

# MARGARITAS



## PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, Margaritaville Triple Sec, Orange Curaçao and lime juice served on the rocks... for margarita aficionados only (140 cal)

## CHANGES IN LATITUDES

Margaritaville Gold Tequila, Orange Curaçao, fresh lime juice, passion fruit purée and Tropical Red Bull. Served on the rocks (250 cal)

## LAST MANGO IN PARIS

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

## UPTOWN TOP SHELF MARGARITA

Teremana Reposado Tequila, Cointreau Orange Liqueur, our house margarita blend topped with a Gran Gala Orange Liqueur float. Served on the rocks (300 cal)

## SEASIDE HACIENDA

Patrón Silver Tequila, Cointreau Orange Liqueur, agave nectar, our house margarita blend with orange and lime juices (300 cal)

## FINS TO THE LEFT

Margaritaville Silver Tequila, Blue Curaçao and our house margarita blend. Served on the rocks (280 cal)

## WHO'S TO BLAME®

Margaritaville Gold Tequila, Margaritaville Triple Sec and our house margarita blend. Served on the rocks (270 cal)

**NEW**

## SUMMER CRUSH MARGARITA

MiCampo Blanco Tequila, Margaritaville Triple Sec, RumHaven Coconut Rum, watermelon jalapeño syrup, house margarita blend (290 cal)

## TROPICAL FRUIT MARGARITAS

Margaritaville Gold Tequila, Margaritaville Triple Sec and your choice of all-natural fruit purée: strawberry, raspberry or mango. Served frozen (380-400 cal)



## BLACKBERRY MOONSHINE MARGARITA

Ole Smoky White Lightnin' and Blackberry Moonshine with our house margarita blend. Served on the rocks (270 cal)

# FROZEN CONCOCTIONS

## HAVANAS AND BANANAS®

Havana Club Añejo Clásico Rum, Baileys Irish Cream, Crème de Banana, coconut purée and a float of Myers's Original Dark Rum (380 cal)

## 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 (270 cal)

## PREMIUM FRUIT DAIQUIRIS

Light rum and your choice of any all-natural fruit purée: Strawberry, raspberry, mango or banana (240-310 cal)

## MEXICAN CUTIE COSMO

Corazón Blanco Tequila, Cointreau Orange Liqueur, St. Germain Elderflower Liqueur, agave nectar, lime & cranberry juices (260 cal)

## ESPRESSO MARTINI

Tito's Handmade Vodka, Giffard Café du Honduras, espresso (160 cal)

# BOAT DRINKS



## 5 O'CLOCK SOMEWHERE®

Margaritaville Silver Rum & Paradise Passion Fruit Tequila, Cruzan Hurricane Proof Rum, orange & pineapple juices, house sweet & sour, grenadine (220 cal)

## JALAPEÑO BUSINESS

Tito's Handmade Vodka, Margaritaville Last Mango Tequila, jalapeño syrup, lime & pineapple juices, club soda (270 cal)

## TRANQUIL WATERS

Parrot Bay Mango Rum, Blue Curaçao, pineapple juice and mango. Served on the rocks (200 cal)

## INCOMMUNICADO

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 (260 cal)

## PALOMA

LaLo Blanco Tequila, Giffard Crème De Pamplemousse Rose Liqueur & Coconut Syrup, lime juice, Fever Tree Grapefruit Soda (220 cal)

## WATERMELON MATADOR

RumHaven Coconut Rum, grapefruit Juice, lime juice, finest call simple syrup, finest call watermelon purée and Watermelon Red Bull. Served on the rocks (180 cal)

## BAHAMA MAMA

Get reggae with a blend of Margaritaville Spiced, Coconut, and Dark Rums, crème de banana, pineapple and orange juices with a splash of grenadine. Served on the rocks (250 cal)

## MIDNIGHT BLAZE

Tanteo Jalapeño Tequila, Ole Smoky Blackberry Moonshine, orange juice, house mango, guava, ginger, and our house margarita blend (290 cal)

## WATERMELON CANNONBALL

Ketel One Cucumber Mint, Rumhaven Coconut Rum, Citrus Sour and fresh mint topped with Watermelon Red Bull (210 cal)

# ICE COLD BEER

## BOTTLE DOMESTIC

BUD LIGHT • BUDWEISER • COORS LIGHT  
COORS BANQUET • MILLER LITE • MICHELOB ULTRA  
MICHELOB ULTRA ZERO (30-150 cal)

## PREMIUM

LANDSHARK® LAGER • CORONA • CORONA PREMIER  
MODELO ESPECIAL • PACIFICO LAGER (90-190 cal)

## SPECIALTY

STELLA ARTOIS • SAMUEL ADAMS • FAT TIRE  
KONA BIG WAVE • BELL'S TWO HEARTED IPA  
MANGO CART • DOGFISH HEAD GRATEFUL DEAD  
SAM ADAMS AMERICAN LIGHT • VODOO RANGER IPA  
ANGRY ORCHARD HARD CIDER • WHITE CLAW  
HIGH NOON • SUN CRUISER TEA  
(100-230 cal)

## DRAFT DOMESTIC

BUD LIGHT 14 oz (130 cal)  
20 oz (180 cal)

## PREMIUM

LANDSHARK® LAGER 14 oz (180 cal)  
20 oz (250 cal)

## SPECIALTY

BLUE MOON 14 oz (200 cal)  
20 oz (280 cal)

## Loaded LANDSHARK®

Try a LandShark® Lager topped off with Margaritaville Island Lime Tequila (185 cal)

# WINE

## SPARKLING

LA MARCA, Prosecco (170-720 cal)

## WHITE

RUFFINO LUMINA, Pinot Grigio (140-610 cal)

STARBOROUGH, Sauvignon Blanc (120-600 cal)

SEA SUN BY CAYMUS, Chardonnay (150-630 cal)

RUFFINO, Moscato (140-495 cal)

## RED

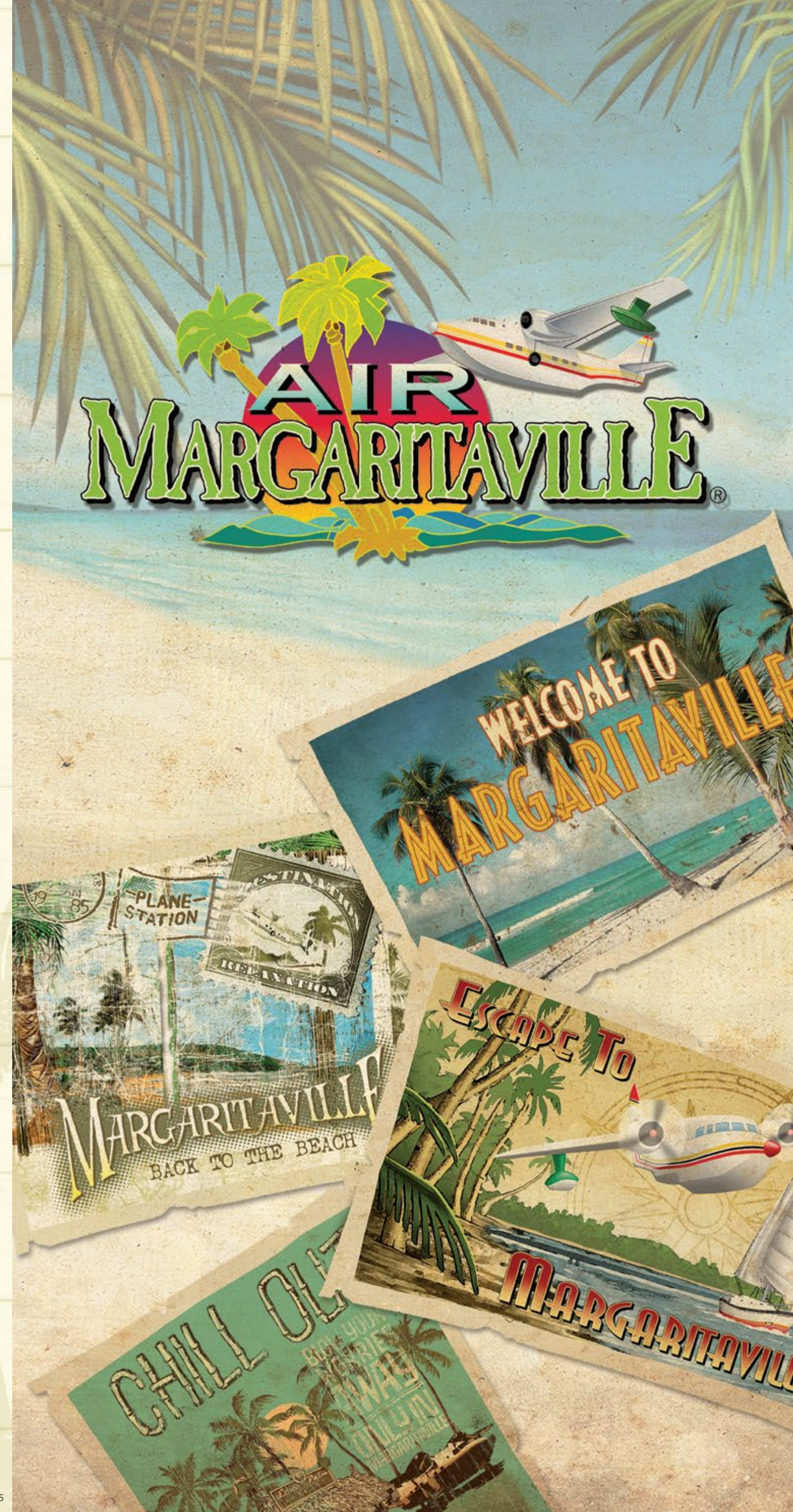
CONUNDRUM BY CAYMUS, Red Blend (120-610 cal)

BONANZA BY CAYMUS, Cabernet Sauvignon (130-660 cal)

UNSHACKLED, Cabernet Sauvignon (130-660 cal)

KIM CRAWFORD, Rosé (80-415 cal)

SEA SUN BY CAYMUS, Pinot Noir (120-610 cal)



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

# Classic COCKTAILS

## KEY LIME PIE MARTINI

Deep Eddy Lime Vodka, our house Key Lime pie blend (300 cal)

## OLD FASHIONED

Elijah Craig Small Batch Bourbon, Grand Marnier Orange Liqueur, Old Fashioned Blend and Angostura Bitters (240 cal)



# APPETIZERS



## APPETIZER TRIO

Caribbean chicken egg rolls, hand-breaded chicken tenders and Buffalo chicken dip served with tortilla chips (1980 cal)

NEW

## FRIED GREEN TOMATOES

Fried golden, topped with chilled seafood salad, and a drizzle of chili-spiked aioli (550 cal)



NEW

## CUBAN FLATBREAD

Shredded carnitas pork, sliced ham, melted Swiss cheese, and pickles. Drizzled with house-made mustard aioli (970 cal)

## HAND-BATTERED CHICKEN TENDERS

Served with your choice of house-made ranch or honey mustard (500 cal)

NEW

## CORN FRITTERS

Our sweet and savory house-made fritters served with whipped honey butter (690 cal)

## CHICKEN WINGS

Tossed in choice of sauce: buffalo, jerk, teriyaki, served with dipping sauce (1110-1250 cal)



## CAJUN SHRIMP DIP

Creamy house-made dip served with grilled focaccia bread (640 cal)

## KEY WEST CHICKEN QUESADILLA

Shredded chicken, melted Monterey Jack cheese stuffed into a toasted flour tortilla. Served with sour cream, fire roasted salsa, and guacamole (1410 cal)

## VOLCANO NACHOS

Tortilla chips layered with chili, cheese, pico de gallo, guacamole, sour cream and jalapeños (2880 cal)



Gluten Free available with modification

# SALADS



## SOUTHERN FRIED CHICKEN SALAD

Romaine lettuce, tomatoes, bacon, shredded cheese, cabbage and green onions tossed in our house-made ranch and topped with our hand-breaded chicken tenders (640 cal)

NEW

## MOCKTAILS

### ISLAND COCONUT REFRESHER

Pineapple juice, Red Bull Watermelon, coconut & passionfruit syrups, topped with unsweetened coconut milk\*\*\* (120 cal)

### DRAGON FRUIT SPARKLER

Monin Brilliance Dragon Fruit, pineapple juice, house sweet & sour, Fever Tree Club Soda, Pineapple Bursties\*\*\* (160 cal)

### TROPICAL SUNRISE DIRTY SODA

Sprite, Strawberry Bursties, house mango, guava, ginger sweet & sour blend, topped with unsweetened coconut milk (160 cal)

### STRAWBERRY SUNSET DIRTY SODA

Coca Cola, strawberry syrup, topped with unsweetened coconut milk\*\*\* (130 cal)

\*\*\*Contains caffeine

# ENTRÉES



## SEAFOOD COMBO

A sampling of our LandShark® Fish & Chips, Coconut Shrimp and Fried Shrimp served with french fries and dipping sauces (1740-2240 cal)

## BABY BACK RIBS

Fork tender baby back ribs seasoned and basted with BBQ sauce served with french fries Half Rack (1780 cal) | Full Rack (1860 cal)

## JERK CHICKEN

Roasted half chicken in a honey jerk sauce with mashed potatoes and seasonal vegetable (1420 cal)

NEW

## CHICKEN AND BISCUITS

Golden fried chicken breasts, savory chicken gravy and flaky buttermilk biscuit. Served with creamy mashed potatoes and seasonal vegetables (1560 cal)



## CAJUN SEAFOOD PASTA

Tender shrimp and scallops on linguini pasta in a Cajun Alfredo sauce tossed with cherry tomatoes and red onions (1060 cal)

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

# BEVERAGES

COCA-COLA • DIET COKE • SPRITE  
MINUTE MAID LEMONADE • GOLD PEAK ICED TEA  
HOT TEA • COFFEE • DASANI BOTTLED WATER  
(0-242 cal)

FRESH ORANGE • CRANBERRY  
PINEAPPLE • GRAPEFRUIT • TOMATO  
(170-200 cal)

RED BULL • SUGAR-FREE RED BULL  
TROPICAL RED BULL • WATERMELON RED BULL  
(5-160 cal)



## LANDSHARK® FISH & CHIPS

Hand-dipped in LandShark® batter, fried and served with jalapeño tartar sauce and french fries (1560-1730 cal)

## CRISPY COCONUT SHRIMP

Served with a sweet pineapple dipping sauce and french fries (1230-1370 cal)



## BBQ COMBO

Roasted half chicken and half rack of ribs smothered in BBQ sauce served with french fries (1800 cal)

NEW

## SIRLOIN STEAK

Flame-grilled, topped with lemon garlic butter, served with loaded mashed potatoes and seasonal vegetables\*\* (930 cal)

## CHIPOTLE STEAK BOWL

Marinated steak tips over white rice, black beans, roasted corn, red peppers, onions, guacamole, pico and a sour cream drizzle\*\* (900 cal)  
Double the steak\*\* (340 cal)

## PACIFIC CHICKEN STIR-FRY

Crispy fried chicken mixed with broccoli, peppers and onions, tossed in a sweet garlic Szechuan sauce served over white rice and topped with green onions and toasted sesame seeds (1200 cal)

# SIDES

ONION RINGS (310 cal)

FRENCH FRIES (590 cal)

MASHED POTATOES (130 cal)

MAC & CHEESE (650 cal)

WHITE RICE (100 cal)

SEASONAL VEGETABLE (160 cal)

HOUSE OR CAESAR SALAD (50-190 cal)

# HANDHELDS

Our signature double stacked burgers\* are cooked medium-well with signature seasonings. Sandwiches and burgers are served with your choice of french fries or mixed green salad. Substitute onion rings.

NEW

## CARNITAS TACOS

Tender, slow-cooked carnitas topped with cilantro and onion. Served with rice and beans (710 cal)

## CHEDDAR BBQ BURGER

Loaded with mild cheddar cheese, applewood-smoked bacon, lettuce, and a tangy BBQ aioli\*\* (1020 cal)



## CHEESEBURGER

Our signature double stacked burger piled high with American cheese, lettuce and tomato on a toasted bun\*\* (1150 cal)  
Add bacon (90 cal)

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

NEW

## CHICKEN TINGA TACOS

Slow-simmered chicken topped with pickled red onions, cilantro, and a drizzle of creamy avocado Tajín ranch. Served with rice and beans (780 cal)

## GRILLED CHICKEN SANDWICH

Loaded with melted Monterey Jack cheese, applewood-smoked bacon, lettuce, and tomato. Served on a brioche bun (730 cal)

## HOT HONEY CHICKEN SANDWICH

Buttermilk fried chicken, Monterey jack cheese, thick cut dill pickles, mayonnaise and a hot honey drizzle on a buttered brioche bun (1750 cal)

## BEACH CLUB

Deli sliced oven roasted turkey breast and smoked ham. Stacked with Swiss cheese, applewood-smoked bacon, lettuce, tomato, and Hellmann's® Real Mayonnaise on toasted white bread (1070 cal)

# SPECIALTY COFFEES

(0-135 cal)

ESPRESSO

CAFÉ LATTE

CAFÉ CUBANO

CAPPUCCINO

CAFÉ CUBANO DOUBLE

CORTADITO

Add a float of Jameson Irish Whiskey (70 cal) or Baileys (130 cal) to any coffee for \$3.25.



# DESSERT

NEW

## STRAWBERRY SHORTCAKE

Shortcake biscuit stacked with creamy vanilla ice cream, fresh strawberry sauce, sliced strawberries, and whipped cream (1000 cal)

## FLAN

House-made flan topped with whipped cream and a cherry (510 cal)

An 18% gratuity will be added to all checks. You are welcome to modify this based on your dining experience.

Before placing your order, please inform your server if a person in your party has a food allergy.



## KEY LIME PIE

Our signature key lime pie, made from scratch daily (get yours while they last!) (550 cal)