

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

Tremana 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

TIKI TORCH MARGARITA

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



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)

NEW

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, Worthy Park 109° Rum, orange & pineapple juices, house sweet & sour, grenadine (220 cal)

NEW

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)

NEW

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)

NEW

MIDNIGHT BLAZE

Tanteo Jalapeno Tequila, Ole Smoky Blackberry Moonshine, orange juice, house mango, guava, ginger, and our house margarita blend (290 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 (90-190 cal)

SPECIALTY

STELLA ARTOIS • SAMUEL ADAMS • FAT TIRE
KONA BIG WAVE • BELL'S TWO HEARTED IPA
SAM ADAMS AMERICAN LIGHT • VODOO RANGER IPA
ANGRY ORCHARD HARD CIDER • MIKE'S HARD LEMONADE
TRULY SEASONAL • HIGH NOON • SUN CRUISER TEAS
(100-230 cal)

DRAFT DOMESTIC

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

PREMIUM

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

SPECIALTY

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

RED

MEIOMI, Pinot Noir (120-610 cal)

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

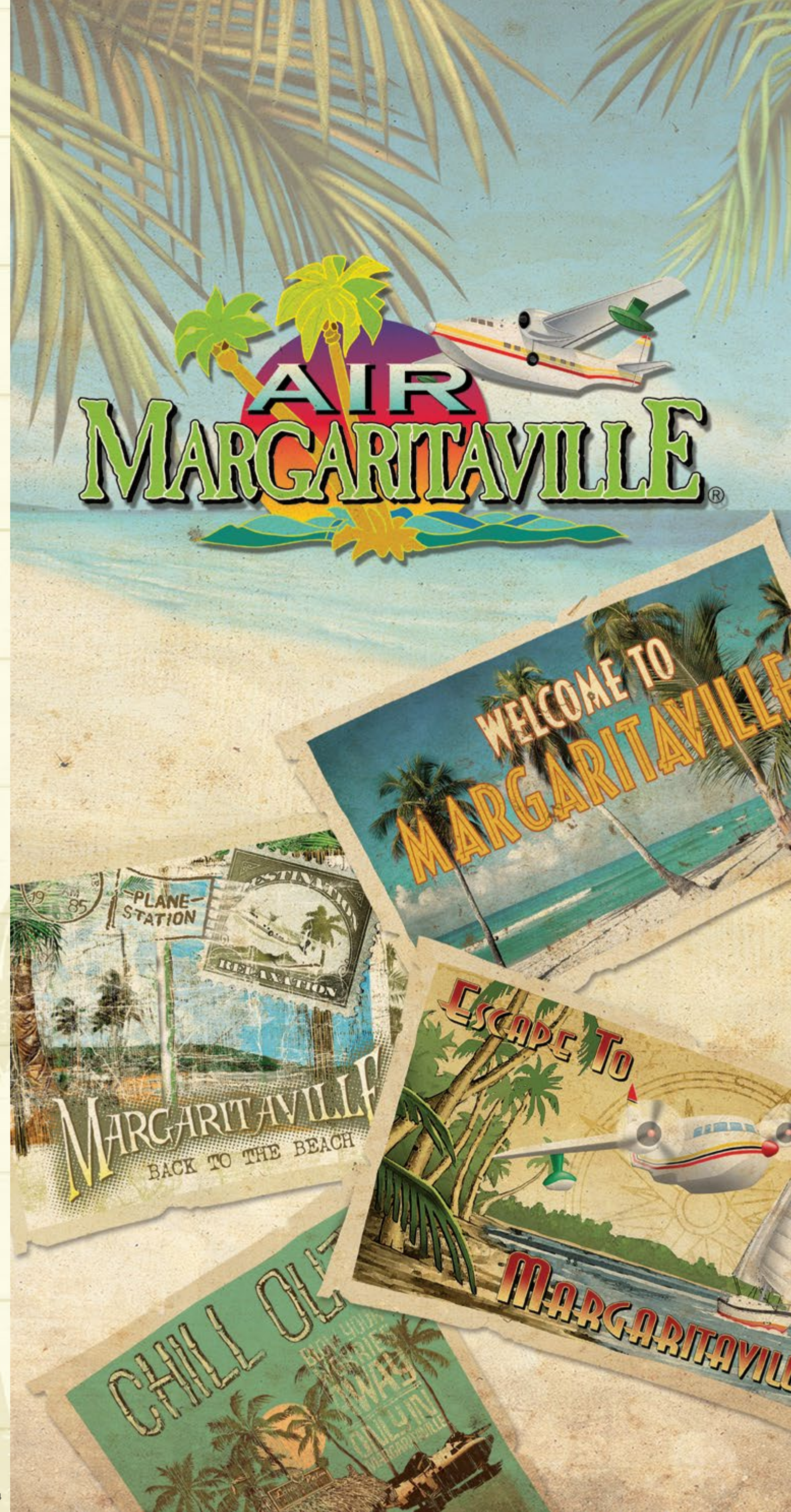
BONANZA BY CAYMUS, Cabernet Sauvignon (130-660 cal)

UNSHACKLED, Cabernet Sauvignon (130-660 cal)

LA JOLIE FLEUR, Rosé (80-415 cal)

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

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APPETIZERS



NEW APPETIZER TRIO

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



VOLCANO NACHOS

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

NEW

HAND-BATTERED CHICKEN TENDERS

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

LAVA LAVA SHRIMP

Golden fried shrimp drizzled with creamy, spicy lava sauce (920 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)



Gluten Free available with modification

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)



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)

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)

MIXED GREEN OR CAESAR SALAD (50-190 cal)

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

A STATE OF MIND SINCE 1977

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)

RIBS

Fork tender baby back ribs seasoned and basted with BBQ sauce served with French fries (1780-1860 cal)

JERK CHICKEN

Roasted half chicken in a honey jerk sauce with mashed potatoes and vegetables (1420 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)



CAJUN SEAFOOD PASTA

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

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

DESSERT



KEY LIME PIE

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

MOLTEN CHOCOLATE BUNDT CAKE

Chocolate Bundt cake with a molten chocolate center served with a scoop of vanilla ice cream, topped with a chocolate and caramel drizzle (790 cal)

FLAN

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

**Cooked to order, consuming raw or undercooked meats could 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.

HANDHELDS



CHEESEBURGER

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

Sandwiches are served with your choice of French fries (590 cal) or a mixed green salad (50 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)

Our signature double stacked burgers* are cooked medium-well with signature seasonings. Served with your choice of French fries or mixed green salad.

Substitute onion rings or a Gluten Free bun (190 cal) .

CHEDDAR BBQ BURGER

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

RANCHO DELUXE BURGER

Loaded with Monterey Jack cheese, applewood-smoked bacon, lettuce, tomato, pickles, and buttermilk ranch dressing** (1030 cal)

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



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)

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)

NON-ALCOHOLIC BEVERAGES

STRAWBERRY LEMONADE

Our house-made lemonade with strawberry purée \$ (150 cal)

OFF TO THE VIRGIN ISLANDS

Our non-alcoholic daiquiri made with all-natural fruit purée: strawberry, raspberry, mango, banana or piña colada (240-320 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.



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