

MARGARITAS



PERFECT MARGARITA

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

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)

MANGOBERRY CRUSH

Margaritaville Last Mango Tequila, Ole Smoky® Blackberry Moonshine, blackberry syrup, and our house sweet & sour (300 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)

RUM RUNNER

Myers's® Original Dark Rum blended with blackberry and banana purées, and topped with Cruzan® Hurricane Proof Rum. Served frozen (310 cal)

BLUEBERRY POMEGRANATE RITA

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

LAST MANGO IN PARIS

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

NEW

SEASIDE HACIENDA

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

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend (280 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

COCO CABANA

Parrot Bay® Coconut Rum, melon liqueur, pineapple and cranberry juices. Served on the rocks (210 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)

TRANQUIL WATERS

This cool blue concoction of Cruzan® Mango Rum, blue curaçao, pineapple juice and mango (200 cal)

WATERMELON WAVE

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



5 O'CLOCK SOMEWHERE®

Give me a Hurricane before I go insane! Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® Hurricane Proof Rum, orange and pineapple juices with our house sweet & sour and a splash of grenadine (260 cal)

RUBY RED RENEGADE

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

CLASSIC COCKTAILS



NEW

KEY LIME PIE MARTINI

Deep Eddy® Lime Vodka, Monin Key Lime Syrup, pineapple juice and coconut purée. Garnished with a lime-sugared rim (300 cal)

OLD FASHIONED

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

ESPRESSO MARTINI

Tito's® Handmade Vodka, Grand Marnier® Orange Liqueur, simple syrup and espresso (160 cal)

BEER

DRAFT

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

LANDSHARK® LAGER

14 oz | 20 oz (175-250 cal)

VOODOO JUICY HAZE • BLUE MOON

14 oz | 20 oz (200-350 cal)

BOTTLE/CAN

BUD LIGHT • BUDWEISER • COORS LIGHT • MILLER LITE
MICHELOB ULTRA • BUDWEISER ZERO
(50-150 cal)

LANDSHARK® LAGER

(150 cal)

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

STELLA ARTOIS • SAMUEL ADAMS • FAT TIRE
BELL'S TWO HEARTED IPA • KONA BIG WAVE
VOODOO RANGER IPA • ANGRY ORCHARD HARD CIDER
DOGFISH HEAD CITRUS SQUALL • MIKE'S HARD LEMONADE
TRULY WILD BERRY • HIGH NOON
(100-230 cal)

WINE

SPARKLING PROSECCO

La Marca D.O.C., Italy
(170-720 cal)

WHITE PINOT GRIGIO

Ruffino Lumina, Italy
(140-610 cal)

SAUVIGNON BLANC

Starborough, New Zealand
(120-600 cal)

CHARDONNAY

Sea Sun by Caymus, California (150-630 cal)

RED PINOT NOIR

Meiomi, California
(120-610 cal)

RED BLEND

Conundrum by Caymus, California
(120-610 cal)

ROSÉ

La Jolie Fleur, France
(80-415 cal)

CABERNET SAUVIGNON

Bonanza by Caymus, California (130-660 cal)

Loaded LANDSHARK

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

Jimmy Buffett's MARGARITAVILLE®

PANAMA CITY BEACH

STARTERS



NEW APPETIZER TRIO

Hand-breaded chicken tenders, lightly battered crispy onion strings, and buffalo chicken dip served with pita bread (1740 cal)

CARIBBEAN CHICKEN EGG ROLLS

Caribbean spiced chicken, corn, red peppers, onions and shredded cheese served with chipotle aioli (1000 cal)

KEY WEST CHICKEN QUESADILLA

Shredded chicken, Monterey Jack cheese stuffed into a toasted flour tortilla. Served with sour cream, pico de gallo, and guacamole (1410 cal)

HAND-BREADED CHICKEN TENDERS

Served with your choice of Buffalo, honey mustard, or BBQ dipping sauce (1540 cal)


FRIED PICKLES

Served with house-made ranch (380 cal)



NEW SOUTHERN FRIED CHICKEN SALAD

Romaine lettuce, tomatoes, smoked bacon, shredded cheese, cabbage and green onions tossed in our house-made ranch dressing and topped with our hand-breaded chicken tenders (830 cal)

 Gluten Free available with modification

KID'S MENU

For kids 12 and under. All meals include choice of milk (220 cal), soda (0-150 cal) or juice (180-272 cal).

JR. CHEESEBURGER IN PARADISE

(480 cal)

CHICKEN TENDERS

(710 cal)

FRIED SHRIMP

(420 cal)

MAC & CHEESE

(600 cal)

PARAKEET PUNCH

House lemonade, pineapple juice, strawberry and banana purées (170 cal)

SERVED IN A 16 OZ LIGHT-UP SOUVENIR CUP

An 18% gratuity will be added to parties of 6 or more. You are welcome to modify this.



VOLCANO NACHOS

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

LAVA LAVA SHRIMP

Golden fried and drizzled with our Thai chili sauce (920 cal)

CHICKEN WINGS

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



CAJUN SHRIMP DIP

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

SALADS

NEW TROPICAL SESAME BLISS

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

CHICKEN CAESAR

Hearts of Romaine tossed in house-made creamy lime Caesar dressing, croutons, and Parmesan cheese (740 cal)

NEW ISLAND GREEK

Baby lettuce, cucumbers, kalamata olives, tomatoes, red onion, and green peppers tossed in our traditional Greek dressing and topped with pepperoncini peppers and feta cheese (370 cal)
Add chicken (190 cal)

ENTRÉES

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

CRAB CAKES

Two house-made jumbo lump crab cakes served with lemon garlic aioli, mashed potatoes, and seasonal vegetables (1680 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 French fries and dipping sauces (1740 cal)

CRISPY COCONUT SHRIMP

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

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)

NEW PANCETTA PARMESAN PASTA

Tomatoes, shallots, chopped pancetta tossed in our creamy parmesan garlic sauce (1770 cal)

NEW CHIPOTLE STEAK BOWL

Marinated steak tips over cilantro rice, black beans, roasted corn, red peppers, onions, avocado tomato salsa and a chipotle lime crema** (1030 cal)
Twice the Steak, Twice the Paradise for** (340 cal)



JIMMY'S JAMMIN' JAMBALAYA®

Our twist on the classic. Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth (1090 cal)

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

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



CAJUN SEAFOOD PASTA

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

JERK SALMON

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

NEW GARLIC SHRIMP PASTA

Sauteed shrimp, julienne red onions & peppers, spinach, and garlic tossed with a lemon herb butter sauce (1650 cal)

BARBECUE RIBS

Fork tender baby back ribs seasoned and basted with BBQ sauce served with French fries (1960 cal)



BARBECUE COMBO

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

NEW ROASTED CHICKEN

Half chicken roasted with a lemon garlic butter and served with mashed potatoes and seasonal vegetables (1390 cal)

NEW PACIFIC CHICKEN STIR-FRY

Crispy fried chicken mixed with peppers and onions, tossed in a sweet garlic Szechuan sauce served over Jasmine rice and topped with green onions and toasted sesame seeds (1250 cal)

NEW YORK STRIP STEAK

A 12oz center cut New York strip served with mashed potatoes and seasonal vegetables** (1370 cal)



DOUBLE CHEESEBURGER IN PARADISE**

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

CHEDDAR BBQ BURGER**

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

SANDWICHES

Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries, onion strings.

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 (1110 cal)

GRILLED CHICKEN SANDWICH

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

DESSERTS

NEW BANANA CREAM PIE

Vanilla custard and fresh sliced bananas in a graham cracker crust, topped with whipped cream (830 cal)

KEY LIME PIE

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



SIDES

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

BEVERAGES

COCA-COLA • DIET COKE • COKE ZERO • SPRITE • PIBB XTRA • BARQ'S ROOT BEER • HI-C FRUIT PUNCH
MINUTE MAID LEMONADE • GOLD PEAK ICED TEA • HOT TEA • HOT COFFEE • PERRIER • NESTLE PURE LIFE BOTTLED WATER
(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
(5-160 cal)

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