

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 \$14.95

#BlenderCup

Tequilas

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

1800 Silver \$7.25
1800 Reposado \$7.75
Avion Silver \$10.50
Cabo Wabo Blanco \$10.00
Casamigos Blanco \$10.25
Corazon Añejo \$11.00
Don Julio Blanco \$11.00
Herradura Reposado \$9.00

Jose Cuervo Tradicional
Reposado \$8.00
Maestro Dobel Reposado \$10.25
Margaritaville Gold \$6.25
Margaritaville Silver \$6.25
Milagro Silver \$7.75
Patron Silver \$10.25
Sauza Tres Generaciones Añejo
(certified organic) \$10.25

Margarita Flight

A sampling of some of our favorite margaritas \$15.95

**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 \$7.95

LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, our house margarita blend and cranberry juice. Served on the rocks \$8.75

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 habaero margarita blend \$8.75

PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, triple sec, orange curaçao and lime juice served on the rocks... for margarita aficionados only \$8.75

LIVIN' IT UP

Sauza Tres Generaciones® Añejo Tequila (certified organic), Grand Marnier® and our house-made agave margarita mix. Served on the rocks \$11.25

BLUEBERRY POMEGRANATE MARGARITA

Margaritaville Silver Tequila, Cointreau® Orange Liqueur, blueberry pomegranate purée and our house margarita blend \$8.75

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house-made agave margarita mix \$8.75

UPTOWN MARGARITA

Margaritaville Gold Tequila, Cointreau® Orange Liqueur, our house margarita blend topped with a Gran Gala® float. Excellent on the rocks \$8.75

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 \$7.00



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 \$8.75

TRANQUIL WATERS

Cruzan® Mango Rum, blue curaçao, pineapple juice and mango \$7.95

WATERMELON AGAVE FRESCA

Margaritaville Silver Tequila, watermelon purée, agave nectar, fresh lime juice and our house-made sweet & sour. Topped with soda water \$8.25

BAHAMA MAMA

Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark Rum, crème de banana, pineapple and orange juices with a splash of grenadine \$8.25

LIME DAIQUIRI

Mount Gay® Silver Rum, fresh lime juice and powdered sugar. Served ice cold in a martini glass \$8.25

PALOMA

Casamigos® Blanco Tequila, fresh lime juice and grapefruit soda \$9.75

ZOMBIE

Margaritaville Silver Rum, BACARDI® 151° Rum, apricot brandy, our house-made sweet & sour, orange and pineapple juices \$8.75

PASSION FRUIT GUAVA COCKTAIL

Margaritaville Paradise Passion Fruit and Silver Tequilas, guava purée and our house-made sweet & sour \$8.25

PLANTERS PUNCH

Appleton® Rum VX, Sailor Jerry® Spiced Rum, our house-made sweet & sour, pineapple juice, pomegranate and a dash of bitters \$8.75

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 \$7.00



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 \$8.75

CHOCOLATE BANANA COLADA

Pinnacle® Chocolate Whipped Vodka, 99 Bananas® and coconut purée. Topped with a float of Myers's® Dark Rum \$8.75

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 \$7.95

Non-Alcoholic

HOUSE-MADE STRAWBERRY LEMONADE

Our 20 oz house-made lemonade with strawberry purée \$3.75

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 \$4.25

BEVERAGES \$3.50

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	\$6.75	\$27.00
SAUVIGNON BLANC , Starborough, Marlborough, New Zealand	\$7.75	\$31.00
CHARDONNAY , Edna Valley Vineyard "Paragon Vineyard," San Luis Obispo County, California	\$7.75	\$31.00

Red

PINOT NOIR , Mirassou, California	\$6.75	\$27.00
MERLOT , Red Rock Winery, California	\$7.75	\$31.00
RED BLEND , Apothic, California	\$7.75	\$31.00
MALBEC , Alamos, Argentina	\$7.75	\$31.00
CABERNET SAUVIGNON , Louis M. Martini, Sonoma County, California	\$8.25	\$33.00

Island Sangria

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

ICE COLD BEER

Draft

BUD LIGHT AND MILLER LITE

14 OZ \$4.50 20 OZ \$6.50

**LANDSHARK LAGER AND
YUENGLING**

14 OZ \$5.00 20 OZ \$7.00

**PENSACOLA BAY RIPTIDE AMBER
AND BLUE MOON**

14 OZ \$5.50 20 OZ \$7.50

Ask your server how to
enjoy your draft beer in a
take-home Margaritaville®
souvenir blender cup for
an additional \$7.00

Bottle

DOMESTIC \$4.75

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

O'DOUL'S

PREMIUM \$5.25

LANDSHARK LAGER

CORONA

HEINEKEN

SPECIALTY \$5.75

ANGRY ORCHARD HARD CIDER

DOGFISH HEAD 60 MINUTE IPA

FAT TIRE

GOOSE ISLAND 312

SAMUEL ADAMS

SIERRA NEVADA PALE ALE

STELLA ARTOIS



LOADED LANDSHARK

Try a LandShark Lager topped
off with Margaritaville
Island Lime Tequila \$7.25

BUCKETS OF BEER

Your choice of 5 bottles on ice:

Domestic \$22.75

Premium \$25.25

Specialty or Mix It Up \$27.75



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