

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.

Who's to Blame®

Our traditional house margarita made with Margaritaville® Gold Tequila. Served frozen or on the rocks. \$6.50
Make your "rita sweetea" 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. \$7.00

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. \$7.00

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. \$7.75

Pink Cadillac Margarita

Made with Margaritaville Last Mango™ Tequila, Cointreau, our special margarita mix and a splash of cranberry. \$7.75

Italian Margarita

Made with Margaritaville Calypso Coconut™ Tequila, Bols Amaretto and our special margarita mix. \$7.00

Patrón Rita

Treat yourself to a delicious blend of Patrón Silver Tequila, Cointreau, fresh lime juice and our special margarita mix. Served on the rocks. \$9.75

Boat Drinks

Bahama Mama

Hey Mom! 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. \$7.00

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. \$7.25

"Why Don't We Get Drunk And..."

You connect the dots. ABSOLUT Vodka, DeKuyper® Pucker™ Sour Apple, pineapple juice and sour mix. \$7.00

Coco Cabana

Take a trip to the Islands. Made with Cruzan Coconut Rum, Bols Melon Liqueur, pineapple juice and a splash of cranberry juice. \$6.75

Pineapple Rum Martini

Made with Cruzan Vanilla Rum, pineapple juice and a splash of grenadine. \$6.75

Rum Runner

A Florida Key's favorite made with BACARDI® Superior Light Rum, Bols Banana and Blackberry Flavored Liqueurs, orange juice, sour mix and topped with Cruzan Black Strap Rum. Shaken and served over ice. \$7.00

Cold Draft Beer

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

Lone Palm Ale

Somewhere on a beach sits a Lone Palm, nestled in the sand acting as a beacon of paradise. Lone Palm sways, as the ocean breeze whistles an island tune. Escape to Margaritaville® and enjoy Lone Palm.

Bud Light, Michelob Ultra, Miller Lite, or Coors Light 14 oz. \$3.75 20 oz. \$5.00
Lone Palm Ale, Blue Moon, Fat Tire Amber Ale, or Foster's 14 oz. \$4.75 20 oz. \$6.00

Premium Bottled Beers

Land Shark Lager (USA)

A refreshing island lager from the Margaritaville Brewing Company. \$4.50
Loaded Land Shark (Land Shark with Margaritaville® Island Lime™ Tequila) \$6.50

\$3.50	\$4.50	
Budweiser (USA)	Amstel Light (Holland)	Newcastle (Britain)
Bud Light (USA)	Corona (Mexico)	Pacifico (Mexico)
Coors Light (USA)	Corona Light (Mexico)	Red Stripe (Jamaica)
Miller Lite (USA)	Dos Equis Amber (Mexico)	Modelo Especial (Mexico)
Miller Genuine Draft (USA)	Heineken (Holland)	Smirnoff Ice (USA)
O'Doul's N/A (USA)		

Wine

Woodbridge by Robert Mondavi

Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel
By the Glass \$5.50

Robert Mondavi Coastal Private Selection

Chardonnay, Cabernet Sauvignon and Merlot
By the Glass \$6.50 By the Bottle \$28.00

Please ask your server for our complete wine list.

Beverages

\$2.25

Coke Classic, Diet Coke, Sprite, Barq's Root Beer, Lemonade, Iced Tea, Sweet Tea, Coffee, Hot Tea, Bottled Water, Red Bull and Sugar Free Red Bull (\$4.00)

No Feathers

Flavored Teas and Lemonades \$2.95

Blueberry Pomegranate Iced Tea or Spicy Mango Iced Tea, Desert Pear Lemonade or Raspberry Lemonade.

Flavored Sodas \$2.95

Concord Grape, Blue Raspberry or Strawberry made with Sprite.

Parakeet Punch \$2.95

A blend of orange and pineapple juices with a touch of grenadine.

Jolly Mon \$3.95

Strawberry and banana smoothie.

Princess Marigold \$3.95

Coconut and pineapple smoothie.

Bring Paradise home! Look for Margaritaville® in your local store.

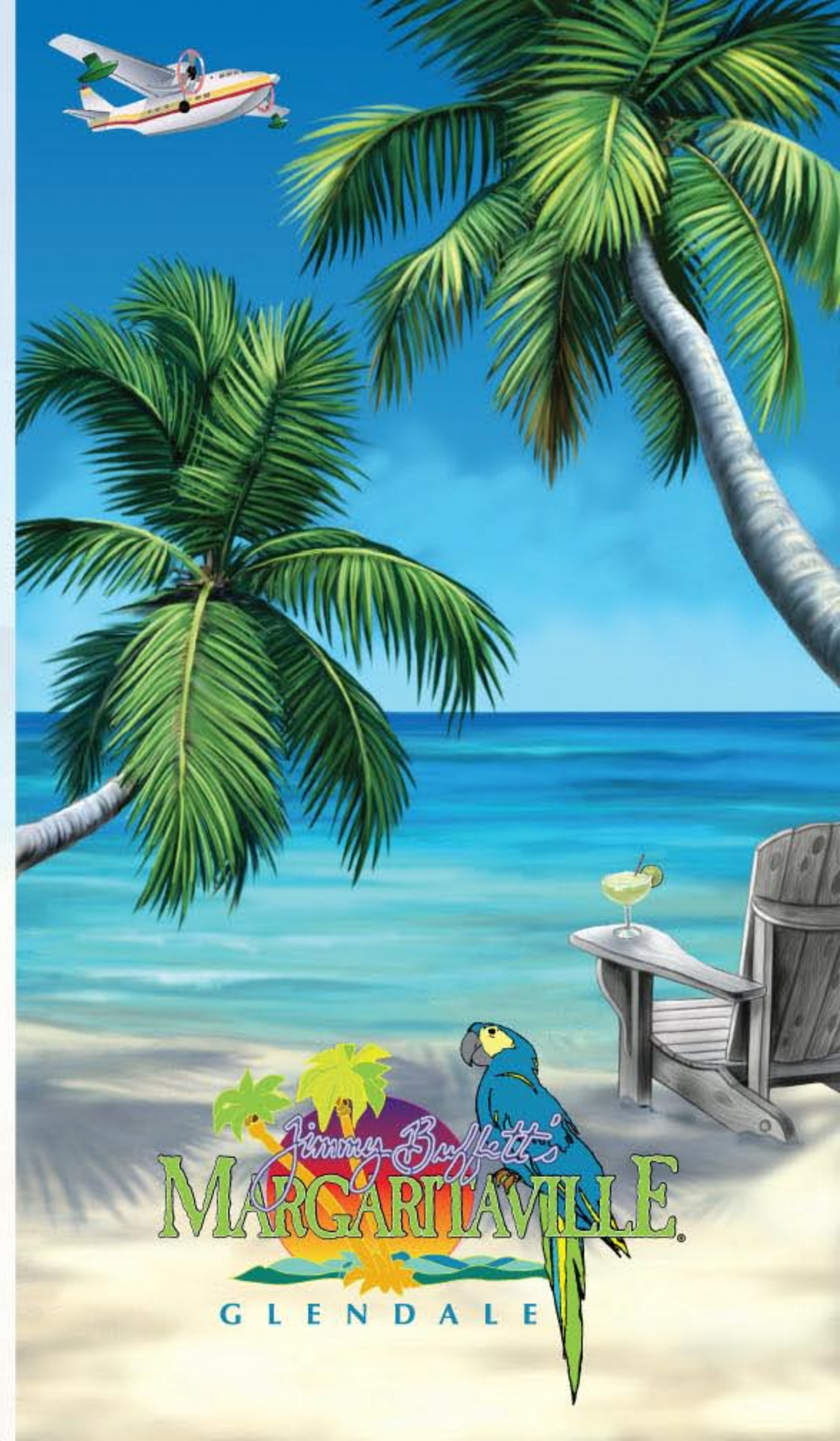


Visit one of our other locations in Key West, New Orleans, Charleston, Las Vegas, Orlando, Myrtle Beach, Mexico and the Caribbean.

www.margaritaville.com



On SIRIUS® Channel 31



Uptown Top Shelf

You'll be cruisin' on a delicious wave of Margaritaville® Gold Tequila, Cointreau and our special margarita mix crested with a Grand Marnier 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. \$12.95

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. \$7.25

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. \$7.25

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. \$7.25

Bama Breeze

"You can play it cool" with this frozen concoction made with Cruzan Orange and Vanilla Rums, orange juice and our special mango and coconut mix. \$7.25

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. \$7.25

"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. \$6.75

Wildberry Colada

A frozen concoction made with Cruzan Dark Rum, coconut, pineapple and our special wildberry mix. \$6.75

Euphoria Daiquiris

Time to go sailing! Conch Republic Light Rum with your choice of strawberry, banana, mango, raspberry, piña colada or wildberry daiquiri. \$6.50

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



Just For Starters

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! \$10.25

Jamaica Mistaica Wings

Come back to Jamaica! Our wings tossed in habañero-honey wing sauce with cucumber sticks and mango ranch dipping sauce. \$9.75

Conch Fritters

Served with Cajun remoulade. \$9.50

Quesadillas

Chicken or beef with cheese and roasted peppers on a chipotle tortilla. Served with fire-roasted tomato salsa, sour cream and guacamole. \$8.95

Clipper Wings

Buffalo style with veggie sticks and blue cheese. \$9.75

Seared Ahi Tuna

Sushi-grade tuna seared rare with Japanese togarashi spice, sliced thin and served on a bed of daikon radish with wakami salad, Asian spiced aioli and soy glaze. \$10.95

Volcano Nachos

Topped with chilli, cheese, guacamole, sour cream, jalapeños, tomato and scallions. \$10.25

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. \$10.25

Entrée Salads

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, tomato, cucumber, sugared pecans, shredded cheddar and Jack cheese, carrots and onion relish tossed with BBQ ranch dressing and topped with chopped fried chicken. \$12.50

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. \$12.95

Caribbean Chicken Salad

Mixed greens tossed with mangoes, sugared pecans, tomatoes, cucumbers and habañero mango ranch dressing, topped with chilled grilled chicken. \$12.50

Chicken Caesar Salad

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

Chef Specialties

Add a side salad to any entrée \$1.95.

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. \$14.95 Substitute shrimp \$16.95

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. \$19.95

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. \$15.95

Calypso Mahi-Mahi

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

Coconut Shrimp

Coconut breaded and fried. Served with orange marmalade horseradish, mashed potatoes and fresh vegetables. \$15.95

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

Bayou Shrimp Pasta

Bell peppers, red onion and ground andouille sautéed with jumbo shrimp, tossed with penne in a spicy Cajun cream sauce. \$16.95
Substitute chicken \$14.95

Margaritaville® Grille

Fajitas

Our signature marinated chicken breast, fajita steak, shrimp or grilled portabella mushroom sautéed with peppers and onions, served with warm flour tortillas, homemade guacamole, fire-roasted tomato salsa, sour cream, mixed cheeses and Island rice.

Chicken \$14.95 Mushroom \$14.95 Steak or Combo \$15.95 Shrimp \$16.95

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. \$19.95

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

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. \$14.95

Filet Mignon*

Grilled and served with a side of Pickapeppa sauce, mashed potatoes and fresh vegetables. \$24.95

Sirloin Steak*

Grilled and served with Hawaiian butter, mashed potatoes and fresh vegetables. \$18.95

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

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

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

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. \$9.95

Hickory Cheeseburger

Topped with iceberg lettuce, tomato, mayonnaise and our signature hickory sauce. \$10.25

Barbecue Bacon Cheeseburger

We add our seasoned bacon, cheddar cheese, BBQ sauce, lettuce and tomato. \$10.75

Mushroom Cheeseburger

Topped with sautéed mushrooms, provolone cheese and tomato relish. \$10.50

Mexicali Burger

Topped with mixed cheese, shredded lettuce, fire-roasted tomato salsa and jalapeños. \$10.75

Turkey Burger

Chargrilled and topped with provolone cheese, lettuce, tomato and garlic herb mayonnaise. \$10.25



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. \$9.95

Crab Cake Sandwich

Lump crab cake pan-seared and served on a toasted bun with lettuce, tomato and a side of Creole remoulade. \$9.95

Grilled Fish Tacos

Flour tortillas filled with grilled fish, tequila lime salsa, cilantro sour cream and shredded cabbage. Served with a side of Island rice. \$9.95

Triple Decker Club

Sliced turkey stacked on toasted white bread with Swiss cheese, bacon, lettuce, tomato and sundried tomato mayonnaise. \$10.25

California Chicken Sandwich

Grilled fajita chicken on a honey wheat roll with Monterey Jack cheese, watercress-avocado mayonnaise, lettuce and tomato. \$9.95

Portabella Mushroom Sandwich

Marinated portabella mushroom, grilled to order and topped with blue cheese, greens, roasted red pepper and beefsteak tomato. Served on a ciabatta roll with Cajun remoulade. \$10.25

Pulled Pork Sandwich

Pulled pork with Guava BBQ sauce and topped with red onion relish on a crisp French roll. \$9.95

Soups & Side Salads

Tortilla Soup

South of the Border tomato-based soup with chilies, chicken, roasted corn, crisp tortilla strips and streaked with cilantro sour cream. \$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

\$3.75

House Caesar Salad

A side portion of our Caesar. \$3.75

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