and a hint of Old Bay®. Pan sautéed and served with mashed potatoes and seasonal vegetables. 20.99

Fish Taco Platter

Grilled catch of the day with shredded cabbage and Baja sauce. Served with island rice, black beans, and a side of fire-roasted tomato salsa. 16.99

Coconut Shrimp

Coconut breaded and fried. Served with orange-horseradish marmalade, mashed potatoes, and seasonal vegetables. 18.99

Chicken and Broccoli Pasta

Fresh chicken breast and steamed broccoli sautéed then simmered in a rich garlic cream sauce and tossed with basil and penne pasta. 15.99
Substitute shrimp 18.99

Seafood Mac and Cheese

Shrimp and lump crab meat tossed with elbow macaroni in a Boursin® cream sauce baked with mixed cheese and toasted bread crumbs. 20.99

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

Catch of the Day 🇺🇸

Ask your server about our selections.

Grilled, blackened or pan-fried with seasonal vegetables, island rice, and your choice of pineapple-mango salsa, jerk barbecue sauce, or island butter. Market Price

🇺🇸 Available as a gluten free option. Please ask for our menu.

🌿 Available as a vegetarian option.

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

Burgers*

All of our burgers are served with French fries and a kosher dill pickle. Substitute onion rings 2.00. Substitute a turkey burger or veggie burger for any option.

Barbecue Bacon Cheeseburger

We add our seasoned bacon, cheddar cheese, barbecue sauce, lettuce, and tomato. 12.99

Mexicali Burger 🇺🇸

Topped with mixed cheese, lettuce, fire-roasted tomato salsa, and jalapeños. 12.99

Cheeseburger in Paradise® 🇺🇸

The Heinz 57® is on the table and don't forget the draft beer... if you're old enough. Topped with American cheese, lettuce, and tomato. 11.99

Mushroom Onion Swiss Burger 🇺🇸

Topped with sautéed mushrooms and onions, lettuce, tomato, and Swiss cheese. 12.99

Turkey Burger

Chargrilled and topped with provolone cheese, lettuce, tomato, and garlic-herb mayonnaise. 11.99

Veggie Burger 🌿

Veggie patty served with lettuce and tomato. 11.99



Sandwiches

All of our sandwiches are served with French fries. Substitute onion rings 2.00.

Cuban Sandwich

Roasted pork and sliced ham pressed in a crusty Cuban loaf with mustard, Swiss cheese, and sliced pickles. 11.99

Fish Sandwich 🇺🇸

Catch of the day grilled, blackened, or fried and served on a toasted bun with lettuce, tomato, tartar sauce, and lemon. Market Price

Triple Decker Club

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

Crab Cake Sandwich

Lump crab cake pan-seared and served on a toasted bun with lettuce, tomato and a side of Creole remoulade. 13.99

Barbecue Pork Sandwich

Pulled pork with guava barbecue sauce and topped with onion rings. Served on thick garlic French bread with a side of cole slaw. 12.50

California Chicken Sandwich 🇺🇸

Grilled fajita chicken on a honey wheat roll with Monterey jack cheese, watercress mayonnaise, lettuce, and tomato. 12.50

Lobster Roll

Our lobster salad served on a traditional bun. 18.99

The Best Margaritas

Ask your server how to enjoy your specialty drink or draft beer in a take-home Margaritaville® souvenir glass for an additional 700.

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. 9.50

Woman to Blame

A 95 calorie version of our traditional house margarita made with Margaritaville® Gold Tequila, Finest Call® Lite Sweet & Sour Mix, and fresh lime juice. Served on the rocks. 9.50

License to Chill™

This cool blue concoction will chill your toes. Made with Margaritaville® Gold Tequila, Bols® Blue Curaçao, and our special margarita mix. Served frozen or on the rocks. 10.00

Off to See the Lizard

A melon margarita with Margaritaville® Gold Tequila, Bols® Melon Liqueur, and our special margarita mix. Served frozen or on the rocks. 10.00

Pomegranate Margarita

Made with Margaritaville® Silver Tequila, Margaritaville® Triple Sec, Finest Call® Pomegranate Syrup, and our special margarita mix. 10.00

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, Guava, Papaya, and Wildberry. Served frozen. 10.00

Boat Drinks

Bahama Mama

Hey Mon! Get Reggae with a blend of Margaritaville® Premium Spiced Rum, Margaritaville® Premium Coconut Rum, Cruzan® Dark Rum, Bols® Crème de Banana, pineapple juice, and orange juice. Shaken and served over ice with a dash of Finest Call® Grenadine. 10.00

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 Finest Call® Grenadine. 9.75

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 Finest Call® Grenadine. Served on the rocks in a take-home Margaritaville® souvenir glass. 17.00

Coco Cabana

Take a trip to the Islands. Made with Margaritaville® Premium Coconut Rum, Bols® Melon Liqueur, pineapple juice, and a splash of cranberry juice. 9.50

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

You connect the dots. 99 Apples® (99 proof apple schnapps), Cruzan® 151° Rum, pineapple juice, and sour mix. 9.50

Rum Runner

A Florida Keys favorite made with Margaritaville® Premium Silver Rum, Bols® Crème de Banana, Bols® Blackberry Brandy, orange juice, and sour mix. Shaken and served over ice. Then topped with Myers's Dark Rum. 10.00

Cold Draft Beer

Ask your server how to enjoy your draft beer in a take-home Margaritaville® souvenir glass for an additional 700.

Lone Palm Ale®

Somewhere on a beach sits a Lone Palm, nestled in the sand acting as a beacon of paradise. Lone Palm sways, as the ocean breeze whistles an island tune. Escape to Margaritaville® and enjoy Lone Palm.

Bud Light or Coors Light 4.75
LandShark® Lager, Lone Palm Ale®, Blue Moon,
or Samuel Adams Seasonal 5.75

Premium Bottled Beers

LandShark® Lager (USA)

A refreshing island lager from the Margaritaville® Brewing Company. 5.75

Loaded LandShark® (LandShark® with Margaritaville Island Lime™ Tequila) 7.75

Budweiser (USA) 5.00	Michelob Ultra (USA) 5.75	Amstel Light (Holland) 5.75	Heineken (Holland) 5.75
Bud Light (USA) 5.00	Miller Lite (USA) 5.75	Bud Light Lime (USA) 5.75	Samuel Adams (USA) 5.75
Coors Light (USA) 5.00	O'Doul's N/A (USA) 5.75	Corona (Mexico) 5.75	Sam Adams Light (USA) 5.75
		Corona Light (Mexico) 5.75	Shock Top (USA) 5.75
		Guinness (Ireland) 5.75	

Ask your server about our seasonal bottled beer.

Wine

Barefoot® Wines 7.50

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

Robert Mondavi Private Selection 8.50

Chardonnay, Cabernet Sauvignon, and Merlot

Beverages

3.50



Coke Classic, Diet Coke, Cherry Coke, Sprite, Barq's Root Beer, Hi-C Fruit Punch, Minute Maid Lemonade, Iced Tea, Hot Tea, Coffee, Bottled Water, Red Bull (5.00), and Red Bull Sugar Free (5.00)

Decadent Desserts

Chocolate Hurricane

Warm dark chocolate brownie layered with Edy's Grand® vanilla ice cream, hot fudge, whipped cream, and chopped macadamia nuts. 7.99

Chocolate Banana Bread Pudding

Served warm with Edy's Grand® vanilla ice cream, chocolate sauce, whipped cream, and peanuts. 6.99

Key Lime Pie

A true taste of the tropics. 6.99

N.Y. Style Cheesecake

Topped with fresh seasonal fruit. 6.99

Peanut Butter Pie

Light and creamy filling made with crunchy peanut butter placed in a chocolate cookie crust and then topped with chunks of Reese's® Peanut Butter Cups. Drizzled with chocolate ganache and caramel. 6.99

Edy's Grand® Ice Cream

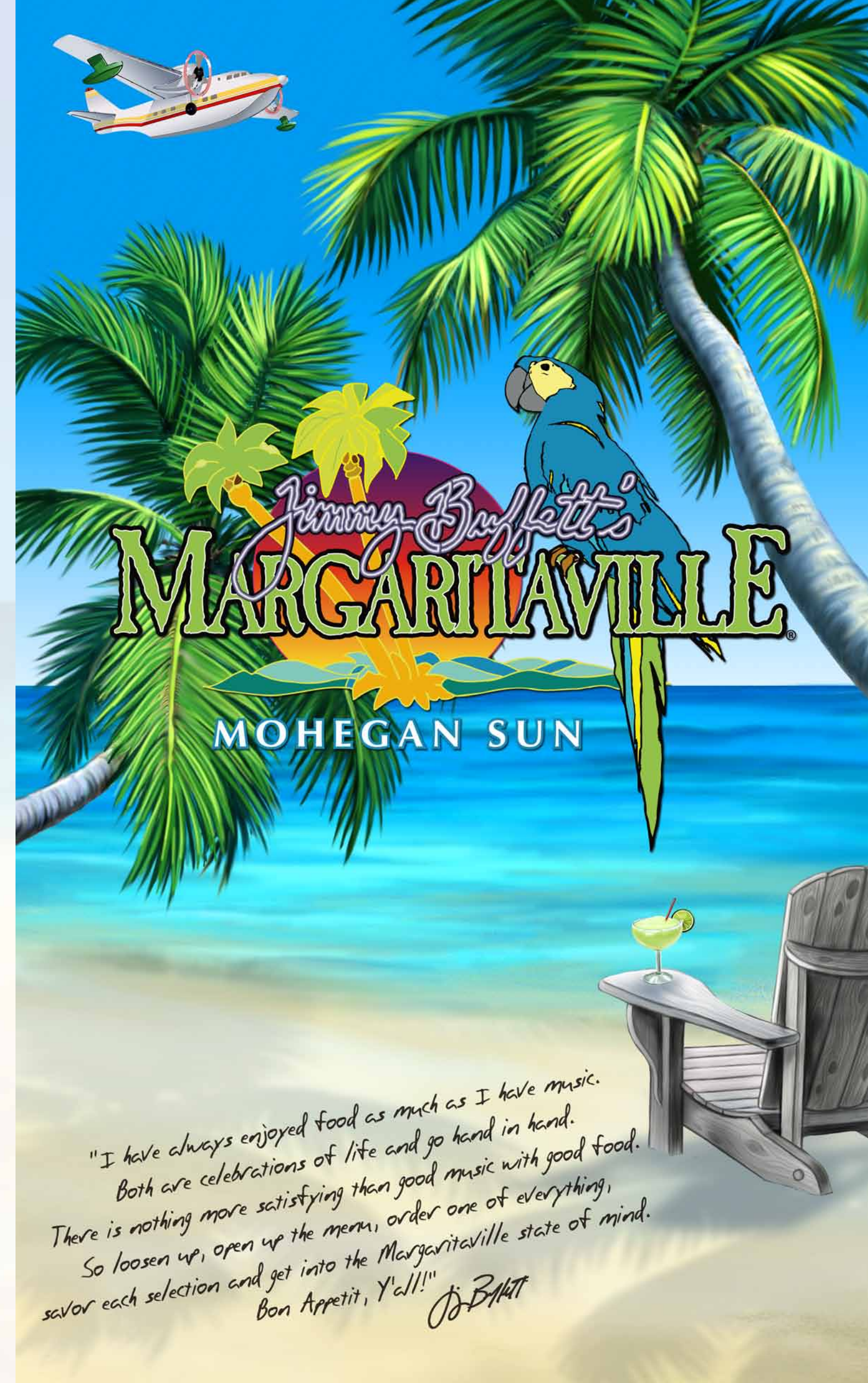
Chocolate, strawberry, or vanilla. 4.99

Bring Paradise home! Look for Margaritaville® in your local store.



ESCAPE TO MARGARITAVILLE ONLINE
WWW.MARGARITAVILLE.COM
NO PASSPORT REQUIRED

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"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!!!"
Jimmy Buffett

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. 11.00

Pink Cadillac Margarita

Made with Margaritaville Last Mango™ Tequila, Cointreau®, our special margarita mix, and a splash of cranberry juice. Served on the rocks. 11.00

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. 16.50

Italian Margarita

Made with Margaritaville Calypso Coconut™ Tequila, Bols® Amaretto, and our special margarita mix. Served on the rocks. 10.00

Perfect Margarita

Made just the way the map says it should be. Margaritaville® Gold Tequila, Margaritaville® Silver Tequila, Margaritaville® Triple Sec, Bols® Orange Curaçao, and Finest Call® Lime Juice on the rocks. (For margarita aficionados only) 11.00

Frozen Concoctions

Havanas and Bananas®

This one takes you back down there. Made with Cruzan® Dark Rum, Baileys® Irish Cream, Bols® Crème de Banana, and Island Oasis® Coconut Mix. 10.00

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. 9.50

"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. 9.50

Euphoria Daiquiri

Time to go sailing! Made with Conch Republic Light Rum and your choice of any Island Oasis® fruit mix: Strawberry, Raspberry, Mango, Banana, Guava, Piña Colada, or Wildberry. 9.00

