

## STARTERS



**VOLCANO NACHOS**

### VOLCANO NACHOS

Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños \$16.49

### SPINACH & ARTICHOKE DIP

A traditional creamy dip, topped with Parmesan cheese and served with our tortilla chips \$10.99

### ASIAGO CRAB AND ARTICHOKE DIP

A sharp asiago cream with crab meat and artichoke, served with crostini bread \$14.49

### CONCH FRITTERS

Served with our own mustard caper remoulade \$9.99

### LAVA LAVA SHRIMP

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

### SOUTHWEST CHICKEN SALAD



### NEW SOUTHWEST CHICKEN SALAD

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

### SEAFOOD SALAD

Mixed greens, diced tomatoes and cucumbers topped with shrimp and crab salad. Served with crostini bread \$16.99

### NEW CRISPY FRIED CALAMARI

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

### PEEL & EAT SHRIMP

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

### HAND-BATTERED CHICKEN TENDERS



### NEW HAND-BATTERED CHICKEN TENDERS

Our signature hand-battered chicken tenders served with your choice of Buffalo, honey mustard or BBQ sauce \$12.99

## SALADS

### 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 \$15.99

### CHICKEN CAESAR SALAD

Hearts of romaine tossed in creamy lime Caesar dressing, topped with grilled chicken, croutons and Parmesan cheese \$15.49

### FISH TACOS



### NEW 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 \$18.49

### LANDSHARK LAGER FISH & CHIPS

Hand-dipped in our LandShark batter, fried and served with jalapeño tartar sauce, French fries and our homemade island coleslaw \$17.99

### CATCH OF THE DAY

Grilled and served with island rice, Chef's choice of vegetable and mango pico de gallo \$18.99

### CRISPY COCONUT SHRIMP

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

### MARYLAND STYLE CRAB CAKES

Pan-seared jumbo lump crab cakes served with French fries, our homemade island coleslaw and Cajun remoulade \$23.49

## SIGNATURE ENTRÉES

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

### JIMMY'S JAMMIN' JAMBALAYA®

Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth \$18.99

### NEW OVEN ROASTED HALF CHICKEN

Roasted chicken served with our homemade mashed potatoes, pan gravy and roasted corn \$17.99

### NEW CHICKEN KABOBS

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



### NEW SHRIMP SCAMPI LINGUINE

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

## From the GRILL

From the Grill items include a mixed green salad

### BBQ RIBS



### NEW BBQ RIBS

Fork tender baby back ribs seasoned and basted with our signature BBQ sauce served with French fries and our homemade island coleslaw \$22.99

### NEW SIRLOIN STEAK

An 8oz sirloin steak served with our homemade mashed potatoes and Chef's choice of vegetable\* \$24.99

### NEW NEW YORK STRIP STEAK

A 12oz New York strip served with our homemade mashed potatoes and Chef's choice of vegetable\* \$27.99

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

Gluten Free available with modification



### CHEESEBURGER IN PARADISE®

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Our signature burger topped with American cheese, lettuce, tomato and pickles \$13.49

### NEW CAPRESE BURGER

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

## SANDWICHES

AEROPUERTO INTERNACIONAL S. DE. R. D. R. V. A. R.

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 \$14.49

### NEW 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 \$16.99

## SIDES

FRENCH FRIES \$3.99

ONION RINGS \$4.99

MARKET FRESH SEASONAL VEGETABLE \$3.99

BLACK BEANS \$2.49

ISLAND RICE \$3.99

MIXED GREEN OR CAESAR SALAD \$6.99

NEW HOMEMADE ISLAND COLESLAW \$2.25

NEW HOMEMADE MASHED POTATOES \$3.99

SOUP OF THE DAY \$6.99

## HOMEMADE Key Lime Pie

Our signature key lime pie, made from scratch daily (get yours while they last!) \$8.49

ASK YOUR SERVER FOR ADDITIONAL DESSERT OFFERINGS

## BURGERS in Paradise

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

### CHEDDAR BBO BURGER

Topped with cheddar cheese, applewood-smoked bacon, lettuce and BBQ aioli \$14.49

### RANCHO DELUXE BURGER

Topped with Monterey Jack cheese, applewood-smoked bacon, lettuce, tomato, pickles and ranch dressing \$14.49

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

### 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 \$14.99

### ISLAND CUBAN

Pulled pork, sliced ham, Swiss cheese, sliced pickles and mustard, pressed in a crusty Cuban loaf \$13.99

## BEVERAGES

PEPSI • DIET PEPSI • SIERRA MIST • DR PEPPER  
MOUNTAIN DEW • DIET MOUNTAIN DEW • LEMONADE  
FRUIT PUNCH • ICED TEA • SWEET TEA • HOT TEA  
COFFEE • BOTTLED WATER \$3.50

RED BULL • SUGAR FREE RED BULL \$5.00



HOMEMADE KEY LIME PIE



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 \$9.50

### BLACKBERRY MOONSHINE MARGARITA

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

## 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!



BOOZE IN THE BLENDER

## Wine

### BAREFOOT WINES

CABERNET SAUVIGNON • CHARDONNAY • MERLOT  
MOSCATO • RIESLING • WHITE ZINFANDEL

GLASS \$6.25

ASK YOUR SERVER FOR ADDITIONAL WINE OFFERINGS



## Margaritas

### WHO'S TO BLAME®

Margaritaville Gold Tequila, triple sec and our house margarita blend \$8.50

### WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend \$8.95

### SWEET TEA RITA

Our frozen Who's to Blame® Margarita and sweet or unsweet tea topped with Firefly® Sweet Tea Vodka \$8.75

### LIVIN' IT UP

Sauza Tres Generaciones® Añejo Tequila (certified organic), Grand Marnier®, agave nectar and our house margarita blend. Served on the rocks \$11.50

### FINS TO THE LEFT

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



### 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 \$9.25

### 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 \$8.50

### 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 \$9.25

## FROZEN DRINKS

### HAVANAS AND BANANAS®

Cruzan® Aged Dark Rum, Baileys® Irish Cream, Bols® Crème de Banana, and Island Oasis® Coconut Mix \$9.25

### DON'T STOP THE CARNIVAL

Margaritaville Silver Rum blended with strawberry, banana and mango purée \$8.25

### RUM RUNNER

Margaritaville Silver Rum blended with mixed berry and banana purées. Topped with Myers's® Dark Rum \$8.75



5 O'CLOCK SOMEWHERE®

### GRAVITY STORM

Margaritaville Coconut Rum, Chambord® Black Raspberry Liqueur, fresh lemonade, cranberry juice and a splash of soda water \$9.50

### ISLAND SANGRIA

Barefoot® Merlot Wine, Cruzan® Guava Rum, fresh fruit and juice blend \$8.75

### PREMIUM FRUIT DAIQUIRI

Conch Republic® Light Rum and your choice of any all-natural fruit purée: Strawberry, Raspberry, Mango, Banana or Piña Colada \$8.50

### BAMA BREEZE

Cruzan® Vanilla Rum, Margaritaville Silver Rum, orange juice, coconut and mango purée \$8.75

### ORANGE CRUSH

Fresh orange juice, Pinnacle® Orange Vodka, Margaritaville Triple Sec and a splash of our house sweet & sour \$8.00

## BEER

BOTTLE  
\$5.50



LOADED LANDSHARK®  
Try a LandShark. Lager topped off with Margaritaville Island Lime Tequila \$7.50

### BOTTLE

BUD LIGHT • BUDWEISER • COORS LIGHT • MILLER LITE • MICHELOB ULTRA • O'DOUL'S DOMESTIC \$4.50

CORONA • CORONA LIGHT • HEINEKEN • BLUE MOON • BUD LIGHT LIME  
KEY WEST SUNSET ALE • GUINNESS • SAMUEL ADAMS • STELLA ARTOIS  
YUENGLING • ANGRY ORCHARD CRISP HARD CIDER  
PREMIUM \$5.50

CIGAR CITY JAI ALAI IPA • FOUNDERS ALL DAY IPA • NOT YOUR FATHER'S ROOT BEER  
SPECIALTY \$7.00



"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

- A state of mind since 1977 -