

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)

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

TIKI TORCH MARGARITA
Margaritaville Gold Tequila & Triple Sec, Fireball Cinnamon Whisky, house mango, guava, ginger, and our house margarita blend (350 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)



TSUNAMI
Ole Smoky White Lightnin’ and Hunch Punch Moonshine, our house sweet & sour with a splash of Sprite (250 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 Worthy Park 109° Rum. Served frozen (310 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, Worthy Park 109° 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
BUD LIGHT • MILLER LITE
MICHELOB ULTRA
14 oz | 20 oz
(110-180 cal)

LANDSHARK® LAGER
MODELO ESPECIAL
14 oz | 20 oz
(175-250 cal)

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

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

STELLA ARTOIS • SAMUEL ADAMS
FAT TIRE • KONA BIG WAVE
BELL’S TWO HEARTED IPA
SAM ADAMS AMERICAN LIGHT
VOODOO RANGER IPA
ANGRY ORCHARD HARD CIDER
MIKE’S HARD LEMONADE
TRULY SEASONAL • HIGH NOON
SUN CRUISER TEAS
(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)
MEIOMI, 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)
LA JOLIE FLEUR, Rosé (80-415 cal)

Jimmy Buffett's
MARGARITAVILLE®
TIMES SQUARE, NYC

STARTERS



NEW **APPETIZER TRIO**
Caribbean chicken egg rolls, chicken tenders and Buffalo chicken dip served with tortilla chips (1740 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) ▲

NEW **HAND-BATTERED CHICKEN TENDERS**
Served with your choice of house-made ranch or honey mustard (1540 cal) ▲

LAVA LAVA SHRIMP

Golden fried and drizzled with our creamy, spicy lava sauce (920 cal)▲

FRIED PICKLES
Served with buttermilk ranch (680 cal) ▲

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



NEW **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)



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

SEARED AHI TUNA

Sesame garlic seared tuna, topped with cucumber, avocado, green onions, jalapenos, ponzu sweet soy glaze and sriracha mayo served with wonton crisp** (1010 cal) ▲



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

SALADS

NEW **ASIAN CHICKEN SALAD**
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**
Iceberg lettuce, cucumbers, kalamata olives, cherry tomatoes, red onion and green peppers tossed in our traditional Greek dressing and topped with pepperoncini peppers and feta cheese (300 cal)
Add chicken (190 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) and choice of French fries (340 cal), white rice (260 cal), vegetables (110-150 cal) or Mott's® applesauce (90 cal).

JR. CHEESEBURGER IN PARADISE (480 cal)
CHICKEN TENDERS (370 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

ENTRÉES

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

LANDSHARK® FISH & CHIPS
Hand-dipped in LandShark® batter and fried to a golden brown. Served with jalapeño tartar dipping sauce and French fries (1730 cal) ▲

BARBECUE RIBS
Fork tender baby back ribs seasoned and basted with BBQ sauce served with French fries (1860 cal) ▲



SEAFOOD COMBO
A sampling of our LandShark® Fish & Chips, Coconut Shrimp and Fried Shrimp. Served with French fries and dipping sauces (2240 cal) ▲

CRISPY COCONUT SHRIMP
Served with a sweet pineapple dipping sauce and French fries (1370 cal) ▲

NEW **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)

NEW **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)



JIMMY'S JAMMIN' JAMBALAYA®
Our twist on a classic... Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth (1090 cal) ▲



CAJUN SEAFOOD PASTA
Tender shrimp and scallops served on top of a Cajun Alfredo linguini, tossed with cherry tomatoes and red onions (1060 cal) ▲

GRILLED FISH TACOS
Grilled Mahi layered with grilled habanero cream sauce, guacamole, shredded lettuce, mango pico de gallo. Served with black beans and white rice (1070 cal)

CRAB CAKES
Two house-made jumbo lump crab cakes served with lemon garlic aioli, mashed potatoes, and seasonal vegetables (1680 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 YORK STRIP STEAK
A 12oz center cut New York strip served with mashed potatoes and seasonal vegetable** (1370 cal) ▲

JERK SALMON
Brushed with a Caribbean glaze and served with white rice and fresh sautéed spinach (640 cal)

NEW **GARLIC SHRIMP PASTA**
Sautéed shrimp, julienne red onions & peppers, tomatoes, spinach, and garlic tossed with a lemon herb butter sauce (1650 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)

**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.

BURGERS

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

CHEESEBURGER IN PARADISE®**
American cheese, lettuce, tomato, and pickles** (720 cal) Add bacon (80 cal) ▲

RANCHO DELUXE BURGER**
Monterey Jack cheese, applewood-smoked bacon, lettuce, tomato, pickles, and buttermilk ranch dressing** (1010 cal) ▲

GARLIC BACON BURGER**
Swiss cheese, lettuce, applewood-smoked bacon, roasted garlic aioli, and a crispy onion ring** (1240 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** (1040 cal) ▲

SANDWICHES

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

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)

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



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

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

CHOCOLATE CAKE
Triple layer chocolate cake with dark fudge chocolate icing (790 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 • HOT COFFEE • PERRIER
DASANI 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)

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

A surcharge applies to credit card transactions. Debit cards with credit card logos (e.g., Visa, Mastercard) will be processed as credit and incur the surcharge.