

MARGARITAS & *Boat Drinks*



• IT'S 5 O'CLOCK SOMEWHERE •

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 \$14.25

#BlenderCup

Tequilas

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

1800 Silver \$8.25
1800 Reposado \$8.75
Avion Silver \$11.25
Cabo Wabo Blanco \$9.75
Casamigos Blanco \$11.25
Corazon Añejo \$10.25
Don Julio Blanco \$13.00
Herradura Reposado \$10.25
Maestro Dobel Reposado \$12.50

Jose Cuervo Tradicional
Reposado \$8.75
Margaritaville Gold \$7.75
Margaritaville Silver \$7.75
Milagro Silver \$9.75
Patron Silver \$12.75
Patron Añejo \$14.50
Sauza Tres Generaciones Añejo
(certified organic) \$11.00

Margarita Flight

A sampling of some of our favorite margaritas \$14.95

**WHO'S TO BLAME®,
BLUEBERRY POMEGRANATE,
FINS TO THE LEFT,
AND LAST MANGO IN PARIS**



MARGARITAS

WHO'S TO BLAME®

Margaritaville Gold Tequila,
triple sec and our house
margarita blend \$7.75

LAST MANGO IN PARIS

Margaritaville Last Mango Tequila,
Cointreau® Orange Liqueur,
our house margarita blend
and cranberry juice. Served
on the rocks \$9.50

FINS TO THE LEFT

Margaritaville Silver Tequila,
blue curaçao and our house
margarita blend \$8.25

FEELIN' HOT HOT HOT

1800® Reposado Tequila, triple sec
and our house-made habañero
margarita blend \$9.50

PERFECT MARGARITA

Margaritaville Gold and Silver
Tequilas, triple sec, orange curaçao
and lime juice served on the rocks...
for margarita aficionados only \$9.50

LIVIN' IT UP

Sauza Tres Generaciones®
Añejo Tequila (certified organic),
Grand Marnier® and our
house-made agave margarita mix.
Served on the rocks \$11.75

BLUEBERRY POMEGRANATE MARGARITA

Margaritaville Silver Tequila,
Cointreau® Orange Liqueur,
blueberry pomegranate purée and
our house margarita blend \$9.50

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec,
watermelon purée and our house-made
agave margarita mix \$8.25

UPTOWN MARGARITA

Margaritaville Gold Tequila,
Cointreau® Orange Liqueur,
our house margarita blend
topped with a Gran Gala® float.
Excellent on the rocks \$9.50

TROPICAL FRUIT MARGARITA

Margaritaville Gold Tequila, triple
sec and your choice of all-natural
fruit purée: strawberry, raspberry
or mango. Served frozen \$8.25



Ask your server how to enjoy your
specialty drink or draft beer in a
take-home Margaritaville® souvenir
blender cup for an additional \$6.00



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 \$9.00

TRANQUIL WATERS

Cruzan® Mango Rum, blue curaçao, pineapple juice and mango \$7.75

WATERMELON AGAVE FRESCA

Margaritaville Silver Tequila, watermelon purée, agave nectar, fresh lime juice and our house-made sweet & sour. Topped with soda water \$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 \$8.50

LIME DAIQUIRI

Mount Gay® Silver Rum, fresh lime juice and powdered sugar. Served ice cold in a martini glass \$8.50

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 \$8.50

PASSION FRUIT GUAVA COCKTAIL

Margaritaville Paradise Passion Fruit and Silver Tequilas, guava purée and our house-made sweet & sour \$8.50

PLANTERS PUNCH

Appleton® Rum VX, Sailor Jerry® Spiced Rum, our house-made sweet & sour, pineapple juice, pomegranate and a dash of bitters \$9.00

INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, vodka, gin and triple sec, sweet & sour, cranberry and pineapple juices with a splash of grenadine \$8.25



Ask your server how to enjoy your specialty drink or draft beer in a take-home Margaritaville® souvenir blender cup for an additional \$6.00



BOAT DRINKS

Frozen

BAMA BREEZE

Cruzan® Vanilla Rum, Margaritaville Silver Rum, orange juice, coconut and mango purée \$8.25

RUM RUNNER

Margaritaville Silver Rum blended with mixed berry and banana purées. Topped with Myers's® Dark Rum \$8.50

CHOCOLATE BANANA COLADA

Pinnacle® Chocolate Whipped Vodka, 99 Bananas® and coconut purée. Topped with a float of Myers's® Dark Rum \$8.50

DON'T STOP THE CARNIVAL

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

PREMIUM FRUIT DAIQUIRIS

Conch Republic® Light Rum and your choice of any all-natural fruit purée: strawberry, raspberry, mango, banana or piña colada \$7.75

Non-Alcoholic

HOUSE-MADE STRAWBERRY LEMONADE

Our 20 oz house-made lemonade with strawberry purée \$3.50

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 \$3.95

BEVERAGES \$2.75

Coca-Cola • Diet Coke • Sprite
Pibb Xtra • Hi-C Fruit Punch
Barq's Root Beer
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	\$7.75	\$31.00
PINOT GRIGIO , Ecco Domani, Delle Venezie, Italy	\$7.75	\$31.00
SAUVIGNON BLANC , Starborough, Marlborough, New Zealand	\$7.75	\$31.00
CHARDONNAY , Edna Valley Vineyard "Paragon Vineyard," San Luis Obispo County, California	\$8.25	\$33.00

Red

PINOT NOIR , Mirassou, California	\$7.75	\$31.00
MERLOT , Red Rock Winery, California	\$7.75	\$31.00
RED BLEND , Apothic, California	\$8.25	\$33.00
MALBEC , Alamos, Argentina	\$7.75	\$31.00
CABERNET SAUVIGNON , Louis M. Martini, Sonoma County, California	\$9.75	\$39.00

Island Sangria

Barefoot® Merlot Wine, Cruzan® Guava Rum,
fresh fruit and juice blend \$8.25

ICE COLD BEER

Draft

LANDSHARK LAGER \$5.00

Margaritaville Brewing Company's
crisp refreshing island-style lager

PABST BLUE RIBBON \$3.50

BUD LIGHT & YUENGLING \$4.50

**SAMUEL ADAMS REBEL IPA
& BLUE MOON \$5.50**

Ask your server how to
enjoy your draft beer in a
take-home Margaritaville®
souvenir blender cup for
an additional \$6.00



LOADED LANDSHARK

Try a LandShark Lager topped
off with Margaritaville
Island Lime Tequila \$7.75

BUCKETS OF BEER

Your choice of 5 bottles on ice:

Domestic \$22.75

Premium \$25.25

Specialty or Mix It Up \$27.75



Bottle

DOMESTIC \$4.75

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

O'DOUL'S

PREMIUM \$5.25

LANDSHARK LAGER

CORONA

CORONA LIGHT

HEINEKEN

SPECIALTY \$5.75

ANGRY ORCHARD HARD CIDER

BATCH 19

FAT TIRE

GOOSE ISLAND 312

GUINNESS DRAFT (CAN)

SAMUEL ADAMS

SIERRA NEVADA PALE ALE

STELLA ARTOIS

BACKSTAGE MENU

Appetizers

BONELESS CHICKEN BITES OR TRADITIONAL WINGS

Served with fresh veggie chips and
your choice of sauce \$11.99

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 \$16.99

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 sweet
potato fries for \$.99.

CHEESEBURGER IN PARADISE®

Our signature burger! Topped with
American cheese, lettuce, sliced
tomato, pickles and paradise
island sauce* \$12.99

RANCHO DELUXE BURGER

Topped with Monterey jack cheese,
Applewood-smoked bacon, lettuce,
sliced tomato, pickles and
ranch dressing* \$13.99

BLACK & BLEU BURGER

Topped with Applewood-smoked bacon,
chunky bleu cheese dressing, lettuce
and sliced tomato* \$13.99

VOLCANO BURGER

Topped with our volcano chili,
lava cheese sauce, pickled jalapeños,
guacamole and Fritos original
corn chips* \$14.29

CHEDDAR BBQ BURGER

Topped with cheddar cheese,
Applewood-smoked bacon, fried onions,
lettuce and BBQ aioli. Served with a
roasted jalapeño on the side* \$13.99

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

DESSERTS



CHOCOLATE HURRICANE

(MADE FOR SHARING)

Everything the name implies. Vanilla bean ice cream served with brownies, Kit Kat and Heath bars, pirouette and mini shortbread cookies, sliced banana, whipped cream and chopped macadamia nuts. Swirled tableside with chocolate and caramel sauces \$16.50

KEY LIME PIE

As cool and refreshing as an ocean breeze.
Graham cracker crust with sweet and tart key lime filling \$7.99

CHOCOLATE BANANA BREAD PUDDING

Our bread pudding made with chocolate chips and fresh bananas, topped with vanilla ice cream and chocolate sauce \$7.99