



PERFECT MARGARITA

PERFECT MARGARITA

Made just the way the map says it should be. Margaritaville Gold and Silver Tequila, triple sec, Bols® Orange Curaçao and lime juice on the rocks... for margarita aficionados only

UPTOWN TOP SHELF MARGARITA

You'll be cruisin' on a delicious wave of Jose Cuervo® Tradicional Reposado Tequila, Cointreau® Orange Liqueur, our house margarita blend topped with a Gran Gala® Orange Liqueur float. Served on the rocks.

LAST MANGO IN PARIS

Not to be confused with a movie of a similar title! Made with our Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, cranberry juice and our house margarita blend. Served on the rocks

NEW FINS TO THE LEFT

Margaritaville Silver Tequila, Bols® Blue Curaçao and our house margarita blend. Served on the rocks



BOOZE IN THE BLENDER



BLACKBERRY MOONSHINE MARGARITA

Buddy had 8, I suggest starting off with 1! Ole Smoky® White Lightnin' and Blackberry Moonshine with our house margarita blend. Served on the rocks

LIGHTNIN' STRIKE

Ole Smoky® White Lightnin' Moonshine, Margaritaville Spiced Rum, Cruzan® Hurricane Proof Rum, agave nectar, pineapple and orange juices with our house sweet & sour. Served on the rocks



Margaritas

WHO'S TO BLAME®

Some people claim that there's a woman to blame, but I know... Our traditional house margarita made with Margaritaville Gold Tequila, triple sec and our house margarita blend. Served frozen or on the rocks

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend. Served on the rocks

LIVIN' IT UP

Casamigos® Blanco Tequila, Cointreau® Orange Liqueur, fresh lime and orange juices, agave nectar and pasteurized egg whites\*\*. Served on the rocks

BLUEBERRY POMEGRANATE MARGARITA

Margaritaville Silver Tequila, Cointreau® Orange Liqueur, blueberry pomegranate purée and our house margarita blend. Served on the rocks

TROPICAL FRUIT MARGARITA

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

BOOZE in the Blender

ENJOY YOUR SPECIALTY DRINK OR DRAFT BEER IN A 22 OZ TAKE-HOME MARGARITAVILLE SOUVENIR BLENDER CUP

GET THE MOST OUT OF YOUR BLENDER CUP WITH OUR REFILL OFFERS!



TSUNAMI

TSUNAMI

Ole Smoky® White Lightnin' and Hunch Punch Moonshine, our house sweet & sour with a splash of Sprite. Served on the rocks

TROPICAL THUNDER

Ole Smoky® Blackberry and Hunch Punch Moonshine, lemonade and blueberry pomegranate purée. Served on the rocks



5 O'CLOCK SOMEWHERE®

Give me a Hurricane before I go insane! Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® Hurricane Proof Rum, orange and pineapple juices with our house sweet & sour and a splash of grenadine. Served on the rocks

INCOMMUNICADO

Close your eyes and imagine you're there. Margaritaville Gold Tequila and Silver Rum, Margaritaville Triple Sec, Wheatley® Vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine. Served on the rocks

BAHAMA MAMA

Get reggae with a blend of Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark Rum, Bols® Crème de Banana, pineapple and orange juices. Shaken and served over ice with a splash of grenadine. Served on the rocks

NEW WATERMELON WAVE

Tito's® Handmade Vodka, watermelon purée and our house lemonade. Served on the rocks

NEW AGAVE ESCAPE

Espolon® Blanco Tequila, Myers's® Original Dark Rum, coconut and mango purées, our house sweet & sour and a dash of bitters. Served on the rocks

NEW LIME IN DA COCONUT

Bacardi® Lime, RumHaven® Coconut Rum, Coconut Berry Red Bull® and our premium citrus sweet & sour. Served on the rocks

BEER



LOADED LANDSHARK® Try a LandShark® Lager topped off with Margaritaville Island Lime Tequila

DRAFT

BUD LIGHT • MILLER LITE  
MICHELOB ULTRA  
14 OZ 20 OZ

LANDSHARK®

14 OZ 20 OZ

BLUE MOON

SAM ADAMS SEASONAL SELECTION  
14 OZ 20 OZ

BUCKETS

Your choice of 5 bottles on ice:  
DOMESTIC  
PREMIUM  
SPECIALTY OR MIX IT UP



ASK YOUR SERVER FOR OUR WINE SELECTION



5 O'CLOCK SOMEWHERE®

TRANQUIL WATERS

This cool blue concoction of Cruzan® Mango Rum, Bols® Blue Curaçao, pineapple juice and mango. Served on the rocks

HAVANAS AND BANANAS

Havana Club® Añejo Clásico Rum, Baileys® Irish Cream, Bols® Crème de Banana, coconut purée and a float of Myers's® Original Dark Rum. Served frozen

DON'T STOP THE CARNIVAL

Take a trip to the islands with this tropical blend of Margaritaville Silver Rum blended with strawberry, banana and mango purée. Served frozen

NEW RUM RUNNER

Myers's® Original Dark Rum blended with blackberry and banana purées and topped with Cruzan® Hurricane Proof Rum. Served frozen



BOTTLE

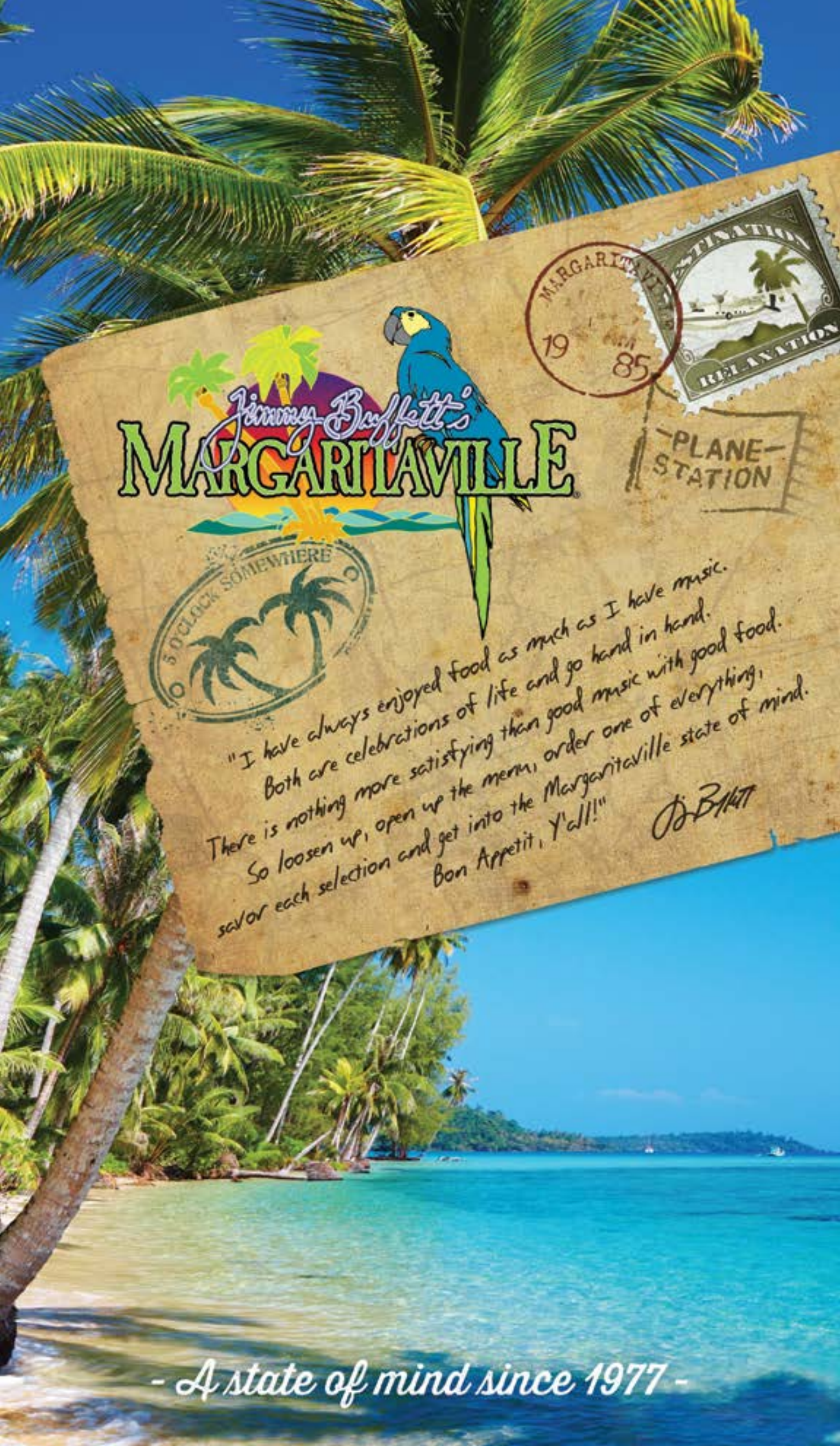
BUD LIGHT • BUDWEISER  
COORS LIGHT • MILLER LITE  
MICHELOB ULTRA • O'DOUL'S  
MICHELOB PURE GOLD  
PABST BLUE RIBBON (16 OZ CAN)

LANDSHARK®

CORONA • CORONA LIGHT  
HEINEKEN • MODELO ESPECIAL  
TRULY COLIMA BERRY  
TRULY SEASONAL SELECTION

ANGRY ORCHARD HARD CIDER  
SAMUEL ADAMS • FAT TIRE  
SAM ADAMS '76 CAN  
STELLA ARTOIS

ASK YOUR SERVER FOR OUR LOCAL AND SEASONAL SELECTION



- A state of mind since 1977 -





### APPETIZER TRIO

Change your latitude with a sampling of our Hand-Battered Chicken Tenders, Caribbean Chicken Egg Rolls and Spinach & Artichoke Dip

### ASIAGO CRAB & ARTICHOKE DIP

A sharp asiago cream with crab meat and artichoke, served with crostini bread

### CARIBBEAN CHICKEN EGG ROLLS

Caribbean spiced roasted chicken, corn, red peppers, onions and shredded cheese served with chipotle aioli (1250 calories) \$14.50

### FRIED PICKLES

Hand-breaded dill pickle chips, served with our ranch dipping sauce

### CHICKEN FLATBREAD

Chicken, caramelized onions, sun-dried tomato, arugula, mozzarella cheese and balsamic glaze

### PEEL & EAT SHRIMP

Tender shrimp simmered in beer with lemon and Old Bay® seasoning, served with cocktail sauce

### AHI POKE NACHOS

Crisp wontons topped with Ahi Tuna, avocados, ponzu glaze, Thai chili sauce, shaved jalapeños, green onions, cilantro and sesame seeds\*\*

**\*\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.**

## SALADS

### SOUTHWEST SALAD

Mixed greens, black beans, roasted corn, diced tomatoes, peppers and fresh avocado tossed in southwestern vinaigrette topped with crispy tortilla strips and queso fresco

Add Grilled Chicken   Add Grilled Shrimp Skewer   Add Grilled Salmon   Add Crab Cake   Add Sirloin Steak

### SOUTHWEST SALAD WITH CHICKEN



Gluten Free available with modification



### VOLCANO NACHOS

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

### JUMBO PRETZEL

Served warm with our homemade queso

### SPINACH & ARTICHOKE DIP

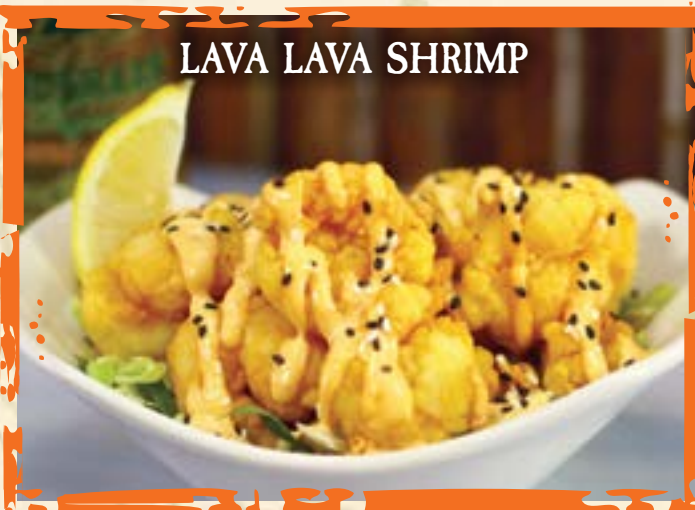
A traditional creamy dip, topped with Parmesan cheese and served with tortilla chips

### WINGS

Fried crispy and tossed with your choice of Buffalo, BBQ, teriyaki or Caribbean jerk sauce. Served with celery sticks and ranch or bleu cheese

### KEY WEST CHICKEN QUESADILLA

Flour tortilla, Oaxaca and Monterey Jack cheese served with sour cream, fresh guacamole and pico de gallo



### LAVA LAVA SHRIMP

### LAVA LAVA SHRIMP

Golden fried shrimp drizzled with our Thai chili sauce

### CAESAR SALAD

Hearts of romaine tossed in creamy lime Caesar dressing, topped with croutons and Parmesan cheese

### TACO SALAD

Shredded iceberg lettuce, seasoned ground beef, cheddar and Monterey Jack cheese, diced tomatoes, black beans, diced cucumbers, roasted corn and avocado tossed in ranch dressing, topped with crispy tortilla strips, queso fresco and cilantro. Served with fresh guacamole and sour cream

### FRIED CHICKEN SALAD

A blend of chopped iceberg and romaine lettuce, diced tomatoes and cucumbers tossed in our ranch dressing topped with cheddar and Monterey Jack cheese, croutons and our Hand-Battered Chicken Tenders



### CHICKEN FAJITAS

### CHICKEN FAJITAS

Fajita chicken, roasted peppers and onions served with fresh guacamole, sour cream, fire-roasted salsa and flour tortillas

### LANDSHARK® FISH & CHIPS

Hand-dipped in LandShark® batter, fried and served with jalapeño tartar sauce and French fries

### TERIYAKI CHICKEN & SHRIMP

Teriyaki glazed chicken and shrimp served with grilled pineapple, island rice and Chef's choice of vegetable topped with sesame seeds

### SEAFOOD MAC & CHEESE

Shrimp and lump crab meat with cavatappi pasta in a light cream sauce, topped with bread crumbsO

### FISH TACOS

Crisply fried in LandShark® batter wrapped in a flour tortilla and layered with grilled habanero cream sauce, fresh guacamole, shredded lettuce and mango pico de gallo. Served with black beans and rice

### CRAB CAKES

Pan-seared jumbo lump crab cakes served with mashed potatoes, Chef's choice of vegetable and Cajun remoulade

### TERIYAKI CHICKEN BOWL

Teriyaki marinated chicken sautéed with grilled pineapple, broccoli, peppers and onions tossed in a teriyaki glaze, served over white rice

### LOUISIANA CAJUN SHRIMP & GRITS

Cheddar cheese grits topped with sautéed shrimp and our signature Andouille sausage gravy



### BBQ RIBS

### BBQ RIBS

Fork tender baby back ribs seasoned and basted with signature BBQ sauce, served with French fries



FRENCH FRIES • SWEET POTATO WAFFLE FRIES • ONION RINGS • MAC AND CHEESE  
JALAPEÑO MAC AND CHEESE • BLACK BEANS • ISLAND RICE • MASHED POTATOES  
MARKET FRESH SEASONAL VEGETABLE • MIXED GREEN SALAD • CAESAR SALAD

T2-1119

**\*\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.**



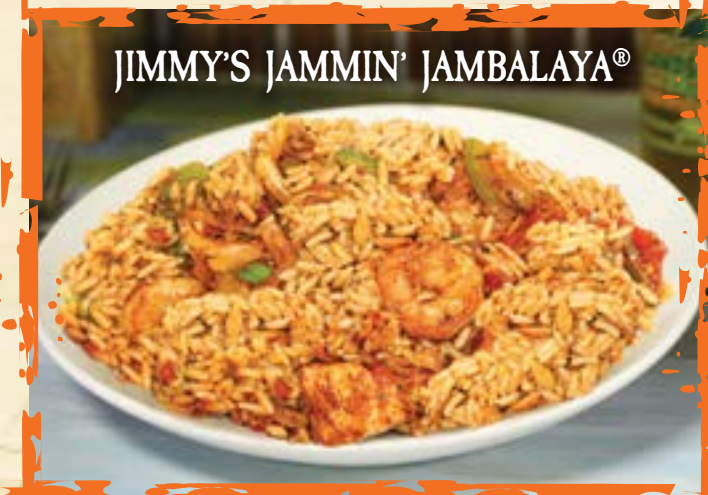
Add a side mixed green salad, a side Caesar salad or a shrimp skewer to any entrée.

### CRISPY COCONUT SHRIMP

Jumbo shrimp crusted with coconut, fried and served with coconut ranch and French fries

### SEAFOOD COMBO

A sampling of our LandShark® Fish & Chips, Coconut Shrimp and Fried Shrimp served with French fries and coconut ranch, jalapeño tartar and Thai chili sauce



### JIMMY'S JAMMIN' JAMBALAYA®

### JIMMY'S JAMMIN' JAMBALAYA®

Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth

### JERK SALMON

Jamaican jerk marinated salmon served with white rice topped with fresh sautéed spinach and glazed with a Caribbean Jerk sauce

### CATCH OF THE DAY

Grilled and served with island rice, Chef's choice of vegetable and mango salsaO

### NEW YORK STRIP STEAK

A 12oz New York strip served with mashed potatoes and Chef's choice of vegetable\*\*9

### CHICKEN & BROCCOLI PASTA

Chicken and broccoli tossed with cavatappi pasta in an Alfredo cream sauce, topped with Parmesan cheese

### TERIYAKI SIRLOIN

All natural grain fed sirloin, grilled to order brushed with a teriyaki glaze and served with mashed potatoes and Chef's choice of vegetable\*\*

### HAND-BATTERED CHICKEN TENDERS

Our Hand-Battered Chicken Tenders served with French fries and your choice of Buffalo, honey mustard or BBQ sauce



### DOUBLE CHEESEBURGER IN PARADISE®

### DOUBLE CHEESEBURGER IN PARADISE®

Feed your carnivorous habit with our double stacked signature Cheeseburger in Paradise\*\*

### CHEESEBURGER IN PARADISE®

Our signature burger topped with American cheese, lettuce, tomato and pickles\*\*

### CHEDDAR BBQ BURGER

Topped with cheddar cheese, applewood-smoked bacon, lettuce and BBQ aioli\*\*

## SANDWICHES

Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries or onion rings.

### GRILLED CHICKEN SANDWICH

Topped with melted Monterey Jack cheese, applewood-smoked bacon, lettuce and tomato

### SIGNATURE FISH SANDWICH

Catch of the Day served grilled, blackened or fried, topped with lettuce, tomato and a side of jalapeño tartar sauce

### CRAB CAKE SANDWICH

Pan-seared jumbo lump crab cake topped with lettuce and tomato. Served with a side of Cajun remoulade

### HOMEMADE KEY LIME PIE



### HOMEMADE KEY LIME PIE

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



COCA-COLA • DIET COKE • SPRITE • PIBB XTRA • BARQ'S ROOT BEER • HI-C FRUIT PUNCH  
MINUTE MAID LEMONADE • GOLD PEAK ICED TEA • HOT TEA • HOT COFFEE  
PERRIER • NESTLE PURE LIFE BOTTLED WATER  
Complimentary refills on soft drinks, tea and coffee  
RED BULL • SUGAR FREE RED BULL  
TROPICAL RED BULL • COCONUT BERRY RED BULL

**\*\*Cooked to order, consuming raw or undercooked meats could increase your risk of food-borne illness.**



Substitute to customize your burger:  
Chicken Breast  
Turkey Burger1

Our custom blended, all natural burgers are cooked to order\*\* with signature seasonings. Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries, onion rings or a Gluten Free bun.

### GARLIC BACON BURGER

Topped with Swiss cheese, shredded lettuce, applewood-smoked bacon, roasted garlic aioli and an onion ring\*\*

### RANCHO DELUXE BURGER

Topped with Monterey Jack cheese, applewood-smoked bacon, lettuce, tomato, pickles and ranch dressing\*\*

### IMPOSSIBLE™ BURGER

Plant-based burger topped with cheddar cheese, lettuce and tomato



### BEACH CLUB

### BEACH CLUB

Sliced roasted turkey and ham, Swiss cheese, applewood-smoked bacon, lettuce, tomato and Hellmann's® Real Mayonnaise on toasted country white bread

### ISLAND CUBAN

Pulled pork, sliced ham, Swiss cheese, sliced pickles and mustard, pressed in a crusty Cuban loaf



### HOMEMADE COCONUT BREAD PUDDING

Our homemade coconut bread pudding baked until golden brown and served with vanilla ice cream and a caramel drizzle

### MOLTEN CHOCOLATE BUNDT CAKE

Chocolate bundt cake with a molten chocolate center, served with vanilla ice cream and topped with a chocolate and caramel drizzle

ASK YOUR SERVER FOR ADDITIONAL DESSERT OFFERINGS.