



MARGARITAS

WHO'S TO BLAME®

Margaritaville Gold tequila, triple sec, house margarita blend
\$10.50

MANGO MARGARITA

Margaritaville Last Mango tequila, triple sec,
orange juice, house margarita mix
Served on the rocks
\$10.75

SHARK FIN

Corazon Blanco tequila, Del Maguey Crema, pineapple juice,
house margarita blend
\$11.75

GRAND SPICY MARGARITA

Tijuana Sweet Heat, Cointreau, agave, lime juice,
pinch of cayenne & red peppers
\$10.75

PERFECT MARGARITA

Margaritaville Gold and Silver tequilas, triple sec,
orange curaçao, and lime juice
served on the rocks...
for margarita aficionados only
\$11.75

MOOD RING MARGARITA

Maestro Dobel tequila infused with Magic Tea,
fresh squeezed lime juice, simple syrup
\$12.75

UPTOWN MARGARITA

Margaritaville Gold tequila,
Cointreau, house margarita blend
topped with a Gran Gala® float
\$11.00

WATERMELON MARGARITA

Margaritaville Silver tequila, triple sec,
watermelon purée, house-made
agave margarita mix
\$11.00

LIVIN' IT UP

Sauza Tres Generaciones® Añejo tequila
(certified organic),
Grand Marnier® house-made agave
margarita mix. Served on the rocks
\$13.00

TROPICAL FRUIT MARGARITA

Margaritaville Gold tequila, triple
sec, and your choice of
strawberry, mango,
or raspberry
Served frozen
\$10.75

BOAT DRINKS

ROCKS

BAHAMA MAMA

Margaritaville Spiced and Coconut rums, Cruzan® aged dark rum, crème de banana, pineapple and orange juices, grenadine
\$10.75

ZOMBIE

Margaritaville Silver rum, BACARDI® 151° rum, apricot brandy, house-made sweet & sour, orange, pineapple juices
\$10.75

PASSION FRUIT GUAVA COCKTAIL

Margaritaville Paradise Passion Fruit and Silver tequilas, guava purée, house-made sweet and sour
\$10.50

PLANTERS PUNCH

Appleton® VX rum, Sailor Jerry® Spiced rum, our house-made sweet & sour, pineapple juice, pomegranate, a dash of bitters
\$11.50

INCOMMUNICADO

Margaritaville Gold tequila and Silver rum, vodka, gin, triple sec, sweet & sour, cranberry and pineapple juices, grenadine
\$10.50

5 O' CLOCK SOMEWHERE

Margaritaville Silver rum and Paradise Passion Fruit tequila, BACARDI® 151° rum, orange and pineapple juices, sweet and sour, grenadine
\$10.75

FROZEN

DON'T STOP THE CARNIVAL

Margaritaville Silver rum blended with strawberry, banana and mango purée
\$10.50

CHOCOLATE BANANA COLADA

Pinnacle® chocolate whipped vodka, 99 Bananas®, Myers® dark rum topper, coconut purée
\$10.75

BAMA BREEZE

Cruzan® Vanilla rum, Margaritaville Silver rum, orange juice, coconut and mango purée
\$10.75

RUM RUNNER

Margaritaville Silver rum, blended with blackberry and banana purées, Myers® dark rum topper
\$10.75

PREMIUM FRUIT DAIQUIRIS

Conch Republic® light rum and your choice of any fruit purée: strawberry, raspberry, mango, banana, or piña colada
\$10.75

DRAFT

LANDSHARK LAGER

Margaritaville Brewing Company's crisp refreshing island-style lager

16 OZ \$7.25

20 OZ \$8.25

BLUE MOON

16 OZ

20 OZ

\$8.25

\$9.25

BUD LIGHT

\$7.25

\$8.25

YUENGLING

\$7.75

\$8.75

BOTTLE

AMERICAN PREMIUM

\$6.75

PABST BLUE RIBBON
BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LIGHT
O'DOUL'S

CRAFT & IMPORTS

\$7.75

DOGFISH HEAD 60 MINUTE IPA
SIERRA NEVADA PALE ALE
ANGRY ORCHARD HARD CIDER
LANDSHARK LAGER
CORONA
CORONA LIGHT
FULL SAIL SESSION
HEINKEN
MICHELOB ULTRA
RED STRIPE
STELLA ARTOIS

LONE PALM NACHOS

Tortilla chips, salsa verde, cheese, roasted corn salsa, seasoned ground beef, lime crema, fresh guacamole, and jalapeños
\$13.99

CONCH FRITTERS

House-made lava lava sauce
\$11.99

PEEL & EAT SHRIMP

Key West cocktail and house-made lava lava sauces. Hot or cold
\$13.99

FRIED JALAPEÑOS

Thin slices of pickled jalapeños with ranch dressing
\$5.99

FRIED PICKLES

Served with barbecue ranch dressing
\$9.99

WARM PRETZEL STICKS

Served with mustard sauce and our house-made queso
\$9.49

CUBAN SANDWICH

Ham, pulled pork, swiss cheese, mustard, sliced pickles. Served with French fries
\$13.99

BONELESS CHICKEN BITES OR TRADITIONAL WINGS

Choice of Buffalo style, Sweet & Spicy, or Jerk glazed. Celery, carrots, and blue cheese dressing
\$12.99

VOLCANO DOG

Footlong, all beef hot dog, house-made chili, cheese, pico de gallo, fried jalapeños. Served with corn chips
\$13.99

SLIDERS

Served with seasoned French fries

CHEESEBURGER (3)

American cheese, lettuce, tomato, pickles, and island sauce
\$13.99

CHEDDAR BBQ (3)

Cheddar cheese, Applewood smoked bacon, fried onions, lettuce, BBQ aioli
\$14.49

FLORIDA GROUPER (3)

Panko breaded and golden fried, tomato, island slaw, jalapeño tarter sauce
\$16.99

CRAB CAKE (3)

Lump crab, house-made lava lava sauce, and island slaw
\$14.99



LONE PALM
FOOD MENU B
050916