

THE TIKI BAR

Starters

LAVA LAVA SHRIMP - \$11
Crispy Fried Shrimp tossed in Asian Aioli Sauce

V HUMMUS - \$8
House-Made Hummus served with Pita Chips, Carrots and Celery. Served Traditional, Mediterranean, Pesto or Spicy

FRIED CLAM STRIPS - \$8
Lightly Breaded and Fried Clam Strips. Served with Key West Cocktail Sauce

V FRIED GREEN TOMATOES - \$8
Lightly Breaded and Fried. Served with Mango Ranch Dipping Sauce

AHI TUNA NACHOS - \$8
Locally Caught Blackened Yellowfin Tuna, Avocado Petals, Pineapple-Mango Pico with Sweet Soy Reduction and Cilantro Creme Fraîche on Won Ton Chips

SMOKED TUNA DIP - \$8
Locally Caught Yellowfin Tuna, Smoked In-House. Served with Crispy Fried Won-Ton Chips

V SPINACH ARTICHOKE DIP - \$7
Creamy Rich Blend of Spinach, Cheese and Artichoke Hearts Served with Corn Tortilla Chips

Salads

ENRICHMENTS: GRILLED CHICKEN \$5, CRAB CAKE \$6, FISH \$7, SHRIMP \$6

V HOUSE SALAD - \$9
Iceberg, Romaine and Radicchio Lettuce topped with Carrots, Grape Tomatoes, Cucumbers, Croutons and Shredded Cheddar-Jack Cheese
- Side Size \$5

V CAESAR - \$9
Hearts of Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing
- Side Size \$5

V SUMMER BERRY - \$11
Spring Mix, Strawberries, Blueberries, Feta, Candied Pecans and Balsamic Reduction

V Gf ICEBERG WEDGE - \$9
Iceberg Lettuce, Tomatoes, Bacon, Bleu Cheese Crumbles, topped with Bleu Cheese Dressing and Balsamic Reduction
- Side Size \$5

Gf CARIBBEAN CHICKEN - \$13
Iceberg, Romaine and Radicchio Lettuce, Diced Mangoes, Tomatoes and Candied Pecans Topped with Sliced Chicken and tossed with Mango Ranch Dressing

Sandwiches & Baskets

SANDWICHES SERVED WITH FRIES AND A KOSHER PICKLE
SUBSTITUTE ONION RINGS OR SALAD FOR \$2

FRANK'S STEAK BURGER - \$11
Half Pound Grilled Black Angus Burger on a Toasted Challah Bun with Lettuce, Tomato and Cheese
- Add Hardwood Smoked Bacon \$2

Gf CHICKEN WINGS - \$10
Ten Jumbo Wings tossed in Buffalo, Jerk BBQ or Thai Sauce
- *Thai sauce is not Gf

MARGARITAVILLE CLUB - \$13
Roasted Turkey, Swiss Cheese, Bacon, Lettuce, Tomato and Mayo on Toasted White Bread

FORT PICKENS PO'BOY CHICKEN \$12 / SEAFOOD \$13 / OYSTERS \$15
Choice of: Chicken, Fish, Shrimp or Fried Oysters
Style: Grilled, Blackened or Fried. Served with Shredded Iceberg, Sliced Tomatoes and Spicy Remoulade on a Leidenheimer Pistolet
- Oysters only available fried

SEAFOOD TACOS - \$13
Choice of: Shrimp or Fish. Grilled, Blackened or Fried topped with Pineapple-Mango Pico, Asian Slaw and Cilantro Sour Cream on Flour Tortilla Shells. Served with Tortilla Chips and Fire Roasted Tomato Salsa
- Substitute Fried Oysters for \$1

BLACK & BLEU BURGER - \$12
Half Pound Blackened Angus Burger covered with Bleu Cheese, Bacon, Lettuce and Tomato

CABANA CHICKEN SANDWICH - \$12
Grilled Marinated Chicken Breast with Monterrey Jack Cheese, Hardwood Smoked Bacon, Lettuce and Tomato on a Toasted Challah Bun

FRESH CATCH SANDWICH - \$13
Daily Catch Grilled, Blackened or Fried. Served on a Toasted Honey Wheat Bun with Lettuce, Tomato and a side of Sun-Dried Tomato Tarter Sauce

CHICKEN TENDER BASKET - \$9
Crispy Fried Tenders and French Fries served with Ranch, Honey Mustard or BBQ
- Toss in Jerk BBQ, Buffalo or Thai Sauce \$1

KID'S MENU - \$6
JR. CHEESEBURGER, PBEJ, CHEESE QUESADILLA, FRIED SHRIMP OR CHICKEN TENDERS

Comes with a Drink and Choice of French Fries or Fruit Cup

COKE, DIET COKE, SPRITE, DR. PEPPER, LEMONADE, FRUIT PUNCH, ROOT BEER OR ICED TEA \$2.5
APPLE, ORANGE, PINEAPPLE OR GRAPEFRUIT JUICE \$4
BOTTLED WATERS \$3, RED BULL \$5

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Margaritas

THE ORIGINAL MARGARITA \$8
--VOTED BEST MARGARITA ON THE COAST-- Blend of Maestro Dobel and Corralejo Tequila with Fresh Lime Juice and Orange Liqueur. Served on the Rocks

CHIPOTLE PINEAPPLE MARGARITA \$9
Tanteo Chipotle and Corralejo Blanco Tequila, Ancho Reyes Liqueur mixed with Fresh Lime and Pineapple Juice. Served on the Rocks

STRAWBERRY CUCUMBER MARGARITA \$9
Strawberry and Cucumber Infused Tequila, Fresh Lime Juice, Cucumber Bitters. Served on the Rocks

FROZEN WHO'S TO BLAME \$7
Our Traditional House Frozen Margarita made with Margaritaville Gold Tequila and Triple Sec

LICENSE TO CHILL \$7.5
Classic House Margarita with a Float of Blue Curacao. Frozen or On The Rocks

Boat Drinks

THE BOOZE IN THE BLENDER 22OZ SOUVENIR CUP THAT'S YOURS TO KEEP! \$15

Choose your cocktail: It's 5 O'Clock Somewhere, Bahama Mama, Rum Runner, Incommunicado, "Why Don't We Get Drunk and..", Frozen Who's to Blame, Daiquiri, Bama Breeze and Havanas Banana
— Refill it for only \$9

IT'S 5 O'CLOCK SOMEWHERE \$8
GIVE ME A HURRICANE BEFORE I GO INSANE! Silver Rum, 151 Rum, Margaritaville Paradise Fruit Tequila, Fresh Orange Juice and Lime Juice, Pineapple Juice and a Splash of Grenadine

DARK & STORMY \$7
Bermuda Classic... Gosling's Black Seal Rum, Fresh Lime Juice and Ginger Beer

TOES IN THE WATER \$8
Tullamore Dew Irish Whiskey, Fresh Pineapple, Lemon Juice and Mint

RED GOPHER \$10
Modelo Especial and a Shot of Maestro Dobel Tequila

M.B.H. PAINKILLER \$8
Pusser's Rum, Orange and Pineapple Juices, Coconut Cream and dusted with Nutmeg

CAIPIRINHA \$8
Cachaca 61(Brazilian Rum) and Muddled Limes

THE MAI TAI \$9
A classic 1944 Recipe Mai Tai with Smith and Cross Aged Rum, Aged Martique Rhum, Clement Orange Shrub Orange Curacao, Orgeat and Lime

RUM OLD FASHIONED \$12
Mount Gay XO and Tiki Bitters. Served over an Ice Block with Cherry and Orange Peel

INCOMMUNICADO \$7
Silver Rum, Vodka, Tequila, Gin, Triple Sec, Pineapple and Cranberry Juice and Fresh Lime

BAHAMA MAMA \$7
Margaritaville Spiced, Dark and Coconut Rum, Bols Creme de Banana mixed with Pineapple and Fresh Orange Juice with a dash of Grenadine.

RUM RUNNER \$7
Silver Rum, Bols Creme de Banana and Blackberry Brandy, Orange and Pineapple Juice and a float of Margaritaville Dark Rum

Frozen Concoctions

Add a Float of Sailor Jerry Spiced Rum or Kraken Dark Rum +2

BUSHWACKER \$7.5
--THE WORLD FAMOUS PENSACOLA BEACH COCKTAIL-- Margaritaville Dark Rum, Bols Coffee Liqueur and Creme de Cacao blended with Ice Cream

PINEAPPLE UNDER THE SEA \$14
Flor de Cana Silver Rum, Fresh Pineapple and Lime Juice, Condensed Milk with a Float of Goslings Dark Rum

- **INSTAGRAM READY! @ THE_TIKI_BAR_AT_MBH**

HAVANAS BANANAS \$7
Margaritaville Dark Rum, Bailey's Irish Cream, Bols Creme de Banana blended with Pina Colada Mix

BAMA BREEZE \$7
Cruzan Vanilla Rum, Silver Rum, Fresh Orange Juice, blended with Mango and Pina Colada Mix

DAIQUIRI \$7
Silver Rum Blended with your choice of Strawberry, Mango, Raspberry, or Banana Puree

Light and Refreshing

PALOMA \$8
Maestro Dobel Tequila, Fresh Grapefruit and Lime Juice, Cucumber Lavender Bitters, Soda Water

MIMOSA GLASS \$6.5 BOTTLE \$24
Dry Sparkling Champagne and Fresh Squeezed Orange Juice or Cranberry Juice or Pineapple Juice

FLORIDA SPRING BREAKER \$7
Deep Eddy Grapefruit Vodka, Fresh Lime Juice, House Grown Mint and topped with Soda

THE TOM RUSSELL \$8
A Classic Arnold Palmer with a Peachy Twist! Deep Eddy Peach Vodka with House-made Lemonade and Unsweet Tea

THE BOAT DOCK \$8
Kraken Black Spiced Rum, Fresh Pineapple and Lime Juice, Honey and Soda Water

PEACH IN THE SAND BELLINI \$8
Refreshing Blend of Zonin Prosecco and Giffard Peach Liqueur

ORANGE CRUSH \$7.5
Hangar One Mandarin Vodka, Orange Liqueur, Fresh Squeezed Orange Juice, Shaved Ice and Splash of Sprite

Beer

LOADED LANDSHARK \$6.5
Draft or Can of Landshark topped with a of Margaritaville Lime Tequila

LANDSHARK, CORONA, CORONA LIGHT, HEINEKEN, MODELO ESPECIAL, DOS EQUIS, STELLA ARTOIS, YUENGLING

- \$4.5

BUD LIGHT, BUDWEISER, COORS LIGHT, MILLER LITE, MICHELOB ULTRA, BLUE MOON

- \$4

Craft Beer & Cider - \$4.5

ABITA AMBER
OSKAR BLUES PILSNER
IDYLL HOUNDS MAN-O-WHEAT
30A BEACH BLONDE ALE
EL SULLY CERVEZA
OSKAR BLUES DALES PALE ALE
LAGUNITAS IPA
TERRAPIN HI-5 IPA
GOOD PEOPLE IPA
ANGRY ORCHARD HARD CIDER