

#### 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.

#### **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® Góld Tequila, Margaritaville® Silver Tequila, Margaritaville® Triple Sec, Bols® Orange Curação, and Finest Call® lime juice on the rocks... for margarita aficionados only.

### 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 Daiguiri**

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

Ask your server about our additional bev

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<sup>®</sup> Silver Tequila, Bols<sup>®</sup> Blue Curação, 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

#### 5 O'Clock Somewhere

Give me a Hurricane before I go Insane! Margaritaville® Authentic Island Silver Rum, Margaritaville Paradise Passion Fruit™ Tequila, BACARDI<sup>®</sup> 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

### 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

**Budweiser Bud Light** Coors Light Michelob Ultra Miller Lite O'Doul's N/A

#### \$5.50

Blue Moon **Bud Light Lime** Corona Corona Light Guinness Heineken **Key West Sunset Ale** 

Sam Adams

Stella Artois

Yuengling

**Angry Orchard Crisp** 

**Apple Hard Cider** 

#### \$7.00

Cigar City Jai Alai IPA Founders All Day IPA Not Your Father's **Root Beer** 

#### Loaded LandShark®

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



#### Barefoot® Wines

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

Coke Classic, Diet Coke, Pibb Xtra, Barg'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

#### New York Style Cheesecake

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

#### **Chocolate Brownie Sundae**

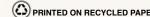
Warm chocolate fudge brownie layered with vanilla ice cream and whipped cream, topped with a chocolate and caramel drizzle \$7.99

#### 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

#### Homemade Key Lime Pie

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





# 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

Soup of the Day \$6.99

Side House Salad \$6.99

Side Caesar Salad \$6.99

Menus available for \$3.00.

#### **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

### 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 T

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

## One Particular Harbour

Carnivorous Habits

Add a side salad to any entrée \$3.99

#### **Coconut Shrimp**

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

#### Seafood Mac & Cheese T

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

#### Fish & Chips

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

#### **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

#### **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

#### **Bourbon Salmon**

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

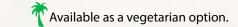
# Catch of the Day

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.



#### \*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

#### **Cuban Sandwich**

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

#### **Grilled Chicken Sandwich**

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

#### **Beach Club**

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

#### 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

#### 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

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