

The Best Margaritas

Ask your server how to enjoy your specialty drink in a take-home Margaritaville® souvenir glass for an additional \$7.00.



Livin' It Up

This blend of Sauza Tres Generaciones® Añejo Tequila (certified organic), Solerno® Blood Orange Liqueur, Finest Call® Agave Nectar, and fresh lime juice will suit your temperament just fine. \$11.50

Blackberry Moonshine Margarita

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

Uptown Margarita

You'll be cruisin' on a delicious wave of Margaritaville® Gold Tequila, Cointreau® Orange Liqueur, and our special margarita mix crested with a Gran Gala® float. Excellent on the rocks. \$9.75

Last Mango in Paris

Come have a seat and shoot the breeze with our Margaritaville Last Mango™ Tequila, Cointreau® Orange Liqueur, cranberry juice, our special margarita mix, and mango. Served on the rocks. \$9.50

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. \$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 blender cup. \$15.75



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. \$8.50

Fins 2 the Left

Get your Fins Up with this drink made with Margaritaville® Silver Tequila, Bols® Blue Curaçao, and our special margarita mix poured over a Who's to Blame® margarita. \$8.75

Sweet Tea Rita

A refreshing combination of our frozen Who's to Blame® Margarita and sweet or unsweet iced tea topped with Firefly® Sweet Tea Vodka. \$8.75

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, or Wildberry. Served frozen. \$8.75

Boat Drinks

Frozen Concoctions

Havanas and Bananas®

This one takes you back down there. Made with Cruzan® Aged Dark Rum, Baileys® Irish Cream, Bols® Crème de Banana, and Island Oasis® Coconut Mix. \$8.75

"Don't Stop the Carnival"

You'll be ready to play by "Kinja Rules" with this tropical blend of Margaritaville® Authentic Island Silver Rum, Island Oasis® Strawberry, Banana, and Mango mixes. \$8.25

Bama Breeze

Play it cool with this drink made with Margaritaville® Authentic Island Silver Rum, Cruzan® Vanilla Rum, Island Oasis® Piña Colada and Mango mixes, and orange juice. \$8.75

Euphoria Daiquiri

Time to go sailing! Made with Conch Republic® Light Rum and your choice of any Island Oasis® all-natural fruit mix. Strawberry, Raspberry, Mango, Banana, Piña Colada, or Wildberry. \$8.00

5 O'Clock Somewhere

Give me a Hurricane before I go Insane! Margaritaville® Authentic Island Silver Rum, Margaritaville Paradise Passion Fruit™ Tequila, BACARDI® 151° Rum, our premium sour mix, orange juice, pineapple juice, and a splash of Finest Call® Grenadine. Served on the rocks. \$8.75

Incommunicado®

Close your eyes and imagine you're there. Margaritaville® Gold Tequila, Margaritaville® Authentic Island Silver Rum, Margaritaville® Triple Sec, vodka, and gin mixed with our premium sour mix, cranberry juice, pineapple juice, and Finest Call® Grenadine. \$8.50

Bahama Mama

Get reggae with a blend of Margaritaville® Authentic Island Spiced Rum, Margaritaville® Authentic Island Coconut Rum, Cruzan® Aged Dark Rum, Bols® Crème de Banana, pineapple juice, and orange juice. Shaken and served over ice with a dash of Finest Call® Grenadine. \$8.75

Orange Crush

Sunshine makes everything better. We start with fresh orange juice and combine it with Pinnacle® Orange Vodka, Margaritaville® Triple Sec, and a splash of our premium sour mix. \$7.75

Premium Bottled Beer



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. \$5.50

\$4.50	\$5.50	\$7.00
Budweiser	Blue Moon	Cigar City Jai Alai IPA
Bud Light	Bud Light Lime	Founders All Day IPA
Coors Light	Corona	Not Your Father's Root Beer
Michelob Ultra	Corona Light	
Miller Lite	Guinness	
O'Doul's N/A	Heineken	
	Key West Sunset Ale	
	Sam Adams	
	Stella Artois	
	Yuengling	
	Angry Orchard Crisp	
	Apple Hard Cider	

Loaded LandShark®

LandShark® with Margaritaville Island Lime™ Tequila. \$7.50

Wine

Barefoot® Wines

Cabernet Sauvignon, Chardonnay, Merlot, Moscato, Pinot Grigio, and White Zinfandel. \$6.00

Beverages

\$3.25

Coke Classic, Diet Coke, 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

New York Style Cheesecake

New York style cheesecake served on dusted cinnamon or with your choice of our house-made strawberry or mango sauce \$7.99

Chocolate Brownie Sundae

Warm chocolate fudge brownie layered with vanilla ice cream and whipped cream, topped with a chocolate and caramel drizzle \$7.99

Molten Chocolate Bundt Cake

Chocolate bundt cake with a molten chocolate center served with a scoop of vanilla ice cream, topped with a chocolate and caramel drizzle \$7.99

Homemade Key Lime Pie

Our signature key lime pie, made from scratch daily (get yours while supplies last!) \$7.99



Jimmy Buffett's
MARGARITAVILLE
KEY WEST

"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

Ask your server about our additional beverage offerings!

Just For Starters

Asiago Crab Dip

Lump crab meat in a sharp asiago and artichoke cream served with crostini bread. \$14.49

Spinach & Artichoke Dip

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

Ahi Tuna

Blackened and seared rare. Drizzled with a spicy Szechuan. Served with Asian cole slaw, pickled ginger, wasabi, and soy sauce.* \$14.99

Hand-Battered Chicken Tenders

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

Volcano Nachos

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

Smoked Local Fish Spread

Served with seeded flatbread. \$9.99

Lava Lava Shrimp

Breaded and fried then tossed with our Asian aioli sauce. \$11.99

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. \$11.99

Conch Fritters

Served with our own mustard caper remoulade. \$9.99

Marvin's Garden Salads

Grilled Chicken Caesar Salad

Hearts of romaine tossed in creamy lime Caesar dressing, topped with Cajun chicken, house-made crostini croutons, Parmesan cheese and fried onions. \$15.49

Taco Salad

Chopped greens, volcano chili, tortilla chips, mixed cheese, sour cream, pico de gallo, and guacamole tossed with creamy lime ranch dressing. \$15.49

Fried Chicken Cobb Salad

Hand-breaded fried chicken, Applewood-smoked bacon, avocado, tomato, bleu cheese, and hard-boiled eggs tossed with honey mustard dressing. \$15.99

Lobster, Crab, & Shrimp Salad

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

Carnivorous Habits

New York Strip Steak

A 12 oz New York strip steak with green beans and Yukon Gold mashed potatoes loaded with cheese, Applewood-smoked bacon, sour cream, and green onions.* \$25.99

Grilled Chicken Breast

Marinated and seasoned with our special blend of spices and topped with mango salsa. Served with island rice and fire-roasted corn. \$18.99

Jimmy's Jammin' Jambalaya®

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

Calypso Chicken Pasta

Chicken marinated and roasted then tossed with peppers, portabella mushrooms, onions, and penne pasta in a spicy cream sauce. \$16.99

One Particular Harbour

Add a side salad to any entrée \$3.99.

Coconut Shrimp

Jumbo shrimp breaded with coconut and fried. Served with orange-horseradish marmalade, mashed potatoes, and seasonal vegetables. \$19.99

Crab Cakes

These won't make you crabby, they're just loaded with lump crab and hint of Old Bay®. Pan sautéed and served with mashed potatoes and seasonal vegetables. \$22.99

Seafood Mac & Cheese

Shrimp and lump crab meat tossed with Cavatappi pasta in a Boursin cream sauce. Baked with mixed cheese and toasted bread crumbs. \$22.99

Baja Fish Tacos

Filled with blackened catch of the day, shredded cabbage, Baja cream sauce, and fire-roasted tomato salsa. Served with black beans and rice. \$Market Price

Fish & Chips

Golden fried fish filets, served with French fries, cilantro lime cole slaw, and jalapeño tartar sauce. \$Market Price

Bourbon Salmon

Oven roasted salmon, glazed with our signature bourbon sauce. Served with seasoned rice and Chef's choice of vegetable. \$18.99

Catch of the Day

Ask your server about our selections.

Grilled, blackened, or fried with seasonal vegetables, island rice, and your choice of mango salsa or lime cilantro 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. Substitute veggie or turkey burger for any selection

Cheeseburger in Paradise®

Topped with American cheese, lettuce, and tomato.* \$13.49

Cheddar BBQ Burger

Topped with cheddar cheese, Applewood-smoked bacon, fried onions, lettuce, and BBQ aioli.* \$14.49

Black & Bleu Burger

Topped with Applewood-smoked bacon, chunky bleu cheese dressing, lettuce, and sliced tomato.* \$14.49

El Diablo Burger

Our burger topped with fried onions, roasted poblano peppers, Monterey jack cheese, chili paste, and chipotle ketchup, with shredded lettuce on a toasted bun.* \$13.99

Rancho Deluxe Burger

Topped with Monterey Jack cheese, Applewood-smoked bacon, lettuce, sliced tomato, pickles and ranch dressing.* \$14.49



Songline Sandwiches

Served with French fries. Substitute onion rings \$2.00.

Signature Fish Sandwich

Panko-breaded Catch of the Day golden-fried, topped with sliced tomato, cilantro lime coleslaw, and a side of jalapeño tartar sauce. \$Market Price

Beach Club

Sliced turkey and ham, Swiss cheese, Applewood-smoked bacon, lettuce, sliced tomato, and dijon aioli on toasted country white bread. \$14.49

Cuban Sandwich

Roasted pulled pork and sliced ham pressed in a crusty Cuban loaf with mustard, Swiss cheese, and sliced pickles. \$13.99

Crab Cake Sandwich

Lump crab cake pan-seared and served on a toasted wheat bun with lettuce, tomato, and a side of mustard caper remoulade. \$15.99

Grilled Chicken Sandwich

Grilled chicken breast, melted Monterey jack cheese, Applewood-smoked bacon, lettuce, sliced tomato, and a side of dijon aioli. \$13.99

Blackened Hot Dog

Half-pound blackened and grilled all-beef hot dog. Smothered with homemade chili, Monterey jack and cheddar cheese, served on Cuban bread. \$10.99

Barometer Soup & Side Salads

Soup of the Day \$6.99

Side House Salad \$6.99

Side Caesar Salad \$6.99

Menus available for \$3.00.

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