

MARGARITAS



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 oz take-home blender cup \$19.75

#BlenderCup

Tequilas

Served with sangrita, our house-made spicy tomato based chaser and a lime wedge.

1800 Silver \$9.00
Avion Silver \$11.00
Cabo Wabo Blanco \$10.50
Casamigos Blanco \$11.50
Corazon Añejo \$12.00
Don Julio Blanco \$10.50
Herradura Reposado \$13.00
Maestro Dobel Reposado \$12.50

Jose Cuervo Tradicional
Reposado \$10.00
Margaritaville Gold \$10.00
Margaritaville Silver \$10.00
Milagro Silver \$9.00
Patron Silver \$12.25
Sauza Tres Generaciones Añejo
(certified organic) \$12.00

Margarita Flight

A sampling of some of our favorite margaritas \$19.00

WHO'S TO BLAME®,
WILDBERRY,
WATERMELON,
AND MANGO



MARGARITAS

WHO'S TO BLAME®

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

MANGO MARGARITA

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

SHARK FIN

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

LIVIN' IT UP

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

MOOD RING MARGARITA

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

BLACKBERRY MARGARITA

Chinaco Reposado tequila, Cointreau orange liqueur, blackberry brandy, sweet & sour, house margarita blend. blackberries, muddled basil, agave \$11.00

WATERMELON MARGARITA

Margaritaville Silver tequila, triple sec, watermelon purée, house margarita blend, agave \$11.00

UPTOWN MARGARITA

Margaritaville Gold tequila, Cointreau® orange liqueur, our house margarita blend topped with a Gran Gala® float. Excellent on the rocks \$11.00

TROPICAL FRUIT MARGARITA

Margaritaville Gold tequila, triple sec and your choice of all-natural fruit purée: strawberry, raspberry or mango. Served frozen \$10.75

BLACKBERRY MOONSHINE MARGARITA

Old Smoky® White Lightnin' and blackberry moonshine, house margarita blend \$10.75



Ask your server how to enjoy your specialty drink or draft beer in a take-home Margaritaville® souvenir blender cup for an additional \$9.00



BOAT DRINKS

Rocks

5 O'CLOCK SOMEWHERE

Margaritaville Silver Rum and Paradise Passion Fruit tequila, BACARDI® 151° rum, orange and pineapple juices with sweet & sour and a splash of grenadine.

Served on the rocks \$10.75

TRANQUIL WATERS

Cruzan® Mango rum, blue curaçao, pineapple juice and mango \$10.25

WATERMELON AGAVE FRESCA

Margaritaville Silver tequila, watermelon purée, agave nectar, fresh lime juice and our house-made sweet & sour. Topped with soda water \$10.75

BAHAMA MAMA

Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark rum, crème de banana, pineapple and orange juices with a splash of grenadine \$10.75

LIME DAIQUIRI

Mount Gay® Silver rum, fresh lime juice and powdered sugar. Served ice cold in a martini glass \$10.75

PALOMA

Casamigos® Blanco tequila, fresh lime juice and grapefruit soda \$10.75

ZOMBIE

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

PASSION FRUIT GUAVA COCKTAIL

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

PLANTERS PUNCH

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

INCOMMUNICADO

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



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BOAT DRINKS

Frozen

BAMA BREEZE

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

RUM RUNNER

Margaritaville Silver rum blended with mixed berry and banana purées. Topped with Myers's® Dark rum \$10.75

CHOCOLATE BANANA COLADA

Pinnacle® Chocolate Whipped vodka, 99 Bananas® and coconut purée. Topped with a float of Myers's® Dark rum \$10.75

DON'T STOP THE CARNIVAL

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

PREMIUM FRUIT DAIQUIRIS

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

Non-Alcoholic

HOUSE-MADE STRAWBERRY LEMONADE

Our 20 oz house-made lemonade with strawberry purée \$3.95

OFF TO THE VIRGIN ISLANDS

Our 20 oz non-alcoholic daiquiri made with all-natural fruit purée. Your choice of: strawberry, raspberry, mango, banana or piña colada \$4.75

BEVERAGES \$3.95

Coca-Cola ▪ Diet Coke ▪ Coke Zero
Pibb Xtra ▪ Hi-C Fruit Punch
Barq's Root Beer ▪ Sprite
Minute Maid Lemonade
Gold Peak Iced Tea ▪ Hot Tea
Margaritaville Coffee
Bottled Water

\$5.00

Red Bull ▪ Sugar Free Red Bull

Non-alcoholic drinks not available in a blender.

WINE

White

	GLASS	BOTTLE
RIESLING , Polka Dot, Pfalz, Germany	\$9.75	\$39.00
PINOT GRIGIO , Ecco Domani, Delle Venezie, Italy	\$9.25	\$37.00
SAUVIGNON BLANC , Starborough, Marlborough, New Zealand	\$9.75	\$39.00
CHARDONNAY , Edna Valley Vineyard "Paragon Vineyard," San Luis Obispo County, California	\$9.75	\$39.00

Red

PINOT NOIR , Mirassou, California	\$9.25	\$37.00
MERLOT , Red Rock Winery, California	\$9.75	\$39.00
RED BLEND , Apothic, California	\$9.75	\$39.00
MALBEC , Alamos, Argentina	\$9.75	\$39.00
CABERNET SAUVIGNON , Louis M. Martini, Sonoma County, California	\$10.75	\$43.00

Sangria

Sangria, Gran Gala, brandy,
and fresh fruit \$10.50

ICE COLD BEER

Draft

LANDSHARK LAGER \$7.25

BLUE MOON \$8.25

BUD LIGHT \$7.25

MILLER LIGHT \$7.25

FLORIDA SWAMP APE IPA \$7.25

YUENGLING \$7.75

Ask your server how to enjoy your draft beer in a take-home Margaritaville® souvenir blender cup for an additional \$9.00

LOADED LANDSHARK

Try a LandShark Lager topped off with Margaritaville Island Lime Tequila \$8.75



Bottle

AMERICAN PREMIUM \$6.75

BUDWEISER

BUD LIGHT

COORS LIGHT

MILLER LITE

O'DOUL'S

PABST BLUE RIBBON

CRAFT & IMPORTS \$7.75

LANDSHARK LAGER

CORONA

CORONA LIGHT

DOGFISH HEAD 60 MINUTE IPA

FULL SAIL SESSION

HEINEKEN

MICHELOB ULTRA

RED STRIPE

SIERRA NEVADA PALE ALE

STELLA ARTOIS

ANGRY ORCHARD HARD CIDER

BACKSTAGE MENU

Appetizers

BONELESS CHICKEN BITES OR TRADITIONAL WINGS

Served with fresh veggie chips and
your choice of sauce \$12.99

Clipper - Buffalo style

Jamaica Mistaica - Jerk-glazed

LAVA LAVA SHRIMP

Golden-fried and drizzled with our
chili and lime spiked aioli \$12.99

WHITE CHEDDAR CHEESE CURDS

Served with LandShark Lager BBQ
and marinara \$10.99

PRETZEL STICKS

Served warm with mustard sauce and
our homemade queso \$9.49

VOLCANO *Nachos*

Tortilla chips layered with chili,
cheese, pico de gallo, fresh
guacamole, sour cream and
jalapeños \$15.99

Our Signature

LANDSHARK LAGER FISH & CHIPS

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

BURGERS *in Paradise*

Our handcrafted burgers are cooked
to order with signature seasonings.

Served with your choice of French fries
or mixed green salad. Substitute sweet
potato fries for \$.99.

CHEESEBURGER IN PARADISE®

Our signature burger! Topped with
American cheese, lettuce, sliced
tomato, pickles and paradise
island sauce* \$13.99

RANCHO DELUXE BURGER

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

BLACK & BLEU BURGER

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

VOLCANO BURGER

Topped with our volcano chili,
lava cheese sauce, pickled jalapeños,
guacamole and Fritos original
corn chips* \$14.99

CHEDDAR BBQ BURGER

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

*Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness.