

MARGARITAS

WHO'S TO BLAME®

Margaritaville Gold Tequila & Triple Sec, house margarita blend. Served frozen or on the rocks \$10.50 (270 cal)

UPTOWN TOP SHELF MARGARITA

Teremana Reposado Tequila, Cointreau Orange Liqueur, house margarita blend, Gran Gala float. Served on the rocks \$12.25 (300 cal)

BLUEBERRY POMEGRANATE RITA

Margaritaville Silver Tequila, Cointreau Orange Liqueur, blueberry pomegranate purée, house margarita blend. Served on the rocks \$11.25 (310 cal)

SEASIDE HACIENDA

Patrón Silver Tequila, Cointreau Orange Liqueur, agave nectar, orange & lime wedges, house margarita blend. Served on the rocks \$12.25 (360 cal)

MOONSHINE FAVORITES

BLACKBERRY MOONSHINE RITA

Ole Smoky White Lightnin' & Blackberry Moonshines, house margarita blend. Served on the rocks \$11.50 (270 cal)

MIDNIGHT BLAZE

Tanteo Jalapeño Tequila, Ole Smoky Blackberry Moonshine, orange juice, house mango, guava & ginger margarita blend. Served on the rocks \$13.50 (290 cal)

PERFECT MARGARITA

Margaritaville Gold & Silver Tequilas, Margaritaville Triple Sec, orange Curaçao, lime juice. Served on the rocks... for margarita aficionados only \$12.00 (140 cal)

LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, house margarita blend, cranberry juice. Served on the rocks \$11.25 (260 cal)

WATERMELON MARGARITA

Espolón Blanco Tequila, triple sec, watermelon purée, house margarita blend. Served on the rocks \$11.00 (290 cal)

MANGO BERRY CRUSH

Margaritaville Last Mango Tequila, Ole Smoky Blackberry Moonshine, blackberry syrup, house sweet & sour. Served on the rocks \$11.75 (300 cal)

MOUNTAIN MARGARITA

Ole Smoky Sour Razzin' Berry Moonshine, Margaritaville Paradise Passion Fruit Tequila, lime, agave nectar, house margarita blend. Served on the rocks \$12.25 (290 cal)

BOAT DRINKS

5 O'CLOCK SOMEWHERE®

Margaritaville Silver Rum & Paradise Passion Fruit Tequila, Worthy Park 109 Rum, orange & pineapple juices, house sweet & sour, grenadine. Served on the rocks \$11.25 (270 cal)

PALOMA

LaLo Blanco Tequila, Giffard Crème De Pamplemousse Rose Liqueur & Coconut Syrup, lime juice, Fever-Tree Grapefruit Soda. Served on the rocks \$12.00 (220 cal)

TRANQUIL WATERS

Parrot Bay Mango Rum, blue Curaçao, pineapple juice, mango. Served on the rocks \$10.25 (230 cal)

JALAPEÑO BUSINESS

Tito's Handmade Vodka, Margaritaville Last Mango Tequila, jalapeño syrup, lime & pineapple juices, club soda. Served on the rocks \$11.00 (250 cal)

RUBY RED RENEGADE

Deep Eddy Ruby Red Vodka, Margaritaville Triple Sec, strawberry purée, pomegranate syrup, house sweet & sour. Served on the rocks \$11.75 (290 cal)

INCOMMUNICADO

Margaritaville Gold Tequila, Silver Rum & Triple Sec, Wheatley Vodka, gin, house sweet & sour, cranberry & pineapple juices, grenadine. Served on the rocks \$10.00 (270 cal)

LIME IN DA COCONUT

Bacardi Lime Rum, RumHaven Coconut Rum, Coconut Berry Red Bull, house sweet & sour. Served on the rocks \$12.75 (260 cal)

WATERMELON WAVE

Tito's Handmade Vodka, watermelon purée, house lemonade. Served on the rocks \$11.00 (240 cal)

HAVANAS & BANANAS

Havana Club Añejo Clásico Rum, Baileys Irish Cream, crème de banana, coconut purée, Myers's Original Dark Rum float. Served frozen \$12.00 (380 cal)

DON'T STOP THE CARNIVAL

Margaritaville Silver Rum, strawberry, banana & mango purées. Served frozen \$10.75 (270 cal)

Jimmy Buffett's
MARGARITAVILLE
PIGEON FORGE

A state of mind since 1977

**2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.*

STARTERS

VOLCANO NACHOS 🌿

Tortilla chips, chili, cheese, pico de gallo, guacamole, sour cream, jalapeños \$20.99 (2880 cal)

CARIBBEAN CHICKEN EGG ROLLS

Caribbean-spiced roasted chicken, corn, red peppers, onions, shredded cheese, chipotle aioli \$16.99 (1250 cal)

LAVA LAVA SHRIMP

Hand-breaded shrimp, Thai chili sauce \$15.99 (920 cal)

CHICKEN WINGS

Tossed in choice of sauce:
Buffalo • Caribbean Jerk • BBQ • Teriyaki
With celery sticks, dipping sauce \$16.99 (1110-1250 cal)

APPETIZER TRIO

Hand-Breaded Chicken Tenders, Caribbean Chicken Egg Rolls, Spinach & Artichoke Dip, tortilla chips, honey mustard, chipotle aioli \$22.99 (2590 cal)

CHICKEN TINGA QUESADILLA

Flour tortilla, Oaxaca cheese blend, sour cream, guacamole, pico de gallo tortilla chips \$16.99 (1410 cal)

FRIED PICKLES

Hand-breaded dill pickle chips, buttermilk ranch \$11.99 (680 cal)

SPINACH & ARTICHOKE DIP

Traditional creamy dip, Parmesan, tortilla chips \$13.99 (940 cal)

SALADS

SOUTHWEST CHICKEN SALAD 🌿

Grilled chicken, mixed field greens, black beans, avocado, fire-roasted corn, tomatoes, yellow peppers, tortilla strips, queso fresco, cilantro, housemade southwestern vinaigrette \$17.99 (680 cal)

CAJUN COBB SALAD 🌿

Chilled blackened chicken, chopped greens, smoked bacon, hard-boiled eggs, avocado, cherry tomatoes, bleu cheese, honey mustard dressing \$17.99 (980 cal)

CHICKEN CAESAR SALAD 🌿

Grilled chicken, hearts of romaine, Parmesan, croutons, creamy lime Caesar dressing \$17.50 (740 cal)

HANDHELDS

Served with your choice of french fries (590 cal) or mixed green salad (50 cal).

Substitute sweet potato waffle fries for \$2.00 (380 cal), onion rings \$2.49 (720 cal) or Gluten Free bun for \$2.00 (190 cal)

CHEESEBURGER IN PARADISE®** 🌿

Custom blend burger, American cheese, shredded lettuce, tomato, pickles, paradise island sauce \$16.99 (720 cal)

CHEDDAR BBQ BURGER** 🌿

Custom blend burger, cheddar, smoked bacon, shredded lettuce, fried onions, BBQ mayo \$17.99 (1040 cal)

GARLIC BACON BURGER** 🌿

Custom blend burger, Swiss, smoked bacon, roasted garlic aioli, shredded lettuce, fried onion ring \$18.50 (1240 cal)

BEACH CLUB

Roasted turkey breast, Black Forest ham, Swiss, smoked bacon, lettuce, tomato, Dijon aioli, toasted wheatberry bread \$18.99 (1070 cal)

GRILLED CHICKEN SANDWICH 🌿

Grilled chicken breast, Monterey jack, smoked bacon, lettuce, tomato, Dijon aioli, brioche bun \$16.99 (950 cal)

FRIED FISH SANDWICH

Panko-battered, cilantro lime coleslaw, tomato, jalapeño tartar \$17.99 (950 cal)

PATTY MELT** 🌿

Custom blend burger, Swiss & cheddar, caramelized onions, thousand island, rye bread \$16.99 (1180 cal)

SIDES

FRENCH FRIES \$4.99 (590 cal) • SWEET POTATO WAFFLE FRIES \$6.50 (380 cal) • ONION RINGS \$6.99 (720 cal)
BLACK BEANS \$4.50 (280 cal) • MIXED GREEN SALAD \$7.99 (50 cal) • CAESAR SALAD \$7.99 (190 cal)
CILANTRO LIME COLESLAW \$4.50 (330 cal) • SEASONAL VEGETABLES \$4.99 (320-600 cal)

🌿 Gluten Free available with modification

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

An 18% gratuity will be added to parties of 8 or more. You are welcome to modify this based on your dining experience.

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ENTRÉES

Add a side mixed green salad (50 cal) or side Caesar salad (190 cal) for \$5.50

Add shrimp skewer to any entrée for \$5.99 (120 cal)

LANDSHARK FISH & CHIPS

Hand-battered, french fries, cilantro lime coleslaw, jalapeño tartar \$19.99 (1730 cal)

CRISPY COCONUT SHRIMP

Coconut-crust jumbo fried shrimp, french fries, cilantro lime coleslaw, pineapple aioli \$22.50 (1370 cal)

SEAFOOD COMBO

LandShark Fish & Chips, Coconut Shrimp & Fried Shrimp, french fries, jalapeño tartar, pineapple aioli, Thai chili sauce \$25.99 (2240 cal)

TERIYAKI CHICKEN & SHRIMP

Grilled & basted, seasonal vegetables, basmati rice, grilled pineapple, sesame seeds \$22.99 (910 cal)

BBQ BABY BACK RIBS

Slow-cooked full rack, house BBQ sauce, french fries, cilantro lime coleslaw \$28.99 (2690 cal)

12 oz SIRLOIN** 🌿

1855 Angus sirloin, roasted garlic butter, french fries, seasonal vegetables \$27.99 (1390 cal)

FISH TACOS**

Grilled or blackened, habanero cream sauce, guacamole, shredded lettuce, mango pico de gallo, flour tortilla, black beans, basmati rice \$23.99 (1070 cal)

JERK SALMON**

Jerk-glazed, sautéed spinach, basmati rice \$24.99 (840 cal)

HAND-BREADED CHICKEN TENDERS

French fries, dipping sauce \$18.50 (1670 cal)

JAMBALAYA

Shrimp, chicken, Andouille sausage, basmati rice, spicy broth \$22.99 (950 cal)

CHICKEN & BROCCOLI PASTA

Grilled chicken, sautéed broccoli, cellentani pasta, cream sauce, Parmesan \$19.99 (1000 cal)

CHICKEN TINGA BOWL

Shredded Puebla-style seasoned chicken, basmati rice, black beans, grilled peppers & onions, avocado, queso fresco, cilantro \$17.99 (940 cal)

DESSERTS

KEY LIME PIE

Graham Cracker Crust, Key Lime Filling \$8.99 (580 cal)

MOLTEN CHOCOLATE BUNDT CAKE

Vanilla bean ice cream, chocolate & caramel sauce \$8.99 (790 cal)

BEVERAGES

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 \$3.99 (0-240 cal)

Complimentary Refills on Soft Drinks, Tea and Coffee

RED BULL • SUGARFREE RED BULL
TROPICAL RED BULL • COCONUT BERRY RED BULL
WATERMELON RED BULL \$5.50 (5-160 cal)

BEER

DRAFT

BUD LIGHT (130-180 cal)
MILLER LITE (120-170 cal)
MICHELOB ULTRA (110-150 cal)
14 oz \$5.75 20 oz \$7.00

LANDSHARK LAGER
14 oz \$6.25 20 oz \$8.00 (180-250 cal)

BLUE MOON (200-280 cal)
VOODOO JUICY HAZE (245-350 cal)
14 oz \$7.50 20 oz \$9.75

Loaded LANDSHARK

Try a LandShark Lager topped off with Margaritaville Island Lime Tequila \$9.50 (185 cal)

WINE

ASK YOUR SERVER FOR
OUR WINE SELECTION

BOTTLE/CAN

BUD LIGHT (110 cal) • BUDWEISER (150 cal)
COORS BANQUET (150 cal) • COORS LIGHT (100 cal)
MICHELOB ULTRA (100 cal) • MICHELOB ULTRA ZERO (50 cal)
\$5.75

LANDSHARK LAGER (150 cal)
\$6.50

CORONA EXTRA (160 cal) • CORONA PREMIER (90 cal)
MODELO ESPECIAL (140 cal) • TRULY SELTZER (100 cal)
TWISTED TEA (190 cal)
\$7.00

ANGRY ORCHARD HARD CIDER (260 cal)
BELL'S TWO HEARTED IPA (100 cal)
FAT TIRE ALE (160 cal) • HIGH NOON SELTZER (100 cal)
KONA BIG WAVE (130 cal) • SAMUEL ADAMS (180 cal)
STELLA ARTOIS (150 cal) • SUN CRUISER TEA (100 cal)
SAMUEL ADAMS AMERICAN LIGHT (120 cal)
VOODOO RANGER IPA (200 cal)
\$7.50