

MARGARITAS



PERFECT MARGARITA

Margaritaville Gold and Silver Tequila, triple sec, Orange Curaçao and lime juice on the rocks... For margarita aficionados only (140 cal)

WHO'S TO BLAME®

Some people claim that there's a woman to blame, but I know... Our traditional house margarita made with Margaritaville Gold Tequila, Margaritaville Triple Sec and our house margarita blend (270 cal)

MOONSHINE FAVORITES

BLACKBERRY MOONSHINE MARGARITA

Buddy had 8, I suggest starting off with 1! Ole Smoky White Lightnin' and Blackberry Moonshine with our house margarita blend (270 cal)

MIDNIGHT BLAZE

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

MOUNTAIN MARGARITA

Ole Smoky Sour Razzin' Berry Moonshine, Margaritaville Paradise Passion Fruit Tequila, lime, agave nectar, and our house margarita blend (290 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. Served frozen (380 cal)

DON'T STOP THE CARNIVAL

Margaritaville Silver Rum blended with strawberry, banana, and mango purée. Served frozen (270 cal)

NEW PINEAPPLE DREAM

RumChata Pineapple Cream, RumHaven Coconut Rum, heavy cream, pineapple & coconut purées (510 cal)

UPTOWN TOP SHELF MARGARITA

Teremana Reposado Tequila, Cointreau Orange Liqueur, and our house margarita blend topped with a Gran Gala Orange Liqueur float (300 cal)

BLUEBERRY POMEGRANATE RITA

Margaritaville Silver Tequila, Cointreau Orange Liqueur, blueberry pomegranate purée and our house margarita blend (300 cal)

LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, cranberry juice and our house margarita blend (260 cal)

SEASIDE HACIENDA

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

WATERMELON MARGARITA

Espolón Tequila, triple sec, watermelon purée and our house margarita blend (280 cal)

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



TSUNAMI

Ole Smoky White Lightnin' and Hunch Punch Moonshine, our house sweet & sour with a splash of Sprite (250 cal)



BOOZE IN THE BLENDER

ENJOY YOUR BEVERAGE IN OUR 22oz SOUVENIR BLENDER CUP

GREAT DEAL ON REFILLS

BOAT DRINKS

PALOMA

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

INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, Margaritaville Triple Sec, Wheatly Vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine (260 cal)

LIME IN DA COCONUT

Bacardi Lime, RumHaven Coconut Rum, Coconut Berry Red Bull and our premium citrus sweet & sour (240 cal)

BAHAMA MAMA

Margaritaville Spiced, Coconut, and Dark Rums, crème de banana, pineapple and orange juices with a splash of grenadine (250 cal)

RUBY RED RENEGADE

Deep Eddy Ruby Red Vodka, Margaritaville Triple Sec, strawberry purée, pomegranate syrup, and our premium citrus sweet & sour (280 cal)

WATERMELON WAVE

Tito's Handmade Vodka, watermelon purée and our house lemonade (240 cal)



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 (200 cal)

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)

MEXICAN CUTIE COSMO

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

ESPRESSO MARTINI

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



BEER

DRAFT

AMERICAN LAGERS

BUD LIGHT • MILLER LITE
MICHELOB ULTRA
14 oz | 20 oz
(110-180 cal)

LANDSHARK® LAGER

14 oz | 20 oz
(175-250 cal)

MODELO ESPECIAL

14 oz | 20 oz
(175-250 cal)

BLUE MOON • VODOO JUICY HAZE
SAM ADAMS SEASONAL SELECTION

14 oz | 20 oz
(200-350 cal)

Loaded LANDSHARK®

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

BOTTLE/CAN

AMERICAN LAGERS

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

LANDSHARK® LAGER

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

STELLA ARTOIS • SAMUEL ADAMS
FAT TIRE • KONA BIG WAVE

BELL'S TWO HEARTED IPA
SAM ADAMS AMERICAN LIGHT
VODOO RANGER IPA

VODOO RANGER JUICE FORCE
DOGFISH HEAD GRATEFUL DEAD

ANGRY ORCHARD HARD CIDER
MANGO CART • HIGH NOON

WHITE CLAW • SUN CRUISER
(100-230 cal)

WINE

LA MARCA, Prosecco

(170-720 cal)

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)

SEA SUN BY CAYMUS, Pinot Noir

(120-610 cal)

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

(160-660 cal)

Jimmy Buffett's
MARGARITAVILLE
TIMES SQUARE, NYC

STARTERS



APPETIZER TRIO

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

HAND-BREADED CHICKEN TENDERS

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

NEW FRIED GREEN TOMATOES

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

CHICKEN WINGS

Choice of: buffalo, jerk or teriyaki, served with dipping sauce (1110-1250 cal)

FRIED PICKLES

Served with house-made ranch (380 cal) ▲



NEW TACO SALAD

Romaine lettuce, taco meat, black beans, tomatoes, avocado, mixed cheese, and pickled jalapeños, tossed in house-made ranch dressing and served in a crisp tortilla bowl (1250 cal)

Gluten Free available with modification

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)



NEW CUBAN FLATBREAD

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

VOLCANO NACHOS

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

NEW CORN FRITTERS

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



CAJUN SHRIMP DIP

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

SALADS

SOUTHERN FRIED CHICKEN SALAD

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

ASIAN CHICKEN SALAD

Romaine lettuce, carrots, peanuts, cabbage and green onions tossed in sesame dressing and topped with grilled chicken and crispy wonton strips (520 cal)

ISLAND GREEK SALAD

Iceberg lettuce, cucumbers, kalamata olives, tomatoes, red onion and green peppers tossed in Greek dressing and topped with pepperoncini peppers and feta cheese (300 cal) | Add chicken (190 cal)

ENTRÉES

Add a side mixed green salad, a side Caesar salad to any entrée.

JIMMY'S JAMMIN' JAMBALAYA®

Our twist on the classic. Cajun rice loaded with shrimp, chicken and Andouille sausage (1090 cal) ▲

LANDSHARK® FISH & CHIPS

Hand-dipped in LandShark® batter and fried to a golden brown. Served with jalapeño tartar dipping sauce and french fries (1560 cal) ▲



SEAFOOD COMBO

A sampling of our LandShark® Fish & Chips, Coconut Shrimp and Fried Shrimp. Served with dipping sauces (1740 cal)

CRISPY COCONUT SHRIMP

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

JERK SALMON

Brushed with a Caribbean glaze and served with white rice and fresh sautéed spinach** (620 cal)

NEW CHICKEN AND BISCUITS

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



NEW LOW COUNTRY SHRIMP BOIL

A coastal classic of jumbo shrimp, sweet corn, boiled potatoes, and smoky sausage. Served hot with a side of melted butter for dipping (1130 cal)



CAJUN SEAFOOD PASTA

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

BABY BACK RIBS

Fork tender baby back ribs seasoned and basted with BBQ sauce served with French fries Half Rack (1300 cal) | Full Rack (1960 cal) ▲



BARBECUE COMBO

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

NEW SIRLOIN STEAK

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

SIDES

ONION RINGS (310 cal) • FRENCH FRIES (590 cal) • SWEET POTATO WAFFLE FRIES (650 cal) MASHED POTATOES (130 cal) • MAC & CHEESE (650 cal) • WHITE RICE (100 cal) SEASONAL VEGETABLE (160 cal) • MIXED GREEN OR CAESAR SALAD (50-190 cal)

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

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

▲ Indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.

HANDHELDS

Burgers and Sandwiches are served with your choice of french fries or mixed green salad. Substitute sweet potato waffle fries, onion rings. Our custom blended all natural burgers are cooked medium well** with signature seasonings.



GRILLED FISH TACOS

Grilled Mahi layered with habanero cream sauce, guacamole, shredded lettuce, mango pico de gallo. Served with black beans and rice (790 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 (1340 cal)

CHEDDAR BBQ BURGER**

Cheddar cheese, applewood-smoked bacon, lettuce, and a tangy BBQ aioli** (940 cal) ▲

CHEESEBURGER IN PARADISE***

American cheese, lettuce, tomato, and pickles** (720 cal) | Add bacon (80 cal) ▲

GARLIC BACON BURGER**

Swiss cheese, lettuce, applewood-smoked bacon, roasted garlic aioli, and a crispy onion ring** (1260 cal) ▲



NEW STRAWBERRY SHORTCAKE

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

NEW CHICKEN TINGA TACOS

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

NEW CARNITAS TACOS

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

BEACH CLUB

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

GRILLED CHICKEN SANDWICH

Loaded with melted Monterey Jack cheese, applewood-smoked bacon, lettuce, and tomato. Served on a brioche bun (950 cal)



DOUBLE CHEESEBURGER IN PARADISE***

Double-stacked signature Cheeseburger in Paradise** (1150 cal) ▲ Add bacon (80 cal)

DESSERTS

NY STYLE CHEESECAKE

NY Style Cheesecake served with whipped cream and cinnamon sugar (890 cal)

NEW CHOCOLATE TSUNAMI

A sweet treat made for sharing (but we won't tell if you don't). Warm, chocolate chip cookie, chocolate ice cream, Kit Kat® bar, brownies, sprinkles, whipped cream and a drizzle of chocolate and caramel sauce (3220 cal)

KEY LIME PIE

Our signature key lime pie made from scratch daily (get yours while they last!) (580 cal)

BEVERAGES

COCA-COLA • DIET COKE • COKE ZERO • SPRITE • PIBB XTRA • BARQ'S ROOT BEER • MINUTE MAID LEMONADE GOLD PEAK ICED TEA • HOT TEA • COFFEE • PERRIER • DASANI BOTTLED WATER

(0-240 cal) Complimentary Refills on Soft Drinks, Tea and Coffee

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

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

A 3% operations fee is applied to all checks to help cover rising operational costs. This is not a gratuity and is not shared with service staff.