**BOAT DRINKS**

**The Hemisphere Dancer** $5.00  
A head-spinning concoction for the freestyle flyer in all of us. Vodka, Southern Comfort, Peach Schnapps & Blue Curacao mixed with pineapple and cranberry juice.

**Bubba’s Big Bamboo** $6.00  
A big stiff drink. Banana Rum, Myers’s Dark Rum, Nassau Royale and Triple Sec shaken with orange juice and coconut cream.

**Incommunicado** $6.00  
You’ll be “takin’ the long way home” after a few of these. Vodka, Gin, Rum, Tequila, Triple Sec, sour mix, pineapple juice and cranberry juice with a splash of Grenadine and a Bacardi 151 rum float.

**Mojito** $6.00  
The classic Cuban thirst quencher and forerunner to the Mint Julep. Fresh mint muddled with white rum, fresh lime juice, simple syrup and soda. The perfect drink for Havana Daydreamin’.

**Jet Ski Killer** $5.00  
Enticing combination of Captain Morgan’s Spiced and Parrot Bay Coconut Rums, blue curacao, banana liqueur and pineapple juice.

**Jamaica Mistake** Rum Runner $5.00  
The quickest way to become a “King of Somewhere Hot.” Light rum, Myers’s Dark Rum, banana and blackberry flavored liqueurs, orange juice and sour mix. Shaken and served over ice with a Bohemian Raspberry float.

**Cajun Martini** $6.00  
A straight-up combination of Absolut Peppar and Absolut Citron Vodka served with a dash of Crystal Hot Sauce and garnished with olive and Cajun green bean.

**Grapefruit Juicyfruit** $5.00  
Absolut citron vodka, triple sec, cranberry and grapefruit juice. Makes this drink “good for the soul”.

**Apocalypse Rum Punch** $6.00  
You’ll go native with this concoction of Wray & Nephew 126° Overproof Jamaican Rum and Cruzan Banana Rum shaken with orange and pineapple juice and finished with a Myers’s Rum float.

**Mississippi Mud Slide** $5.50  
A muddy blend of vodka, Kahlua, Bailey’s Irish Cream and Island oasis ice cream mix. Blended rich and creamy!

**Crazy Dirty Bahama Mama**  
This Caribbean cooler is guaranteed to get you in that “down island” state of mind. A powerful concoction of tequila, rum, creme de cacao and coconut cream blended with frozen banana and topped with Myers’s rum. $6.00

**TEQUILAS**

<table>
<thead>
<tr>
<th>Tequila</th>
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</thead>
<tbody>
<tr>
<td>Monte Alban Mezcal</td>
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<tr>
<td>Jose Cuervo Gold</td>
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**RUMS**

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<tr>
<td>Capt. Morgan’s Parrot Bay Coconut</td>
<td>Puerto Rico</td>
<td>$4.50</td>
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**23 oz Souvenir**

**Street Ready "Go-Cup"** $9.99
Your choice of:

- **Who's to Blame**

- **Don't Stop the Carnival**
  Frozen Daiquiri - you'll be ready to play by "Kini Rules" with this tropical blend of strawberries, banana, mango & white rum. Kettle - $7.99

- **Sex on the Island in the City**
  Just like sex on the beach...without the sand and crab! Vodka, Peach Schnapps, Bohemian Raspberry, Sour mix & OJ. Kettle - $7.99

- **Beach House on the Moon**
  Guaranteed to send you into orbit! Gin, Vodka, Rum, Peach Schnapps, OJ, Sour mix, Passion Fruit and a splash of Sprite. Kettle - $7.99

- **Why Don't We Get Drunk & Screw**
  This one will put you on your back in a hurry! 100 proof Vodka, Bio's Sour Apple Liqueur, Pineapple Juice & Sour Mix. Kettle - $7.99

**Cup Only** $3.99

**#1 Local Beer**

- **Abita Amber** $7.99
  Kettle - $9.99

**Ask Your Server for Available Colors**

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**MARGARITAS**

**Who's to Blame**
Margarita $5.50
Margaritaville Oro Tequila with Bio's Triple Sec & sour mix (frozen or on the rocks)

**Uptown Margarita** $6.00
A delicate blend of Margaritaville Oro, Grand Marnier and splash of sour mix served on the rocks. For those days when you trade in the barefoot shoes for the shrimpskin boots!

**Jimmy's Perfect Margarita**
This is the one that will blow out your flip flaps! A masterful blend of Margaritaville Oro, Margaritaville Blanca, orange curacao, triple sec, Roses lime juice and fresh squeezed lime juice, served on the rocks.

$6.50

**Livingston's Texas Rita** $6.00
A lusty lime star concoction of Margaritaville Oro tequila, Grand Marnier, Roses Lime Juice and fresh squeezed lime juice served on the rocks. Livingston's personal favorite, this one is not just for Saturday nights!

**Rosarita Margarita** $6.00
This "mexican cutie" is a real beauty. A delicious blend of Margaritaville Oro tequila, Cointreau, cranberry juice and sour mix served on the rocks with a sugar rim and lemon garnish.

**Manana Margarita** $6.00
"Please don't say manana if you don't mean it." A satisfying combination of Margaritaville Oro, Cointreau, and orange juice with a splash of fresh lime juice served on the rocks.

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**FROZEN CONCOCTIONS**

**Red Bull Energy Drink** $3.50

**Niagara Aphrodisiac Energy Drink with Love Herbs** $8.95

**Martinique Bottled Water** $2.00

**FLAVORED MARGARITAS**
Your choice of:
- Strawberry
- Mango
- Banana

**Daiquiris**
Your choice of:
- Pina Colada
- Strawberry
- Mango
- Banana

**Calypso Colada** $5.50
Pina Colada with a Kahloa swirl
TEQUILAS
Monte Alban Mezcal $14.50
Jose Cuervo Gold $15.00
Jose Cuervo 1800 $15.50
Jose Cuervo Tradicional $15.50
Sauza Conmemorativo $15.00
Sauza Hornitos $15.00
Sauza Trio Generaciones $17.00
Margaritaville Blanco $14.50
Margaritaville Oro $15.00
Don Julio Anejo $17.50
Herradura Reposado $16.00
Herradura Anejo $17.00
Patron Silver $16.75
Patron Anejo $17.00
Cabo Wabo Reposado $18.00
El Tesoro Anejo $17.00
El Tesoro Paraíso Anejo $12.00

BEERS
PINTS ON TAP
Abita Amber $3.75

PREMIUM BOTTLES $3.50
Corona · Tecate · Bohemia · Pacifico · Dos Equis Amber
Red Stripe · Amstel Light · Heineken · Negra Modelo

SPECIALTY BOTTLES $3.75
Anchor Steam · Bass Ale · Newcastle Guinness · Dixie Blackened Voodoo

DOMESTIC BOTTLES $3.00
Budweiser · Bud Light · O’Pouls · Miller Lite
Krolling Rock · Dixie · Coors Light

CIGARS $3.75
Woodchuck Amber · Woodchuck Brandy Smith

FRUIT BUCKETS $12.50
5 Rolling Rocks in one Ice Cold Bucket

WINE LIST

REDS
Robert Mondavi Coastal Pinot Noir $12.50
Villa Antenore Classic Reserva Granita $25.00
Lemalde Zinfandel $15.00
Steinem Merlot $25.00
Kendall Jackson Vintner’s Reserve Cabernet Sauvignon $25.00

WHITES
Castello D’Alba Pinot Grigio $7.50
Sterling Sauvignon Blanc $8.75
Simi Chardonnay $25.00
Kendall Jackson “Paradise Vinyard” Chardonnay $25.00

House Wines by Estate Cellars
White Zinfandel · Barbera · Merlot · Cabernet Sauvignon
$4.25 · Glass · $15.00 · Bottle

SPARKLING WINE
Seaview Brut $4.00 · Piper Sonoma Brut $12.50

COFFEE DRINKS

All coffee drinks are made with fresh brewed New Orleans style coffee topped with real whipped cream

CAFE COZUMEL $5.00
Tequila, Kahloa

JOLLY MON
Myers’ Park Rom, Creme De Banana, Tia Maria

IRISH COFFEE
Jameson’s Irish Whiskey, Simple Syrup

HE WENT TO PARIS
Grand Marnier

ITALIAN COFFEE
Romana Sambuca, Pisanorno Amaretto

RUMS
Cockspur Gold · Barbados $4.50
Mount Gay Sugar Cane · Barbados $5.00
Mount Gay Eclipse · Barbados $5.00
Mount Gay XO · Barbados $6.00
Gotley’s Black Seal · Barbados $4.50
Malibu Coconut · Barbados $4.50
Flor de Gana 5 Year · Nicaragua $4.50
Flor de Gana 12 Year · Nicaragua $6.00
Myers’s Dark · Jamaica $4.50
Wray & Nephew 26 Proof · Jamaica $5.00
Pampero Aniversario · Venezuela $6.00
Barbancourt 4 Year · Haiti $4.50
Barbancourt 15 Year · Haiti $6.00
Dewar’s Dark · Mauritius $4.50
Pusser’s 95% Proof · British Royal Navy Blend $4.50
Brugal · Dominican Republic $5.40
Stubb’s Extra Dry · Australia $4.50
Bagardi Light · Puerto Rico $4.50
Bagardi Lemon · Puerto Rico $4.50
Bagardi 151 · Puerto Rico $5.00
Capt. Morgan’s Spiced · Puerto Rico $4.50
Capt. Morgan’s Parrot Bay Coconut · Puerto Rico $4.50

DRINK MENU
BEERS

PINTS ON TAP  Abita Amber  $3.75
PREMIUM BOTTLES  $3.50
Corona • Tecate • Bohemia • Pacifico • Dos Equis Amber
Red Stripe • Amstel Light • Heineken • Negra Modelo
SPECIALTY BOTTLES  $3.75
Anchor Steam • Bass Ale • Newcastle
Guinness • Dixie Blackened Voodoo
DOMESTIC BOTTLES  $3.00
Budweiser • Bud Light • O'Doul's • Miller Lite
Rolling Rock • Dixie • Coors Light
Ciders  $3.75
Woodchuck Amber • Woodchuck Granny Smith

WINE LIST

REDS
Robert Mondavi Coastal Pinot Noir  $22.50
Villa Antinori Classico Reserve Chianti  $25.00
Edmeades Zinfandel  $25.00
Sterling Merlot  $25.00
Kendall Jackson Vintner's Reserve Cabernet Sauvignon  $25.00

WHITES
Castello D'Alboia Pinot Grigio  $6.50
Sterling Sauvignon Blanc  $18.75
Simi Chardonnay  $25.00
Kendall Jackson "Paradise Vineyard" Chardonnay  $25.00
House Wines by Estate Cellars
White Zinfandel • Chardonnay • Merlot • Cabernet Sauvignon
$3.25 - GLASS  $3.00 - BOTTLE

SPARKLING WINE
Seaview Brut  $4.00  •  Piper Sonoma Brut  $25.00

COFFEE DRINKS

All coffee drinks are made with fresh brewed New Orleans style coffee topped with real whipped cream
$5.00

Cafe Cozumel  •  Jolly Mon  •  Irish Coffee  •  He Went to Paris  •  Italian Coffee
Tequila, Kahlua  •  Myers's Dark Rum, Creme De Banana, Tia Maria  •  Jameson's Irish Whiskey, Simple Syrup  •  Grand Marnier  •  Romana Sambuca, Disaronno Amaretto
I have always enjoyed food as much as I have music. Both are celebrations in life and go hand in hand. There is nothing more satisfying than good music with good food. That was the idea when I opened up the Margaritaville Cafe in Key West. Nothing stuffy, just kick back, have fun and enjoy great local food and listen to great live bands. So loosen up, open up the menu, order one of everything, savor each selection and get into the Margaritaville state of mind.

Bon appetit y'all!

Jimmy Buffett

Visit the Original Cafe in Key West!

Our flagship Cafe Margaritaville Orlando

Opening soon in Ocho Rios

And now open Margaritaville Montero Bay!
FIRST LOOK
(appetizers)

◆ PEEL-N-EAT SHRIMP $8.95
Ten large Shell-on Shrimp, boiled in New Orleans style and served with Key West Cocktail sauce.

◆ FRIED PICKLED OYSTERS $8.95
A true Bojana Favorite from Bojana's Sunset Grill. Oysters marinated in Kishner pickle juice and then breaded and deep fried to a golden brown. Served with Jalapeno Honey Mustard dipping sauce.

◆ SPICY CREAMY CRAB DIP $5.95
Served with Chips and Salsa.

◆ VOLCANO NACHOS $7.95
Crisp Tortilla Chips topped with Chili, Black Beans, crumbled Cheddar and Monterey Jack cheese, lettuce, tomatoes, sour cream and jalapenos.
With Grilled Chicken or seared Crawfish Tails add $2.50 With Gouda tomo add $1.75 With sour cream add $1.00

◆ CONCH FRITTERS $6.95
Loaded with Bahamian Conch Meat deep fried in a golden brown and served with Key West Cocktail sauce and Cajun Remoulade.

◆ JERK CHICKEN DRUMMETTES $6.95
Spicy Jerk Chicken Drummettes seasoned Jamaican style. Served with Ranch Dressing.

◆ COUCH POTATOES $4.95
Our great Hand Cut Fries topped with Chili, crumbled Cheddar and Monterey Jack Cheese.

◆ FROG LEGS $8.95
Tasty marinated, breaded, deep-fried Frog legs prepared Buffalo-style with Crystal hot sauce. Served with our homemade Blue Cheese dressing.

◆ QUESADILLAS $6.95
Seasoned Black Beans and Whole Kernel Corn served between warm flour Tortillas with melted Cheddar and Monterey Jack cheeses. Served with our Homemade Salsa. With Grilled Chicken add $2.00

◆ GATOR BITES $6.95
Golden-fried bite-sized chunks of Baked Gator Meat served with our own Key West Cocktail sauce and Cajun Remoulade.

CHANGES IN LATITUDES
(soups)

◆ FILÉ GUMBO $4.95
A spicy gumbo with Shrimp, Crab, Andouille Sausage, Chicken, Peppers, Okra, Rice and filé seasoning.

◆ BLACK BEAN SOUP $4.50
A flavorful and healthy Vegetarian soup topped with Sour Cream and crumbled Cheddar & Monterey Jack cheeses.

◆ SMOKEHOUSE CHILI $4.95
Hearty combination of shredded Beef Tips, Pulled Pork, and Pinto Beans in a Spicy Tomato base. Topped with crumbled Cheddar and Monterey Jack cheeses.

CHANGES IN ATTITUDES
(salads)

◆ CAPTAIN'S SALAD $7.95
Grilled Chicken Breast, Country Ham, crumbled Cheddar and Monterey Jack cheese with Tomato, Cucumber, Red Onion, Hard Boiled Egg and fresh Cucumber atop our crisp House Greens with your choice of dressing.

◆ "SOMEWHERE OVER CHINA" GRILLED CHICKEN SALAD $8.95
Two seasoned Chicken Breasts finished on the grill and served atop a mixture of House Greens and Snow Peas with cucumbers and tomato wedges tossed in a Sesame-Tarragon Vinaigrette.

◆ KAY PASA'S FRIED CRAWFISH $8.95
CAESAR SALAD
AL VOCADO'S MANGO CHICKEN SALAD $8.95

◆ GRILLED OR BLACKENED TUNA CAESAR SALAD $8.95

◆ GRILLED OR BLACKENED CHICKEN CAESAR SALAD $8.95
Salad dressings: Last Mango Vinaigrette, Sesame-Tarragon Vinaigrette, Thousand Island, Ranch, Blue Cheese, Jalapeno Honey-Mustard, Oil & Vinegar and Low-Calorie Honey-Citrus-Dillantro.

I WISH LUNCH COULD LAST FOREVER
(sandwiches and such)

◆ YELLOWFIN TUNA SANDWICH $7.95
A generous six-ounce portion served your choice of Grilled, Blackened or BBQ on a toasted Sesame Seed Bun with Shredded Lettuce, Onion and Tomato. Homemade Tartar sauce on the side. Served with Fries and Kosher Pill Pickle.
Add Cheese $0.50 Add Avocado $0.75

◆ CUBAN MEATLOAF SURVIVAL SANDWICH $7.95
Based on the old Key West recipe, served on warm loaf topped with Swiss Cheese, Sliced Kosher Pill Pickle, Shredded Leaf Lettuce and Sliced Tomato and pressed to completion in a Cuban Bread press.
Comes with Fries. Jimmy likes his with Mustard.

◆ CHICKEN TACOS TAMBURO $8.95
Two Soft Flor Tortillas loaded with Grilled or Blackened Chicken Breasts. Topped with Lettuce and Tomatoes, with Salsa and Sour Cream on the side. Served with Black Bean Soup & Tortilla Chips.
Add Cheese $0.50 Add Avocado $0.75

◆ CHEESEBURGER IN PARADISE $7.95
Served just like the song says and topped with shredded Cheddar Cheese.
Comes with Fries and Kosher Pill Pickle.
Add Bacon $1.00 Add Sauted Mushrooms $0.75 Substitute Monterey Jack or Swiss $0.75
Add Grilled Onion $0.50 Add Avocado $0.75 Add BBQ $0.50 Add Chili $0.75

NEW ORLEANS STYLE PO-BOYS
Served with Fries and Kosher Pill Pickle.

◆ Fried Catfish $7.95
◆ Grilled Ham & Cheddar $7.95
◆ Smoked Sausage $7.95
Add Cheese $0.50 Add Grilled Onions $0.50 Add Fried Green $0.50 Add Grilled Green $0.50

SOFT SHELL CRAB SANDWICH $9.50
Large Soft Shell Crab fried in a seasoned batter, served on Texas Toast dressed with Shredded Lettuce and Sliced Tomato. Served with Fries and Kosher Pill Pickle.

◆ DELTA CATFISH REUBEN $7.95
Southern Fried Catfish with Grilled Country Ham, Swiss Cheese and Cole Slaw on Toasted Rye.
Served with Fries and Kosher Pill Pickle.

◆ CALYPSO CHICKEN BLT $6.95
Grilled Chicken Breast with Bacon and our own Avocado Mayonnaise on Texas Toast with Lettuce and Tomato. Served with Fries and Kosher Pill Pickle.
Add Cheese $0.50

◆ JAMAICAN JERK CHICKEN SANDWICH $6.95
Add Cheese $0.50

◆ GRILLED HAM AND SWISS ON RYE $6.95
Thin-sliced Grilled Country Ham piled high on Rye and served with Swiss Cheese, Lettuce and Tomato. Served with Fries and Kosher Pill Pickle.

◆ PORTABELLA MUSHROOM SANDWICH $7.95
Grilled Portobello served on Texas Toast dressed with Shredded Lettuce & Sliced Tomato.
Served with Fries, Kosher Pill Pickle & side of Avocado Mayonnaise.

◆ BLACKENED CHILI DOG PLATTER $6.95
Two large Blackened Hot Dogs topped with Smokeyhouse Chili and crumbled Cheddar & Monterey Jack Cheese on a Toasted Bun. Served with Fries and Kosher Pill Pickle.

◆ "MEET ME IN MEMPHIS"
BBQ PORK ON A BUN $6.95
BBQ Pulled Pork served on a Toasted Sesame Seed Bun with Shredded Lettuce & Sliced Tomato. Served with Fries and Kosher Pill Pickle.
Add Cheese $0.50 Add Grilled Onions $0.50 Add Cole Slaw $0.75
**FIRST LOOK**

**SPECIALS**

- **A PEEL-N-EAT SHRIMP** $2.95
- **FRIED PICKLED OYSTERS** $2.95
- **SPICY CREAMY CRAWFISH DIP** $5.95

**DELIGHTFUL**

- **VOLCANO MACHOS** $7.50
  - Grilled Tortilla Chips topped with Chili, Black Beans, grilled Cheddar and Monterey Jack cheese, lettuce, tomatoes, sour cream and jalapenos.

**SPICY**

- **CONCH FRIERS** $6.95
  - Loaded with Bahamian Doubloon dip,topped with grilled chicken and served with Key West Cocktail sauce and Cilantro Remoulade.

- **JERK CHICKEN DRUMSTICKS** $6.95
  - Spicy Jerk Chicken Drumsticks seasoned Jamaican style. Served with Rice.

- **CRAWFISH POTATOES** $4.95
  - Our great Hand-Dipped Fries topped with Chili, Cheddar and Monterey Jack Cheese.

**SWEET & SOUR**

- **A FROG LEGS** $8.95
  - Tasty marinated, breaded, deep fried frog legs served with Buffalo-style sauce with Crystal Hot Sauce.

- **WESSEL LEAVS** $6.95
  - Seasoned Black Beans and Rice with Pork served in a white sauce with grilled Cheddar and Monterey Jack Cheese. Served with rice and beans.

- **AMOUSH CREPS** $4.95
  - Heart-shaped crepes filled with all kinds of meat and cheese.

**LIVE IN THE JUNGLE**

- **GUMBO** $4.95
  - A spicy gumbo with Shrimp, Andouille Sausage, Chicken, Peppers, Onions, Rice and filet seasoned.

- **BLACK BEAN SOUP** $4.90
  - A flavorful and healthy bean soup seasoned with black beans and served with rice.

- **SMOKED HOUSE GRAIL** $4.95
  - Grilled Tomato Soup served with sour cream and breaded Cheddar & Monterey Jack cheese.

**NEW ORLEANS STYLE**

- **ONE PARTICULAR HARBOUR** $12.95
  - A sampler of the Gulf Coast's finest offerings. Large Fried Shrimp, large Fried Oysters, Fried Catfish Strips, Corn, Poppers, Cole Slaw, Spicy Baked New Potatoes, Texas Toast and Fries.

- **MOTHER OCEAN** $15.00
  - A sampler of the Gulf Coast's finest offerings. Large Fried Shrimp, large Fried Oysters, Fried Catfish Strips, Corn Poppers, Cole Slaw, Spicy Baked New Potatoes, Texas Toast and Fries.

- **OFF TO THE LIZARD** $16.95
  - Take a swan dive into our chart of Fried Frog Legs, Fried Bitter Snails, Fried Crawfish Tails, Fried Oysters, Spicy Baked New Potatoes, Corn Poppers, Cole Slaw, Texas Toast and Fries.

- **LEVIN IT UP** $15.95
  - New Orleans Style Barbequed Shrimp.

- **PASCAOUA HUN** $14.95
  - Broiled Shrimp & Andouille Sausage. Large tail-off Portobello Shrimp and Andouille Sausage Medallions broiled in seasoned butter.

- **DEE DIXIE** $13.95
  - Your choice of Fried Shrimp or Fried Oysters.

- **LONE PALM** $16.95
  - Fried Catfish Strips served on a bed of Fried Corn Poppers, Spicy Baked New Potatoes, Texas Toast and Homemade Cole Slaw.

**CAIN SALAD**

- **AL VOGADO'S MANGO SALAD** $3.95
  - A delicious salad mix of seasonal Poblano, Mango, White Corn, Lettuce, Pine nuts, Nuts and Coconuts served in our own Jalapeno-Mango-Mint Dressing. Served with two fresh avocados and choice of toppings.

- **GRILLED OR BLACKENED TUNA SALAD** $8.95
  - Grilled or Blackened Tuna on a bed of chopped salad.

- **SAUCE**

  - **LEMON CAI** $8.95
    - Fried Catfish Strips served on a bed of Rice with Corn Poppers, Spicy Baked New Potatoes, Texas Toast and Homemade Cole Slaw.

  - **STRAINED ON A SAND** $14.95
    - Your choice of Fried Soft Shell Crab or Blackened Shrimp.

  - **CREOLE** $13.95
    - Large broiled flat-iron butterflied Shrimp served on a bed of Angel Hair Pasta, seasoned with a traditional Creole sauce and garnished with broiled Zucchini and Yellow Squash.

  - **CHICKEN MARINARA** $13.95
    - Large broiled flat-iron butterflied Shrimp served on a bed of Angel Hair Pasta, seasoned with a traditional marinara sauce and garnished with broiled Zucchini and Yellow Squash.

  - **CAJUN TUNA** $11.95
    - Our best of the Bayou combination of Grilled Shrimp, Andouille Sausage, Tossed to order in a spicy cream sauce with Parmesan cheese and fresh Roasted Bolognese. Served with warm Seasoned French Bread and House Salad.
**Feeding Frenzy**

<table>
<thead>
<tr>
<th>Desserts</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>&quot;Blonde Stranger&quot; Bread Pudding</td>
<td>$4.50</td>
</tr>
<tr>
<td>&quot;Brown Eyed Girl&quot; Triplet Chocolate Pie</td>
<td>$3.95</td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td>$3.95</td>
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<tr>
<td>Milkshake In Motion</td>
<td>$3.25</td>
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</table>

**Perfect Partners**

<table>
<thead>
<tr>
<th>Sides</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cole Slaw</td>
<td>Jamaica Rice &amp; Peas</td>
</tr>
<tr>
<td>Side Caesar</td>
<td>Side Bread</td>
</tr>
<tr>
<td>Dirty Skillet Gravy</td>
<td>White Rice</td>
</tr>
<tr>
<td>Fries</td>
<td>Spicy Boiled New Potatoes</td>
</tr>
<tr>
<td>Baked Sweet Potato</td>
<td>Corn Bread</td>
</tr>
<tr>
<td>Black Beans &amp; Rice</td>
<td>$2.95</td>
</tr>
<tr>
<td>Jalapeno Macaroni &amp; Cheese</td>
<td>Potatoes Au Gratin</td>
</tr>
<tr>
<td>Caribbean Steamed Vegetables</td>
<td>Red Beans &amp; Rice</td>
</tr>
<tr>
<td>Corn Puppies with Guava Jelly</td>
<td>$2.95</td>
</tr>
<tr>
<td>Extra Chips</td>
<td>Extra Sour Cream</td>
</tr>
<tr>
<td>Extra Salsa</td>
<td>Extra Salsa</td>
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</tbody>
</table>

**Beverages**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca-Cola</td>
<td>Diet Coke</td>
</tr>
<tr>
<td>Bar's Red Cream Soda</td>
<td>Hi-C Pink Lemonade</td>
</tr>
<tr>
<td>Bar's Root Beer (Bottle)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Perrier</td>
<td>Eau Vie</td>
</tr>
<tr>
<td>C&amp;B's New Orleans Style Coffee</td>
<td>Organic Bolivian Coffee</td>
</tr>
</tbody>
</table>

**I Wish Lunch Could Last Forever (lunches and entrees)**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yellowfin Tuna Sandwich</td>
<td>$7.95</td>
</tr>
<tr>
<td>Cuban Meatloaf Survival Sandwich</td>
<td>$7.95</td>
</tr>
<tr>
<td>Chicken Tacos Tampico</td>
<td>$8.95</td>
</tr>
<tr>
<td>Cheeseburger in Paradise</td>
<td>$8.95</td>
</tr>
<tr>
<td>New Orleans Style Po Boys</td>
<td>$8.95</td>
</tr>
</tbody>
</table>

**Staff T-Shirts & Hats Available from Your Server**

**Visit Our Store Next Door for a Full Line of Margaritaville Merchandise**
FEEDING FRENZY
(desserts)

"BLONDE STRANGER" BREAD PUDDING $4.50
New Orleans style Bread Pudding loaded with Bananas, Golden Raisins and Cinnamon.
Served warm, topped with Blue Bell Vanilla Ice Cream and finished with Sautéed Banana Medallions in a Caramel-Rum Sauce.

"BROWN EYED GIRL" TRIPLE CHOCOLATE PIE $3.95
Cool and Creamy Chocolate Mousse Pie on Oreo Cookie crust topped with Chocolate Whipped Cream, Shaved Chocolate and drizzled with warm Chocolate Fudge Sauce.

KEY LIME PIE $3.95
Made with real Key Lime, on a Graham Cracker Crust with real Whipped Cream.

MILKSHEAVES IN MOTION $3.25
Made with premium Blue Bell Ice Cream. Your choice of: Vanilla, Chocolate or Strawberry.

BARG'S ROOTBEER FLOAT $3.95
A bottle of zesty Barg's Root Beer and a big scoop of Blue Bell Vanilla Ice Cream served in a frosty glass.

PERFECT PARTNERS
(sides)

Cole Slaw          Jamaican Rice & Peas $1.95
House Salad       Side Bread            White Rice
Side Caesar       Jamaican Rice & Peas $1.95
Dirty Skillet Gravy
Fries             Spicy Boiled New Potatoes $2.50
Baked Sweet Potato Corn Bread
Black Beans & Rice
Jalapeno Macaroni & Cheese Potatoes Au Gratin
Caribbean Steamed Vegetables Red Beans & Rice $2.95
Corn Puppies with Guava Jelly
Chips and Salsa $3.95
Extra Chips $1.00 Extra Sour Cream .75 Extra Salsa .50

BEVERAGES

Coca Cola Diet Coke Cherry Coke Dr. Pepper Sprite $1.95
Barq's Red Cream Soda Hi-C Pink Lemonade $1.95
Iced Tea (Unsweetened) Hot Tea $1.95
Barq's Root Beer (Bottle) $2.00
Perrier / Evian $2.50
CC's New Orleans Style Coffee $1.95
Organic Bolivian Coffee $1.95

Red Bull Energy Drink $3.50
Martineque Bottled Water $2.00

STAFF T-SHIRTS & HATS
AVAILABLE FROM YOUR SERVER
VISIT OUR STORE NEXT DOOR FOR A FULL LINE OF MARGARITAVILLE MERCHANDISE