



PERFECT MARGARITA

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Made just the way the map says it should be. Margaritaville Gold and Silver Tequila, triple sec, Bols® Orange Curaçao and lime juice on the rocks... for margarita aficionados only \$12.00

UPTOWN TOP SHELF MARGARITA

You'll be cruisin' on a delicious wave of Margaritaville Gold Tequila, Cointreau® Orange Liqueur, our house margarita blend topped with a Gran Gala® float. Excellent on the rocks \$11.75

LAST MANGO IN PARIS

Not to be confused with a movie of a similar title! Made with our Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, cranberry juice and our house margarita blend. Served on the rocks \$11.50

TROPICAL FRUIT MARGARITA

Margaritaville Gold Tequila, triple sec and your choice of all-natural fruit purée: strawberry, raspberry or mango. Served frozen \$10.50



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, triple sec and our house margarita blend. Served frozen or on the rocks \$9.75

FEELIN' HOT HOT HOT

1800® Reposado Tequila, triple sec and our house habanero margarita blend \$11.50

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend \$10.25

LIVIN' IT UP

This blend of Sauza Tres Generaciones® Añejo Tequila (certified organic), Grand Marnier®, agave nectar and our house margarita blend will suit your temperament just fine \$13.75

BLUEBERRY POMEGRANATE MARGARITA

Margaritaville Silver Tequila, Cointreau® Orange Liqueur, blueberry pomegranate purée and our house margarita blend \$11.50

Buddy Bear's 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 \$11.50

TROPICAL THUNDER

Ole Smoky® Blackberry and Hunch Punch Moonshine, lemonade and blueberry pomegranate purée \$10.00

LIGHTNIN' STRIKE

Ole Smoky® White Lightnin' Moonshine, Sailor Jerry® Spiced Rum, Cruzan® 151° Rum, agave nectar, pineapple and orange juices with our house sweet & sour \$9.25

TSUNAMI

Ole Smoky® White Lightnin' and Hunch Punch Moonshine, our house sweet & sour with a splash of Sprite \$9.75

BOOZE ^{in the} Blender

ENJOY YOUR SPECIALTY DRINK OR
DRAFT BEER IN A 22OZ TAKE-HOME
MARGARITAVILLE SOUVENIR BLENDER
CUP FOR AN ADDITIONAL \$8

GET THE MOST OUT OF YOUR
BLENDER CUP WITH OUR
REFILL OFFERS!



BOOZE IN
THE BLENDER

BOAT Drinks

5 O'CLOCK SOMEWHERE®

Give me a Hurricane before I go insane! Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® 151º Rum, orange and pineapple juices with our house sweet & sour and a splash of grenadine. Served on the rocks \$11.50

INCOMMUNICADO

Close your eyes and imagine you're there. Margaritaville Gold Tequila and Silver Rum, vodka, gin and triple sec, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine. Served on the rocks \$10.25

BAHAMA MAMA

Get reggae with a blend of Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark Rum, Bols® Crème de Banana, pineapple and orange juices. Shaken and served over ice with a splash of grenadine. Served on the rocks \$10.75

ONE PARTICULAR HARBOR

When I think about the good times it starts with Blue Chair® Spiced Coconut Rum, Cruzan® Vanilla Rum, pineapple juice and blueberry pomegranate purée. Served on the rocks \$9.00

PLANTERS PUNCH

Appleton® Estate Signature Blend Rum, Sailor Jerry® Spiced Rum, our house sweet & sour, pineapple juice, pomegranate and a dash of bitters. Served on the rocks \$11.00



5 O'CLOCK
SOMEWHERE®

BANANA BREEZE

Like an island song... Pinnacle® Chocolate Whipped Vodka, 99 Bananas® and coconut purée. Topped with a float of Myers's® Dark Rum. Served frozen \$10.50

TRANQUIL WATERS

This cool blue concoction of Cruzan® Mango Rum, blue curaçao, pineapple juice and mango. Served on the rocks \$10.00

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. Served frozen \$10.25

BEER

DRAFT

14 OZ \$6.00

20 OZ \$8.00



BOTTLE

\$6.00

LOADED
LandShark
TAKE IT UP A SHOT



Loaded **LANDSHARK** *Lager*

Try a LandShark® Lager topped off with Margaritaville Island Lime Tequila \$8.25

DRAFT

BUD LIGHT • COORS LIGHT

14 OZ \$5.00 20 OZ \$7.00

BLUE MOON

SAMUEL ADAMS REBEL IPA

SAMUEL ADAMS SEASONAL

14 OZ \$6.00 20 OZ \$8.00

BOTTLE

**BUD LIGHT • BUDWEISER • COORS LIGHT
MILLER LITE • MICHELOB ULTRA • O'DOUL'S
PABST BLUE RIBBON (16 OZ CAN)**

DOMESTIC \$5.25

**CORONA • CORONA LIGHT
HEINEKEN • MILLER FORTUNE**

PREMIUM \$6.00

**ANGRY ORCHARD HARD CIDER
SAMUEL ADAMS • SAMUEL ADAMS LIGHT
GOOSE ISLAND 312 • GUINNESS (16 OZ CAN)
SIERRA NEVADA PALE ALE • STELLA ARTOIS**

SPECIALTY \$6.25

Wine

PINOT GRIGIO Ecco Domani, Delle Venezie, Italy

CHARDONNAY Edna Valley Vineyard "Paragon Vineyard"
San Luis Obispo County, California

CABERNET SAUVIGNON Louis M. Martini, Sonoma County, California



VOLCANO NACHOS

Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños \$16.99

NEW

CARIBBEAN CHICKEN EGG ROLLS

Caribbean spiced roasted chicken, corn, red peppers, onions and shredded cheese served with our chipotle aioli \$13.50



NEW

APPETIZER TRIO

Change your latitude with a sampling of our Hand-Battered Chicken Tenders, Caribbean Chicken Egg Rolls and Spinach & Artichoke Dip \$18.99

KEY WEST CHICKEN QUESADILLA

Grilled flour tortilla, Oaxaca and Monterey Jack cheese served with sour cream, fresh guacamole and pico de gallo \$13.99

NEW

SPINACH & ARTICHOKE DIP

A traditional creamy dip, topped with Parmesan cheese and served with tortilla chips \$11.99

LAVA LAVA SHRIMP

Golden fried shrimp drizzled with our signature aioli \$13.99

NEW

JUMBO PRETZEL

Served warm with our homemade queso \$10.99



Our handcrafted choice burgers are cooked to order* with signature seasonings. All items are served with your choice of French fries or mixed green salad. Substitute onion rings for \$1.99.

ISLAND CUBAN

Pulled pork, sliced ham, Swiss cheese, sliced pickles and mustard, pressed in a crusty Cuban loaf \$13.99

BEACH CLUB

Sliced roasted turkey and ham, Swiss cheese, applewood-smoked bacon, lettuce, tomato and Hellmann's® Real Mayonnaise on toasted country white bread \$15.50

GRILLED CHICKEN SANDWICH

Topped with melted Monterey Jack cheese, applewood-smoked bacon, lettuce and tomato \$14.50

DOUBLE CHEESEBURGER IN PARADISE®



DOUBLE CHEESEBURGER IN PARADISE®

Feed your carnivorous habit with our double stacked signature Cheeseburger in Paradise \$16.99

CHEESEBURGER IN PARADISE®

Our signature burger topped with American cheese, lettuce, tomato and pickles \$13.50

CHEDDAR BBQ BURGER

Topped with cheddar cheese, applewood-smoked bacon, lettuce and BBQ aioli \$14.99

RANCHO DELUXE BURGER

Topped with Monterey Jack cheese, applewood-smoked bacon, lettuce, sliced tomato, pickles and ranch dressing \$14.99

Substitute turkey or veggie burger for any selection.



Gluten Free available with modification

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

Desserts

NEW YORK STYLE CHEESECAKE

New York style cheesecake served on dusted cinnamon or with your choice of our house-made strawberry or mango sauce \$7.99

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 \$7.99

CHOCOLATE BROWNIE SUNDAE

Warm chocolate fudge brownie layered with vanilla ice cream and whipped cream, topped with a chocolate and caramel drizzle \$7.99

HOMEMADE *Key Lime Pie*

Our signature key lime pie, made from scratch daily
(get yours *while supplies last!*) \$8.50

