

# Just For Starters

## Conch Fritters

Served with Cajun remoulade. \$9.95

## Clipper Wings

Buffalo style with veggie sticks and blue cheese. \$9.95

## Jamaica Mistaica Wings

Come back to Jamaica! Our wings tossed in habaero-honey wing sauce with cucumber sticks and mango ranch dipping sauce. \$9.95

## Volcano Nachos

Topped with chili, cheese, guacamole, sour cream, jalapeños, tomato and scallions. \$11.95  
With grilled chicken or fajita beef \$13.95

## Calamari

Lightly breaded calamari rings. Served with garlic aioli and cocktail sauces. \$9.95

## Crab, Shrimp and Mushroom Dip

Our signature appetizer... Jumbo lump blue crab meat, gulf shrimp and mushrooms simmered in a Cajun cream sauce and served with toasted garlic bread. We make it here so you know it's good! \$10.95

## Peel and Eat Shrimp

Eat like a native! Tender shrimp simmered in beer with lemon and Old Bay Seasoning, with our own Key West cocktail sauce and lemon. \$10.95

## Quesadillas

Chicken or beef with cheese and roasted peppers on a chipotle tortilla. Served with fire-roasted tomato salsa, sour cream and guacamole. \$10.95

# Margaritaville® Grille

Add a side salad to any entrée \$1.95.

## Teriyaki Steak\*

Our house sirloin with our own teriyaki marinade grilled to order. Brushed with teriyaki glaze and served with grilled pineapple, fresh vegetables and mashed potatoes. \$21.95

## Sirloin Steak\*

Grilled and served with Hawaiian butter, mashed potatoes and fresh vegetables. \$19.95

## Jerk Chicken

Our friends at Margaritaville® Jamaica showed us this one. Semi-boneless half chicken marinated in authentic Jerk spices and roasted Island style. Served with fresh vegetables and Island rice. \$15.95

## BBQ Ribs

Slow cooked baby back ribs grilled and served with French fries. Choose between South Pacific BBQ Sauce or Guava BBQ Sauce. \$21.95

## Sirloin and Shrimp Combo\*

Our house sirloin accompanied with a grilled shrimp kabob and brushed with Hawaiian butter. Served with mashed potatoes and fresh vegetables. \$24.95

## Calypso Mahi Mahi

Grilled mahi-mahi served with Island rice and fresh vegetables. Topped with pineapple-mango salsa. Market Price

# Burgers\*

All of our burgers are served with French fries and a big kosher dill pickle. Substitute onion rings \$1.00. Substitute a turkey burger or Boca Burger for any option.

## Cheeseburger in Paradise

The Heinz 57 is on the table and don't forget the draft beer... if you're old enough. Topped with American cheese, iceberg lettuce and tomato. \$10.95

## Mexicali Burger

Topped with mixed cheese, lettuce, fire-roasted tomato salsa and jalapeños. \$11.75

## Mushroom Cheeseburger

Topped with sautéed mushrooms, provolone cheese and tomato relish. \$11.75

## Barbecue Bacon Cheeseburger

We add our seasoned bacon, cheddar cheese, BBQ sauce, lettuce and tomato. \$11.75

## Hickory Cheeseburger

Topped with iceberg lettuce, tomato, mayonnaise and our signature hickory sauce. \$11.75

## Turkey Burger

Chargrilled and topped with provolone cheese, lettuce, tomato and garlic herb mayonnaise. \$10.95

## The Margaritaville Double

Double the meat on any of our burgers. \$3.00

# Chef Specialties

## Jimmy's Jammin' Jambalaya\*

Cajun rice dish loaded with shrimp, chicken and andouille sausage simmered in a spicy broth. If it is good enough for the 'Ville in New Orleans it's good enough for us. \$17.95

## Coconut Shrimp

Jumbo shrimp breaded with coconut and fried. Served with orange marmalade horseradish, mashed potatoes and fresh vegetables. \$17.25

## Jerk Salmon

From Boston Bay the birthplace of Jamaican Jerk. Salmon rubbed with our signature Jerk spices and seared in a skillet, finished with Jerk BBQ sauce and a side of mango chutney. Served with Island rice and fresh vegetables. Market Price

## Crab Cakes

These won't make you crabby, they're just loaded with lump crab and a hint of Old Bay. Pan sautéed and served with roasted potatoes and fresh vegetables. \$18.95

## Fish Taco Platter

Flour tortillas filled with grilled fish, tequila lime salsa, cilantro sour cream and shredded cabbage. Served with a side of Island rice and black beans. \$15.95

## Chicken and Broccoli Pasta

Fresh chicken breast and steamed broccoli sautéed then simmered in a rich garlic cream sauce and tossed with basil and penne pasta. \$15.95 Substitute shrimp \$17.95

## Bayou Shrimp Pasta

Bell peppers, red onion and ground andouille sautéed with jumbo shrimp, tossed with penne in a spicy Cajun cream sauce. \$17.95  
Substitute chicken \$15.95

# Soups & Side Salads

## Filé Gumbo

Shrimp, crab, andouille and chicken in our gumbo with rice. \$4.95

## Corn and Crab Chowder

Blue crab and corn simmered in a crab broth with a hint of cayenne and a touch of cream. \$4.95

## House Salad

\$3.95

## House Caesar Salad

A side portion of our Caesar. \$3.95

# Entrée Salads

## Chicken Caesar Salad

Romaine tossed with Caesar dressing, dusted with parmesan cheese and croutons, topped with chilled grilled chicken. \$11.95  
Substitute shrimp \$14.95

## Taco Salad

Crisp tortilla shell filled with mixed greens, black bean and corn salsa, mixed cheese, guacamole, sour cream and fire-roasted tomato salsa topped with our own taco meat blend. \$11.95

## Alaskan King Crab and Shrimp Salad

A succulent blend of shellfish tossed with rotini pasta, olives, tomatoes, carrots and lemon-herb vinaigrette served atop a bed of mixed greens. \$14.95

## Fried Chicken, Cheese, and Nut Salad

Mixed greens, cucumber, sugared pecans, shredded cheddar and Jack cheese, carrots and tomatoes tossed with BBQ ranch dressing and topped with chopped fried chicken. \$12.95

## Caribbean Chicken Salad

Mixed greens tossed with mangoes, sugared pecans, tomatoes, cucumbers and habaero-mango ranch dressing, topped with chilled grilled chicken. \$12.95



# Sandwiches

All of our sandwiches are served with French fries. Substitute onion rings \$1.00.

## Cuban Sandwich

Roasted pork and sliced ham pressed in a crusty Cuban loaf with mustard, Swiss cheese and sliced pickles. \$10.95

## Crab Cake Sandwich

Lump crab cake pan-seared and served on a toasted wheat bun with lettuce, tomato and a side of Creole remoulade. \$11.95

## Fish Sandwich

Catch of the day grilled, blackened or fried and served on a toasted wheat bun with tartar and lemon. Market Price

## Triple Decker Club

Sliced turkey stacked on toasted white bread with Swiss cheese, bacon, lettuce, tomato and sundried tomato mayonnaise. \$11.25

## BBQ Pork Sandwich

Pulled pork with Guava BBQ sauce and topped with onion rings. Served on thick garlic French bread with cole slaw. \$10.95

## California Chicken Sandwich

Grilled fajita chicken on a wheat bun with Monterey Jack cheese, watercress mayonnaise, lettuce and tomato. \$11.25

# Catch of the Day

Ask your server about our selections.

Grilled, blackened or pan-fried with fresh vegetables, Island rice and your choice of pineapple-mango salsa, Jerk BBQ sauce or Island butter. Market Price

\*Available as a gluten free option. Please ask for our menu.

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

For your convenience, an 18% gratuity is added for parties of six or more which can be changed at your discretion. Menus available for \$3.00.

# The Best Margaritas

Ask for any of our specialty drinks or draft beers in a 20 oz. take-home Margaritaville® Pilsner Glass for an additional \$5.00.



## Uptown Top Shelf

You'll be cruisin' on a delicious wave of Margaritaville® Gold Tequila, Cointreau and our special margarita mix crested with a Gran Gala float. Excellent on the rocks. \$8.25

## Big Rita

The namesake of our World Record Largest Margarita set on May 18, 2001. Margaritaville® Silver Tequila, our special margarita mix and Bols Triple Sec. Served in our 20 oz. take-home souvenir glass. \$12.50

## Desdemona's Raspberry Rita

Desdemona builds more than just rocket ships. Now she's built a margarita with our special raspberry margarita mix and Margaritaville® Gold Tequila. Served frozen. \$7.50

## Last Mango in Paris

Not to be confused with the movie of a similar title! Served frozen with Margaritaville® Gold Tequila and our special mango margarita mix. \$7.50

## Tropical Fruit Margaritas

Enjoy an all natural fruit flavored margarita made with Margaritaville® Gold Tequila, Bols Triple Sec and your choice of any of our special fruit mixes. Strawberry, banana, guava, papaya and wildberry. Served frozen. \$7.50

## Who's to Blame

Our traditional house margarita made with Margaritaville® Gold Tequila. Served frozen or on the rocks. \$7.50  
Make your "rita sweetie" with a delicious float of Margaritaville® Flavored Tequilas for an additional \$2.00  
Choose from mango, lime, coconut, tangerine or passion fruit.

## License to Chill

This cool blue concoction will chill your toes. Made with Margaritaville® Gold Tequila, Bols Blue Curacao and our special margarita mix. Served frozen or on the rocks. \$7.50

## Off to See the Lizard

A melon margarita with Margaritaville® Gold Tequila, Bols Melon Liqueur and our special margarita mix. Served frozen or on the rocks. \$7.50

## Ruby Red Rita

We dig Ruby and you will too! Made with Margaritaville® Gold Tequila, Chambord Liqueur Royale and our special margarita mix. Served frozen or on the rocks. \$8.25

## Pink Cadillac Margarita

Made with Margaritaville® Last Mango™ Tequila, Cointreau, our special margarita mix and a splash of cranberry. \$8.25

## Pomegranate Margarita

Made with Margaritaville® Silver Tequila, Bols Triple Sec and our special pomegranate margarita mix. \$8.25

## Italian Margarita

Made with Margaritaville® Calypso Coconut™ Tequila, Bols Amaretto and our special margarita mix. \$7.50

# Boat Drinks

## Bahama Mama

Hey Mon! Get reggae with a blend of Cruzan Dark Rum, Sailor Jerry Spiced Rum, Cruzan Coconut Rum, Bols Crème de Banana, pineapple juice, orange juice and a dash of grenadine. \$7.75

## 5 O'Clock Somewhere

Give me a Hurricane before I go Insane! BACARDI® Superior Light Rum, Margaritaville® Paradise Passion Fruit™ Tequila, BACARDI® 151 Rum, sour mix, orange and pineapple juice with a splash of grenadine. Served on the rocks in our 22 oz. take-home souvenir hurricane glass. \$14.25

## Volcano Blast

Pay homage to the volcano! Buy one of these before it erupts again! Made with BACARDI® Superior Light Rum, pineapple juice, orange juice and grenadine. Topped with Cruzan Dark Rum. \$7.75

## Incommunicado

Close your eyes and imagine you're there. Margaritaville® Gold Tequila, Conch Republic Light Rum, Bols Triple Sec, vodka, and gin mixed with cranberry juice, pineapple juice, sour mix and grenadine. \$7.75

## Coco Cabana

Take a trip to the Islands. Made with Cruzan Coconut Rum, Bols Melon Liqueur, pineapple juice and a splash of cranberry juice. \$7.75

## Rum Runner

A Florida Key's favorite made with Cruzan Dark Rum, Bols Banana and Blackberry Flavored Liqueurs, orange juice, sour mix and topped with Myers's Original Rum. Shaken and served over ice. \$7.75

# Cold Draft Beer

Ask for your draft beer in a 20 oz. take-home Margaritaville® Pilsner Glass for an additional \$5.00.



## Land Shark Lager

Land Shark Lager is a refreshing thirst quenching lager and the perfect partner; from Margaritaville to that One Particular Harbor. Land Shark Lager... More than just an island beer. Now on draft!



Budweiser, Bud Light, Miller Lite or Coors Light \$4.25  
Land Shark Lager or Blue Moon \$4.75

# Premium Bottled Beers

## Land Shark Lager (USA)

A refreshing island lager from the Margaritaville Brewing Company. \$5.00  
**Loaded Land Shark** (Land Shark with Margaritaville® Island Lime™ Tequila) \$7.00

\$4.50	Budweiser (USA)	Michelob Ultra (USA)	Amstel Light (Holland)	\$5.00	Red Stripe (Jamaica)
	Bud Light (USA)	Miller Genuine Draft (USA)	Heineken (Holland)		Modelo Especial (Mexico)
	Bud Light Lime (USA)	Miller Lite (USA)	Newcastle (Britain)		Corona (Mexico)
	Bud American Ale (USA)	O'Doul's N/A (USA)	Smirnoff Ice (USA)		Redbridge (USA)
	Coors Light (USA)				

# Wine

## Woodbridge by Robert Mondavi

Chardonnay, Merlot, and Cabernet Sauvignon

## Robert Mondavi Coastal Private Selection

Chardonnay, Merlot and Cabernet Sauvignon

## Arnold Palmer California Classics

A portion of the proceeds benefit the Arnold Palmer Hospital for Children

Chardonnay and Cabernet Sauvignon

Ask your server about our full wine selection.

# Beverages

\$2.50



Coke Classic, Diet Coke, Sprite, Barq's Root Beer and Minute Maid Lemonade  
Iced Tea, Sweet Tea, Hot Tea, Coffee,  
Red Bull (\$5.00) and Bottled Water (\$2.50)

# Decadent Desserts

## Key Lime Pie

A true taste of the tropics. \$5.95

## Chocolate Hurricane

Warm dark chocolate brownie layered with Edy's® Vanilla Bean ice cream, hot fudge, whipped cream and chopped macadamia nuts. \$6.75

## N.Y. Style Cheesecake

Topped with fresh seasonal fruit. \$6.25

## Chocolate Banana Bread Pudding

Served warm with Edy's® Vanilla Bean ice cream, chocolate sauce, whipped cream and peanuts. \$6.25

## Strawberry Shortcake

Cake, Edy's® Vanilla Bean ice cream, strawberries and cream. \$5.95

## Ice Cream

Edy's® Premium Ice Cream in chocolate, strawberry or vanilla. \$3.95

Visit one of our other locations in  
Mohegan Sun, Key West, New Orleans, Charleston, Las Vegas,  
Myrtle Beach, Glendale, Panama City Beach, Mexico, the  
Caribbean and Jimmy Buffett's Restaurant and Bar Waikiki.

[www.margaritaville.com](http://www.margaritaville.com)



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# Frozen Concoctions

## Havanas and Bananas

This one takes you back down there. Made with Cruzan Dark Rum, Baileys Irish Cream, Bols Crème de Banana and coconut milk. \$8.00

## Bama Breeze

"You can play it cool" with this frozen concoction made with BACARDI® O Orange Rum, Cruzan Vanilla Rum, orange juice and our special mango and coconut mix. \$7.75

## Tropical Hurricane

They know a little something about hurricanes in the tropics! This frozen cocktail blends guava, papaya and mango with Appleton Estate VX Rum. \$7.75

## "Don't Stop the Carnival"

You'll be ready to play by "Kinja Rules" with this tropical blend of strawberry, banana, mango and BACARDI® Superior Light Rum. \$7.50

## Euphoria Daiquiris

Time to go sailing! Conch Republic Light Rum with your choice of strawberry, banana, mango, raspberry, piña colada or wildberry daiquiri. \$7.50

