

The Best Margaritas

Ask your server how to enjoy your specialty drink in a take-home Margaritaville® souvenir glass for an additional 7.00.



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 ounce take-home blender cup. 15.25

Who's to Blame®

Our traditional house margarita made with Margaritaville® Gold Tequila, Margaritaville® Triple Sec, and our special margarita mix. Served frozen or on the rocks. 8.25

Fins 2 the Left

Get your Fins Up with this drink made with Margaritaville® Silver Tequila, Bols® Blue Curaçao, and our special margarita mix poured over a Who's to Blame® margarita. 8.75

Sweet Tea Rita

A refreshing combination of our frozen Who's to Blame® Margarita and sweet or unsweet iced tea topped with Firefly® Sweet Tea Vodka. 8.75

Tropical Fruit Margarita

Enjoy an all-natural fruit-flavored margarita made with Margaritaville® Gold Tequila, Margaritaville® Triple Sec, and your choice of any Island Oasis® fruit mix. Strawberry, Raspberry, Mango, Banana, or Wildberry. Served frozen. 8.75

Boat Drinks

5 O'Clock Somewhere

Give me a Hurricane before I go Insane! Margaritaville® Authentic Island Silver Rum, Margaritaville Paradise Passion Fruit™ Tequila, BACARDI® 151° Rum, our premium sour mix, orange juice, pineapple juice, and a splash of Finest Call® Grenadine. Served on the rocks. 8.75

Incommunicado®

Close your eyes and imagine you're there. Margaritaville® Gold Tequila, Margaritaville® Authentic Island Silver Rum, Margaritaville® Triple Sec, vodka, and gin mixed with our premium sour mix, cranberry juice, pineapple juice, and Finest Call® Grenadine. 8.50

Bahama Mama

Get reggae with a blend of Margaritaville® Authentic Island Spiced Rum, Margaritaville® Authentic Island Coconut Rum, Cruzan® Aged Dark Rum, Bols® Crème de Banana, pineapple juice, and orange juice. Shaken and served over ice with a dash of Finest Call® Grenadine. 8.75

Sailor's Delight

Navigate the high seas with Sailor Jerry Spiced Rum, Margaritaville Authentic Island Coconut Rum, Monin Watermelon, and pineapple juice. 9.50

Orange Crush

Sunshine makes everything better. We start with fresh orange juice and combine it with Pinnacle® Orange Vodka, Margaritaville® Triple Sec, and a splash of our premium sour mix. 7.75

Shipwrecked

Don't get washed ashore with this drink made with Coruba® Mango Rum, Wray and Nephew® Overproof White Rum, orange juice, pineapple juice, Monin® Spicy Mango, and fresh lime juice. 9.50

Premium Bottled Beer



LandShark® Lager

LandShark® Lager is a refreshing thirst quenching lager and the perfect partner; from Margaritaville to that One Particular Harbour. LandShark® Lager...more than just an island beer.

Budweiser
Bud Light
Coors Light

4.50

Michelob Ultra
Miller Lite
O'Doul's N/A

Blue Moon
Bud Light Lime
Corona
Corona Light
Guinness
Heineken

5.25

Kalik
Key West Sunset Ale
Sam Adams
Stella Artois
Shock Top
Angry Orchard Crisp
Apple Hard Cider

Loaded LandShark®

LandShark® with Margaritaville Island Lime™ Tequila. 7.25

Wine

Barefoot® Wines

Cabernet Sauvignon, Chardonnay, Merlot, Moscato, Pinot Grigio, and White Zinfandel. 6.00

Ask your server for our additional wine selection.

Beverages

3.25

Coke Classic, Diet Coke, Pibb Xtra, Barq's Root Beer, Minute Maid Lemonade, Iced Tea, Hot Tea, Margaritaville® Coffee, Bottled Water, Red Bull (5.00), and Sugar Free Red Bull (5.00)



Sensuous Treats

New York Style Cheesecake

Topped with strawberry sauce. 6.99

Key Lime Pie

A true taste of the tropics. 6.99

Ice Cream

Chocolate, Strawberry, or Vanilla. 3.99

Chocolate Hurricane

Warm dark chocolate brownie layered with Edy's vanilla bean ice cream, hot fudge, whipped cream, and chopped macadamia nuts. 7.99

BRING PARADISE HOME! LOOK FOR MARGARITAVILLE® IN YOUR LOCAL STORE.



ESCAPE TO MARGARITAVILLE ONLINE

WWW.MARGARITAVILLE.COM

NO PASSPORT REQUIRED



"I have always enjoyed food as much as I have music. Both are celebrations of life and go hand in hand. There is nothing more satisfying than good music with good food. So loosen up, open up the menu, order one of everything, savor each selection and get into the Margaritaville state of mind. Bon Appetit, Y'all!" J. Buffett

Ask your server about our additional beverage offerings!

Just For Starters

Crab, Shrimp, & Mushroom Dip

Our signature appetizer...lump blue crab meat, shrimp, mushrooms, and green onions simmered in a Cajun cream sauce and served with toasted garlic bread. 12.50

Spinach & Artichoke Dip

A traditional creamy dip, topped with parmesan cheese and served with our fried tortilla chips. 10.50

Hummus Dip

Creamy blend of garbanzo beans, garlic, lemon, sesame, and spices. Topped with tomato bruschetta and olive oil, served with grilled pita bread. 9.99

Chicken Wings

Served with veggie sticks and appropriate dipping sauce. 9.99

- Clipper - A Buffalo-style sauce
- Jamaica Mistaica - Our homemade jerk barbecue sauce
- Waimea - A sweet Thai chili sauce

Volcano Nachos

Topped with chili, cheese, guacamole, sour cream, jalapeños, tomatoes, and scallions. 13.99

Smoked Local Fish Spread

Served with seeded flatbread. 9.25

Lava Lava Shrimp

Breaded and fried then tossed with our Asian aioli sauce. 11.99

Peel & 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. 11.99

Conch Fritters

Served with our own mustard caper remoulade. 9.99

Carnivorous Habits

House Sirloin*

Grilled and served with Hawaiian butter, mashed potatoes, and seasonal vegetables. 20.99

Jerk Chicken

Half chicken marinated in authentic jerk spices and roasted island style. Served with island rice and seasonal vegetables. 16.99

Barbecue Ribs

Slow cooked half rack of baby back ribs grilled and basted with guava barbecue sauce. Served with French fries. 18.99

Make it a full rack for an additional 8.00

Calypso Chicken Pasta

Chicken marinated and roasted then tossed with peppers, portabella mushrooms, onions, and penne pasta in a spicy cream sauce. 15.99

Surf & Turf*

House Sirloin brushed with Hawaiian butter. Served with half an order of Coconut Shrimp, mashed potatoes, and seasonal vegetables. 26.99

One Particular Harbour

Add a side salad to any entrée 3.99.

Coconut Shrimp

Jumbo shrimp breaded with coconut and fried. Served with orange-horseradish marmalade, mashed potatoes, and seasonal vegetables. 18.99

Crab Cakes

These won't make you crabby, they're just loaded with lump crab and hint of Old Bay®. Pan sautéed and served with mashed potatoes and seasonal vegetables. 20.99

Seafood Mac & Cheese

Shrimp and lump crab meat tossed with elbow macaroni in a Boursin cream sauce. Baked with mixed cheese and toasted bread crumbs. 20.99

Baja Fish Tacos

Two flour tortillas filled with blackened catch of the day, shredded cabbage, Baja cream sauce, and fire-roasted tomato salsa. Served with black beans and rice. Market Price

Fish & Chips


Golden fried fish filets, served with French fries, cole slaw, and tartar sauce. Market Price

Catch of the Day

Ask your server about our selections.

Grilled, blackened, or fried with seasonal vegetables, island rice, and your choice of pineapple-mango salsa, tomato bruschetta, or lemon caper butter. Market Price

Ask about our Gluten Free Menu.

 Available as a vegetarian option.

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

Burgers* in Paradise

Fresh choice ground chuck cooked to order with our signature seasonings. Served with French fries and a dill pickle. Substitute onion rings 2.00.

Cheeseburger in Paradise

Topped with American cheese, lettuce, and tomato. 11.25

Barbecue Bacon Cheeseburger

We add our smoked bacon, cheddar cheese, barbecue sauce, and onion strings. 12.25

Black & Bleu Burger

Topped with bleu cheese dressing, black pepper bacon, lettuce, and tomato. 12.25

Al Vacado Turkey Burger

Topped with guacamole, jalapeño mayonnaise, cheddar and Monterey jack cheese, lettuce, tomato, and an onion ring on a toasted bun. 12.25

El Diablo Burger

Winner of our annual National Hamburger Month recipe contest. Our burger topped with fried onions, roasted poblano peppers, Monterey jack cheese, chili paste, and chipotle ketchup, with shredded lettuce on a toasted bun. 12.25

Veggie Burger

A hand formed veggie patty made with Edamame, peas, corn, broccoli, celery, garlic, carrots, and red and green peppers. Served with lettuce and tomato. 11.25



Songline Sandwiches

Served with French fries. Substitute onion rings 2.00.

Fish Sandwich

Grilled, blackened, or fried and served on a wheat roll with lettuce, tomato, tartar sauce, and lemon. Market Price

Cuban Sandwich

Roasted pulled pork and sliced ham pressed in a crusty Cuban loaf with mustard, Swiss cheese, and sliced pickles. 11.25

Barbecue Chicken Sandwich

Marinated Jerk Chicken with smoked bacon, Monterey jack cheese, barbecue sauce, and onion strings. 12.25

Delta Reuben

Catch of the day deep fried and served up Reuben style with sauerkraut, Swiss cheese, and Thousand Island dressing pressed on Texas toast. Market Price

Triple Decker Club

Sliced turkey stacked on toasted white bread with Swiss cheese, smoked bacon, lettuce, tomato, and mayonnaise. 12.99

Crab Cake Sandwich

Lump crab cake pan-seared and served on a toasted wheat bun with lettuce, tomato, and a side of mustard caper remoulade. 13.99

Blackened Hot Dog

Choose from Cajun style or chili cheese, served with chopped onions. 8.99



For your convenience, an 18% gratuity is added for parties of eight or more which can be changed at your discretion.

Barometer Soups & Side Salads

Conch Chowder

Takes you to the islands, tender conch in a tomato broth with a little kick. 6.99

Corn & Crab Chowder

Blue crab and corn simmered in a crab broth with a hint of cayenne and a touch of cream. 6.99

Side House Salad

5.99

Side Caesar Salad

5.99

Marvin's Garden Salads

Grilled Chicken Caesar Salad

Romaine lettuce tossed with Caesar dressing, dusted with parmesan cheese and croutons, topped with grilled chicken. 13.99

Fajita Beef Taco Salad

Crisp tortilla shell filled with mixed greens, fried tortilla strips, tomatoes, cucumbers, shredded cheddar and Monterey jack cheese, and cilantro green chili vinaigrette. Topped with fajita marinated steak and Baja cream sauce. 14.99

Caribbean Chicken Salad

Mixed greens tossed with mangoes, sugared pecans, tomatoes, cucumbers, and jalapeño-mango ranch dressing. Topped with grilled chicken. 13.99

Lobster, Crab, & Shrimp Salad

Salad greens, tomato, cucumber, and onion topped with lobster, lump crab, and shrimp salad. 16.99

Menus available for 3.00.