

MARGARITAS

BLACKBERRY MOONSHINE MARGARITA

Ole Smoky® White Lightnin' and Blackberry Moonshine with our house margarita blend. Served on the rocks

BIG (LUCKY) RITA

The namesake of our very own World Record Largest Margarita set on October 15, 2011.

Margaritaville Silver Tequila, triple sec and our house margarita blend served in a 20 oz. take-home pilsner glass

CHANGES IN LATITUDES

Margaritaville Gold Tequila, Bols Orange Curaçao, fresh lime juice, passion fruit puree and Tropical Red Bull. Served on the rocks

FINS TO THE LEFT

Margaritaville Silver Tequila, blue curaçao and our house margarita blend

LAST MANGO IN PARIS

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

PERFECT MARGARITA

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

TROPICAL FRUIT MARGARITAS

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

UPTOWN TOP SHELF MARGARITA

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

WHO'S TO BLAME®

Margaritaville Gold Tequila, triple sec and our house margarita blend. Served on the rocks

Frozen Concoctions

HAVANAS AND BANANAS®

Havana Club Anejo Rum, Baileys® Irish Cream, Bols® Crème de Banana and Island Oasis® Coconut mix. Served frozen

PREMIUM FRUIT DAIQUIRIS

Conch Republic® Light Rum and your choice of any all-natural fruit purée: strawberry, raspberry, mango or banana. Served frozen

Boat DRINKS

5 O'CLOCK SOMEWHERE

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, CRUZAN® 151 Rum, orange and pineapple juices with sweet & sour and a splash of grenadine. Served on the rocks

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

INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, vodka, gin and triple sec, sweet & sour, cranberry and pineapple juices with a splash of grenadine. Served on the rocks

LIGHTNIN' STRIKE

Ole Smoky® White Lightnin' Moonshine, Sailor Jerry® Spiced Rum, CRUZAN® 151 Rum, our house-made sweet & sour, agave nectar, pineapple and orange juice. Served on the rocks

PLANTERS PUNCH

Appleton® Rum VX, Sailor Jerry® Spiced Rum, our house-made sweet & sour, pineapple juice, pomegranate and a dash of bitters. Served on the rocks

ZOMBIE

Margaritaville Silver Rum, CRUZAN® 151 Rum, apricot brandy, our house-made sweet & sour, orange and pineapple juices. Served on the rocks

ICE COLD BEER

BOTTLE

DOMESTIC

Budweiser • Bud Light
Michelob Ultra • Miller Lite
O'Doul's

PREMIUM

LandShark® Lager • Corona
Corona Light • Heineken

SPECIALTY

Sam Adams '76 • Truly Colima Lime
Guinness • Lagunitas IPA
Samuel Adams • Stella Artois

LOADED LANDSHARK

Try a Landshark® Lager topped off with Margaritaville Island Lime Tequila

DRAFT - 14oz. & 20oz.

DOMESTIC

Bud Light 14OZ.
20OZ.

PREMIUM

LandShark® Lager 14OZ.
20OZ.

SPECIALTY

Blue Moon 14OZ.
20OZ.

[ASK ABOUT OUR SEASONAL BEER SELECTION.](#)

Wine GLASS & BOTTLE

WHITE

Riesling, Polka Dot, Pfalz, Germany
Glass • Bottle

Pinot Grigio, Ecco Domani, Delle Venezie, Italy
Glass • Bottle

Sauvignon Blanc, Starborough, Marlborough, New Zealand
Glass • Bottle

Chardonnay, William Hill Central Coast
Glass • Bottle

RED

Pinot Noir, Prophecy
Glass • Bottle

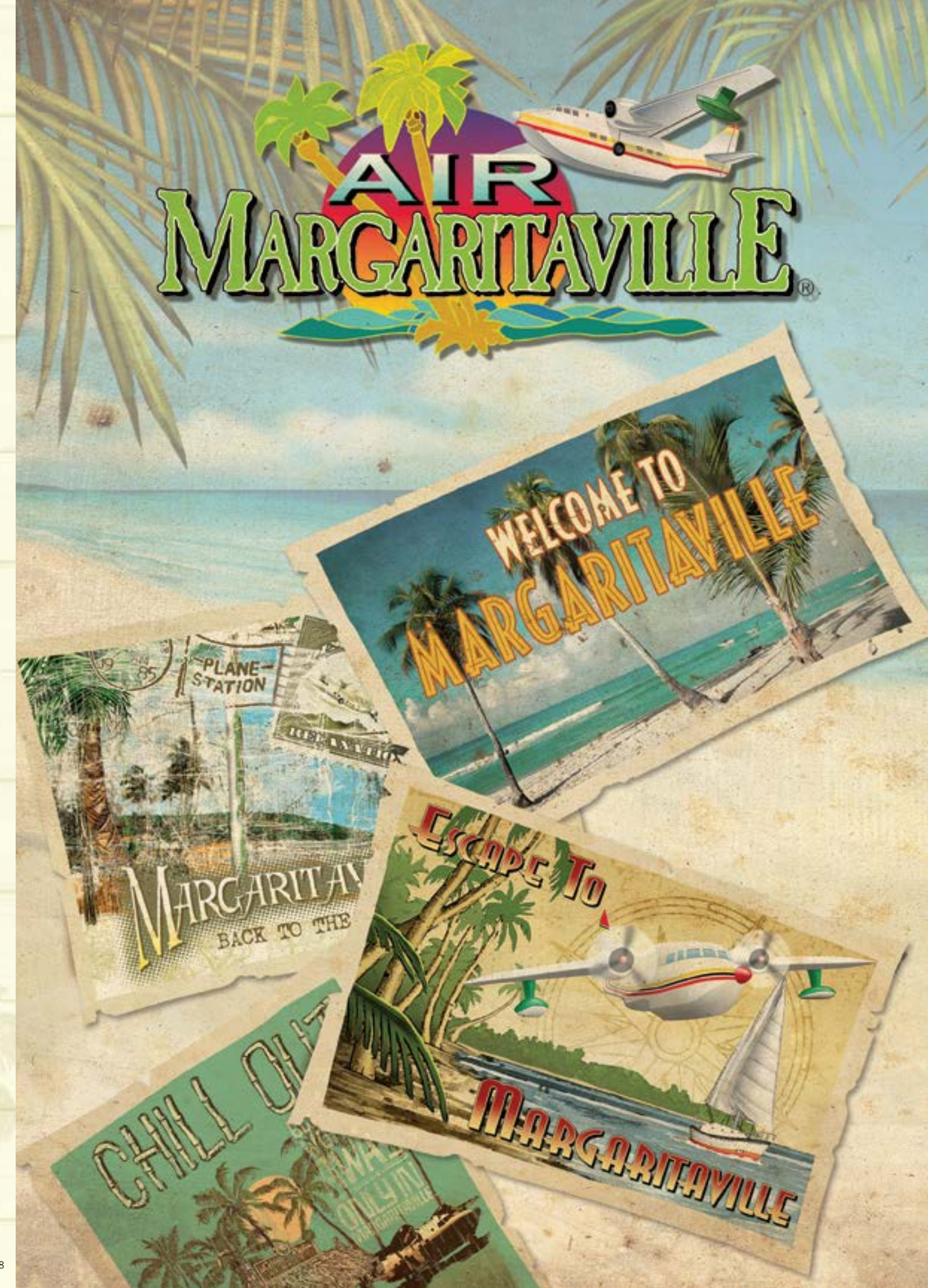
Merlot, Chateau Souverain
Glass • Bottle

Red Blend, Apothic, California
Glass • Bottle

Malbec, Alamos, Argentina
Glass • Bottle

Cabernet Sauvignon, L. Martini
Glass • Bottle

[ASK YOUR SERVER FOR OUR ADDITIONAL WINE OFFERINGS.](#)



APPETIZERS



APPETIZER TRIO

Change your latitude with a sampling of our Hand-Battered Chicken Tenders, Conch Fritters and Spinach & Artichoke Dip

KEY WEST CHICKEN QUESADILLA

Grilled flour tortilla, Oaxaca and Monterey Jack cheese served with lime crema, fresh guacamole and pico de gallo

LAVA LAVA SHRIMP

Golden fried shrimp drizzled with our Thai chili sauce

SPINACH & ARTICHOKE DIP

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

CONCH FRITTERS

Served with Cajun remoulade

BUFFALO CHICKEN TENDERS

Crispy chicken tenders tossed in buffalo sauce. Served with French fries, celery and bleu cheese dressing

SMOKED SALMON PLATTER

Served with capers, onions, hard boiled egg and Asiago crostini bread

FRESH FRUIT PLATTER

Chef's selection of seasonal fruits and berries served with key lime yogurt dip



VOLCANO NACHOS

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

Salads



CHICKEN CAESAR SALAD

Hearts of romaine tossed in creamy lime Caesar dressing, topped with chicken, house-made crostini croutons and Parmesan cheese

CARIBBEAN CHICKEN SALAD

Chopped greens topped with sliced grilled chicken, cucumbers, tomatoes and candied pecans. Served with our house-made mango ranch dressings

SOUP

SOUP OF THE DAY

18% gratuity will be added to groups of 6 or more.

-SIDES-

FRENCH FRIES

BLACK BEANS AND RICE

MIXED GREENS SALAD

CAESAR SALAD

Entrees



BLACKENED FISH TACOS

Flour tortillas filled with blackened catch of the day, shredded lettuce and diced tomatoes with jalapeño tartar sauce. Served with crispy tortilla chips and fire-roasted tomato salsa

RIB-EYE

18oz bone-in rib-eye served with French fries**

CRISPY COCONUT SHRIMP

Jumbo shrimp crusted with coconut and fried. Served with horseradish-orange marmalade dipping sauce, French fries and cilantro lime coleslaw

CARIBBEAN GRILLED CHICKEN

Jerk dusted grilled chicken served with black beans, rice and pico de gallo



CHEESEBURGER

Our signature double stacked burger piled high with American cheese, lettuce and tomato on a toasted bun**
Add bacon

CHEDDAR BBQ BURGER

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

PHILLY CHEESESTEAK

Thinly shaved ribeye steak smothered with sautéed onions and peppers, topped with cheese sauce



SHRIMP SCAMPI LINGUINE

Linguine pasta tossed with sautéed shrimp in our homemade white wine lemon butter sauce

NEW YORK STRIP STEAK

12oz NY Strip served with French fries**

CATCH OF THE DAY

Grilled and served with island rice, Chef's choice of vegetable and choice of mango salsa or cilantro lime butter

SEAFOOD MAC & CHEESE

Shrimp and lump crab meat with cavatappi pasta in a Boursin cream sauce



DESSERT

FLORIDA KEY LIME PIE

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

CHOCOLATE BUNDT CAKE

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

FLAN

Beverages

COCA-COLA • DIET COKE • SPRITE • MINUTE MAID LEMONADE

GOLD PEAK ICED TEA • HOT TEA • COFFEE • BOTTLED WATER

RED BULL

SUGAR-FREE RED BULL

TROPICAL RED BULL

FRESH ORANGE • CRANBERRY • PINEAPPLE

GRAPEFRUIT • TOMATO

SANDWICHES

Sandwiches are served with your choice of French fries or a mixed green salad.

GRILLED CHICKEN SANDWICH

Topped with melted Monterey Jack cheese, applewood-smoked bacon, lettuce, tomato and a side of Dijon aioli

BLACKENED FISH SANDWICH

Our catch of the day served blackened, topped with sliced tomato, cilantro lime coleslaw and a side of jalapeño tartar sauce

BEACH CLUB

Sliced roasted turkey and ham, Swiss cheese, Applewood-smoked bacon, lettuce, sliced tomato and Dijon aioli on toasted country white bread

CUBAN SANDWICH

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

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

NON-ALCOHOLIC BEVERAGES

STRAWBERRY LEMONADE

Our house-made lemonade with strawberry purée

OFF TO THE VIRGIN ISLANDS

Our non-alcoholic daiquiri made with all-natural fruit purée: strawberry, raspberry, mango, banana or piña colada

Specialty Coffees

ESPRESSO

CAFÉ CUBANO

CAFÉ CUBANO DOUBLE

CAFÉ LATTE

CAPPUCCINO

CORTADITO

Add a shot of Jameson Irish Whiskey or Baileys to any coffee.

A state of mind since 1977