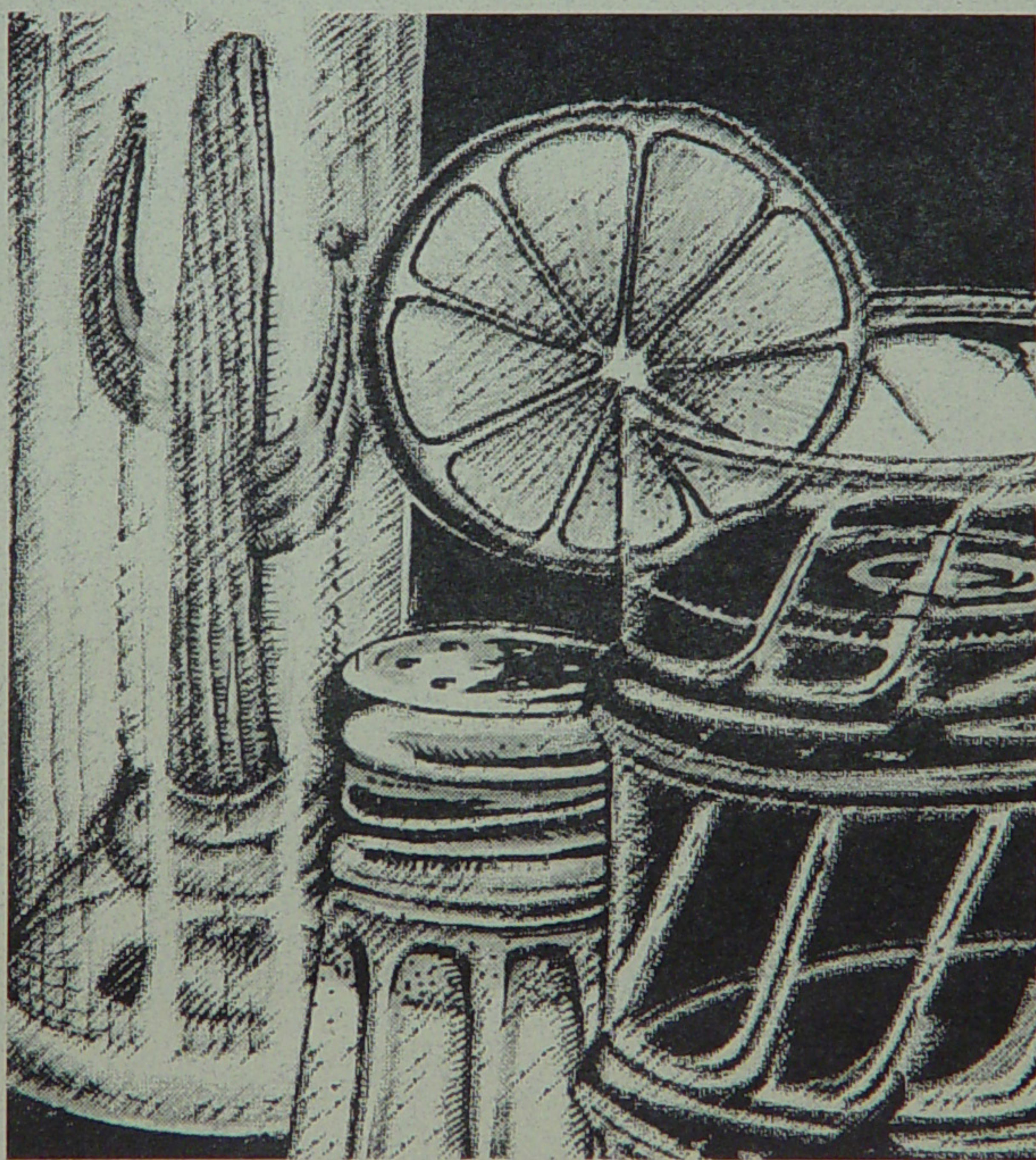


*Jimmy Buffett's*  
**MARGARITAVILLE**

**C A F E**



**DRINK  
MENU**



## BOAT DRINKS

### THE HEMISPHERE DANCER \$5.00

A head-spinning concoction for the treetop 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 MISTAICA" 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".

### APOCALYPSO 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

23

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## TEQUILAS

MONTE ALBAN MEZCAL	\$4.50
JOSE CUERVO GOLD	\$5.00
JOSE CUERVO 1800	\$5.50
JOSE CUERVO TRADICIONAL	\$5.50
SAUZA CONMEMORATIVO	\$5.00
SAUZA HORNITOS	\$5.00
SAUZA TRES GENERACIONES	\$7.00
MARGARITAVILLE BLANCO	\$4.50
MARGARITAVILLE ORO	\$5.00
DON JULIO ANEJO	\$7.50
HERRADURA REPOSADO	\$6.00
HERRADURA ANEJO	\$7.00
PATRON SILVER	\$6.75
PATRON ANEJO	\$7.00
CABO WABO REPOSADO	\$8.00
EL TESORO ANEJO	\$7.00
EL TESORO PARADISO ANEJO	\$12.00

## RUMS

COCKSPUR GOLD - BARBADOS	\$4.50
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MOUNT GAY ECLIPSE - BARBADOS	\$5.00
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GOSLING'S BLACK SEAL - BERMUDA	\$4.50
MALIBU COCONUT - BARBADOS	\$4.50
FLOR DE CANA 5 YEAR - NICARAGUA	\$4.50
FLOR DE CANA 12 YEAR - NICARAGUA	\$6.00
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PAMPERO ANNIVERSARIO - VENEZUELA	\$6.00
BARBANCOURT 4 YEAR - HAITI	\$4.50
BARBANCOURT 15 YEAR - HAITI	\$6.00
DILLON DARK - MARTINIQUE	\$4.50
PUSSEY'S 95.5 PROOF-BRITISH ROYAL NAVY BLEND	\$4.50
BRUGAL - DOMINICAN REPUBLIC	\$4.50
STUBB'S EXTRA DRY - AUSTRALIA	\$4.50
BACARDI LIGHT - PUERTO RICO	\$4.50
BACARDI LIMON - PUERTO RICO	\$4.50
BACARDI 151 - PUERTO RICO	\$5.00
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\$6.00

## 23 OZ SOUVENIR

STREET  
READY

"GO-CUP"

\$9.99

YOUR CHOICE OF

### "WHO'S TO BLAME"

Frozen Margarita with Margaritaville Oro Tequila.  
Refill - \$7.99

### "DON'T STOP THE CARNIVAL"

Frozen Daiquiri - you'll be ready to play by "Kinja Rules" with this Tropical blend of Strawberry Banana, Mango & White Rum.  
Refill - \$7.99

### "SEX ON THE ISLAND IN THE CITY"

Just like sex on the beach...without the sand and crabs! Vodka, Peach Schnapps, Bohemian Raspberry, Sour mix & OJ.  
Refill - \$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.  
Refill - \$7.99

### "WHY DON'T WE GET DRUNK & SCREW"

This one will put you on your back in a hurry! 190 proof Vodka, Bols Sour Apple Liquor, Pineapple Juice & Sour Mix  
Refill - \$7.99

\* Coupons, V.I.P. Discounts & Gift Certificates not applicable with this item.

CUP ONLY  
\$3.99

#1 LOCAL  
BEER

ABITA  
AMBER

\$7.99

Refill - \$5.99

ASK YOUR SERVER FOR  
AVAILABLE COLORS.

RED BULL ENERGY DRINK \$3.50

NIAGARA APHRODISIAC ENERGY  
DRINK WITH LOVE HERBS \$6.95

MARTINIQUE BOTTLED WATER \$2.00

## MARGARITAS



### "WHO'S TO BLAME"

MARGARITA \$5.50

Margaritaville Oro Tequila with Bols 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 flop! A masterful blend of Margaritaville Oro, Margaritaville Blanco, 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 luscious lone 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 mañana 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.

## FROZEN CONCOCTIONS

### FLAVORED MARGARITAS

Your choice of:

- Strawberry
- Mango
- Banana \$6.00

### DAIQUIRIS

Your choice of:

- Pina Colada
- Strawberry
- Mango
- Banana \$5.00

### CALYPSO COLADA \$5.50

Pina Colada with a Kahlua swirl



## TEQUILAS

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JOSE GUERVO GOLD	\$5.00
JOSE GUERVO 1800	\$5.50
JOSE GUERVO TRADICIONAL	\$5.50
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CAPT. MORGAN'S SPICED - PUERTO RICO	\$4.50
CAPT MORGAN'S PARROT BAY COCONUT - PUERTO RICO	\$4.50

## 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'Douls • 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 RISERVA CHIANTI \$25.00

EDMEADES ZINFANDEL \$25.00

STERLING MERLOT \$25.00

KENDALL JACKSON VINTNER'S RESERVE CABERNET SAUVIGNON \$25.00

### WHITES

CASTELLO D'ALBOA PINOT GRIGIO \$16.50

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 \$13.00 - BOTTLE

### SPARKLING WINE

SEAVIEW BRUT \$14.00 • 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

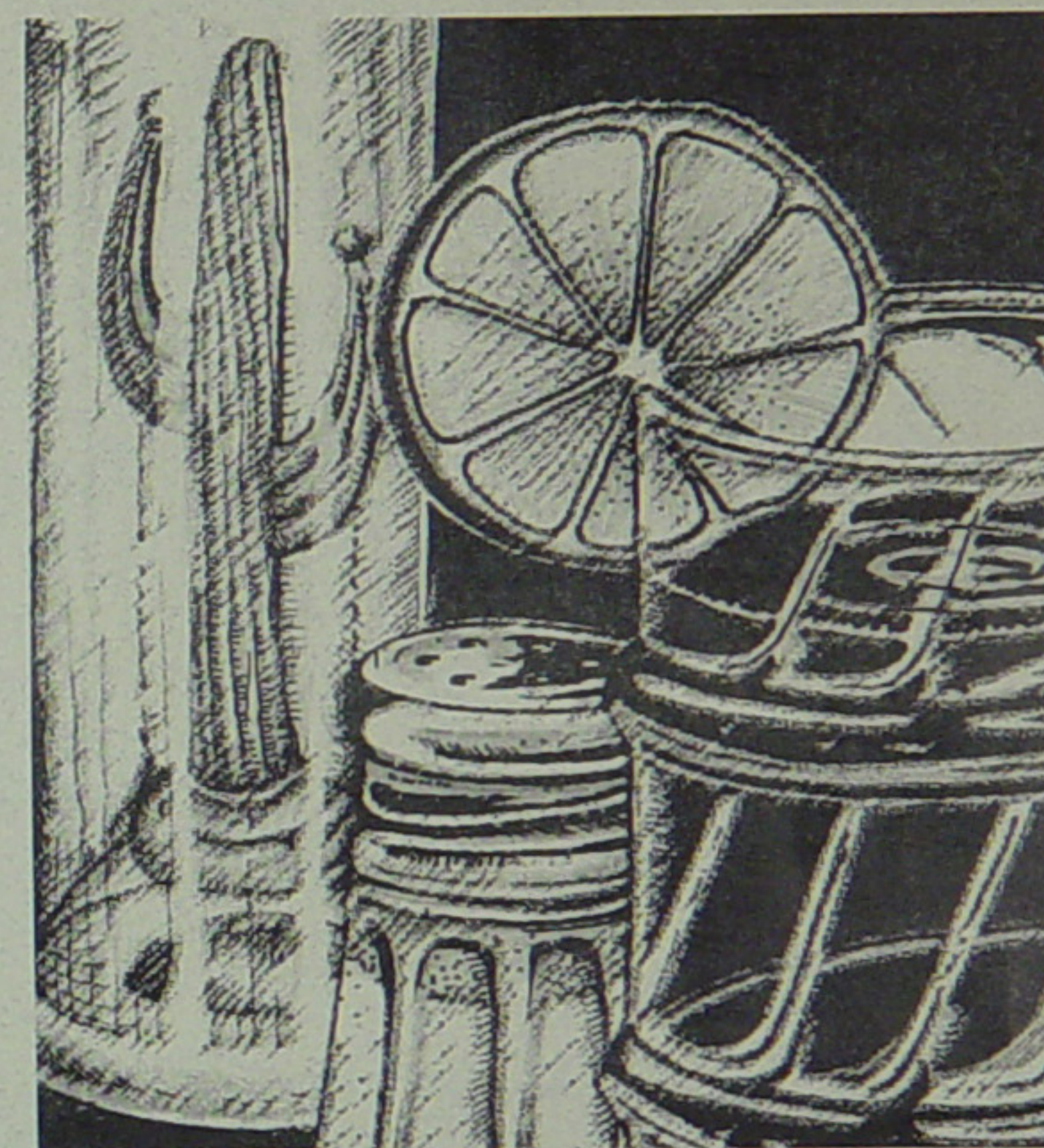
Myers's Dark Rum, Creme De Banana, Tia Maria

Jameson's Irish Whiskey, Simple Syrup

Grand Marnier

Romana Sambuca, Disaronno Amaretto

# Jimmy Buffett's MARGARITAVILLE C.A.F.E.



## DRINK MENU



# BEERS

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Rolling Rock • Dixie • Coors Light

**CIDERS** \$3.75

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CAFE COZUMEL ..... Tequila, Kahlua

JOLLY MON ..... Myers's Dark Rum, Creme De Banana, Tia Maria

IRISH COFFEE ..... Jameson's Irish Whiskey, Simple Syrup

HE WENT TO PARIS ..... Grand Marnier

ITALIAN COFFEE ..... Romana Sambuca, Disaronno Amaretto

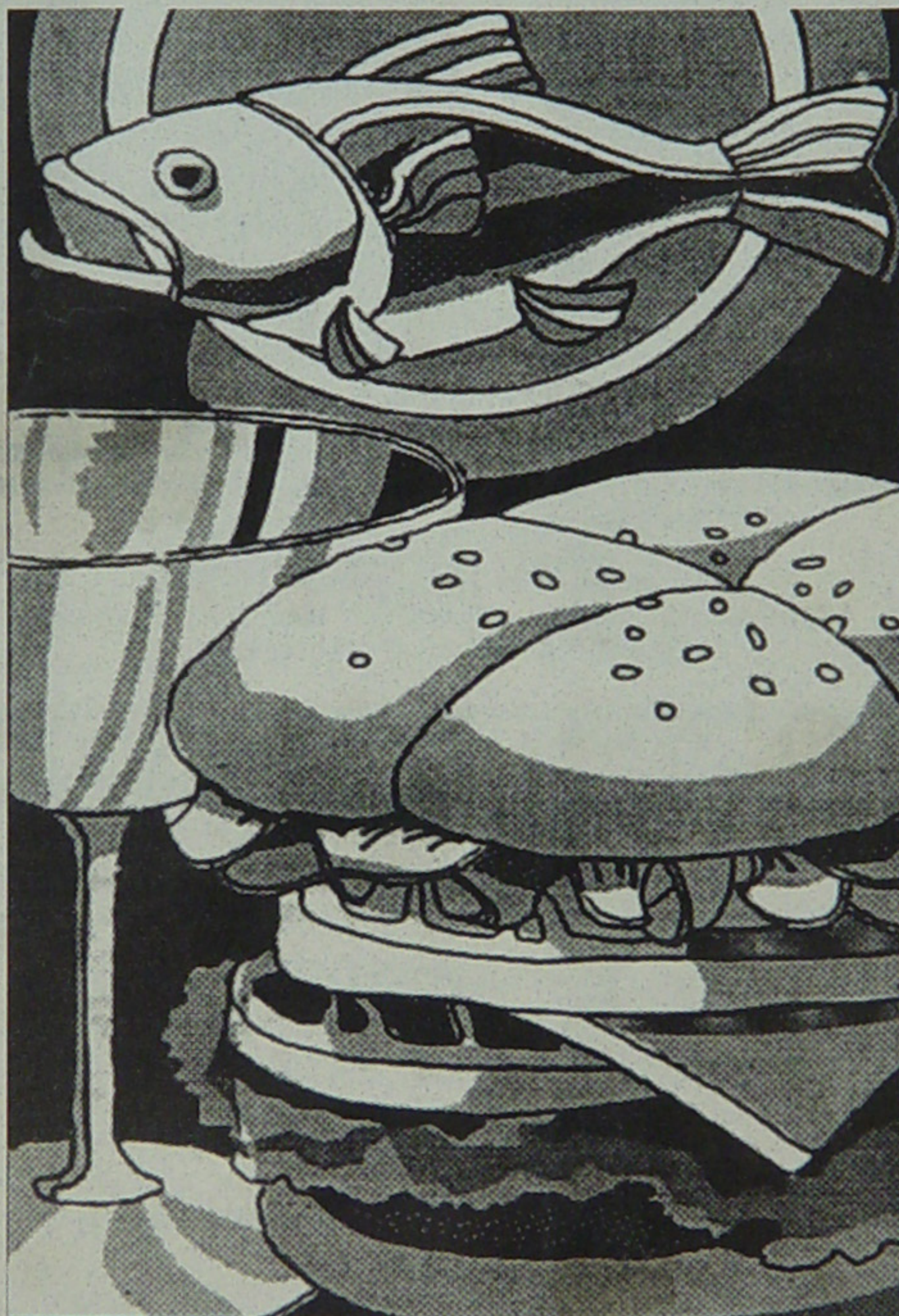


# Jimmy Buffett's MARGARITAVILLE

C·A·F·E

A N D

Storyville Tavern



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."

BDN APPETT 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  
MONTEGO BAY!



## FIRST LOOK

(appetizers)

### PEEL -N- EAT SHRIMP \$8.95

Ten large Shell-on Shrimp, boiled up New Orleans style and served with Key West Cocktail sauce.

### FRIED PICKLED OYSTERS \$8.95

A true Bubba Favorite from Lulu's Sunset Grill! Oysters marinated in Kosher pickle juice and then breaded and deep fried to a golden brown. Served with Jalapeno Honey Mustard dipping sauce.

### SPICY CREAMY CRAWFISH DIP \$5.95

served with Chips and Salsa

### VOLCANO NACHOS \$7.50

Crisp Tortilla Chips topped with Chili, Black Beans, grated Cheddar and Monterey Jack cheese, lettuce, tomatoes, sour cream and jalapenos.

With Grilled Chicken or seared Crawfish Tails add \$2.50 With Guacamole add \$1.75 With salsa add .50¢

### CONCH FRITTERS \$6.95

Loaded with Bahamian Conch Meat deep fried to a golden brown and served with Key West Cocktail sauce and Cajun Remoulade.

### JERK CHICKEN DRUMMETTES \$6.95

Spicy Chicken Drummettes roasted Jamaican style. Served with Ranch Dressing.

### COUCH POTATOES \$4.95

Our great Hand Cut Fries topped with Chili, grated 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

With Sour Cream add .75¢ With Guacamole add \$1.75

### GATOR BITES \$6.95

Golden-fried bite-sized chunks of Breaded Gator Meat served with our own Key West Cocktail sauce and Cajun Remoulade.

## CHANGES IN LATITUDES

(soups)

### FILE GUMBO \$4.95

A spicy gumbo with Shrimp, Crab, Andouille Sausage, Chicken, Peppers, Okra, Rice and file seasoning.

### BLACK BEAN SOUP \$4.50

A flavorful and healthy Vegetarian soup topped with Sour Cream and Grated 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 grated Cheddar and Monterey Jack cheeses.

## CHANGES IN ATTITUDES

(salads)

### CAPTAIN'S SALAD \$7.95

Grilled Chicken Breast, Country Ham, grated Cheddar and Monterey Jack cheese with Tomato, Cucumber, Red Onion, Hard Boiled Egg and fresh Croutons 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 CAESAR SALAD \$8.95

AL VOCADO'S MANGO CHICKEN SALAD \$8.95  
A delightful chilled mixture of seasoned Pulled Chicken, Mango, Whole Kernel Corn, Celery, Pine nuts, Cilantro and Coconut Milk in our own Jalapeno-Honey-Mustard dressing. Served atop two Avocado halves with Tomato Wedges.

### 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-Cilantro.

## 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 Dill Pickle. Add Cheese .50¢ Add Avocado .75¢

### CUBAN MEATLOAF SURVIVAL SANDWICH \$7.95

Based on the old Key West recipe, served on warm loaf topped with Swiss Cheese, Sliced Kosher Dill 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 TAMPICO \$8.95

Two Soft Flour 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 .50¢ Add Guacamole .75¢ Add Avocado .75¢

### CHEESEBURGER IN PARADISE \$7.95

Served just like the song says and topped with grated Cheddar Cheese.

Comes with Fries and Kosher Dill Pickle.

Add Bacon \$1.00 Add Sautéed Mushrooms .75¢ Substitute Monterey Jack or Swiss .25¢  
Add Grilled Onions .50¢ Add Avocado .75¢ Add BBQ .50¢ Add Chili .75¢

### NEW ORLEANS STYLE PO-BOYS

Served with Fries and Kosher Dill Pickle.

Dressed and loaded with your choice of either:

- |                         |                         |                          |        |
|-------------------------|-------------------------|--------------------------|--------|
| • Fried Catfish         | \$7.95                  | • Fried Shrimp           | \$8.95 |
| • Grilled Ham & Cheddar |                         | • Fried Oysters          |        |
| • Smoked Sausage        |                         | • Grilled Chicken Breast |        |
| Add Cheese .50¢         | Add Grilled Onions .50¢ | • Fried Crawfish         |        |
|                         |                         | • Fried Gator            |        |

### 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 Dill 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 Dill Pickle.

### CALYPSO CHICKEN B.L.T. \$6.95

Grilled Chicken Breast with Bacon and our own Avocado Mayonnaise on Texas Toast with Lettuce and Tomato. Served with Fries and Kosher Dill Pickle. Add Cheese .50¢

### JAMAICAN JERK CHICKEN SANDWICH \$6.95

Spicy Pulled Chicken Roasted Jamaican style, mounded on a Toasted Sesame Seed Bun with Tomato and Shredded Lettuce. Served with Fries and Kosher Dill Pickle. Add Cheese .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 Dill Pickle.

### PORTABELLA MUSHROOM SANDWICH \$7.95

Grilled Portabella served on Texas Toast dressed with Shredded Lettuce & Sliced Tomato. Served with Fries, Kosher Dill Pickle & side of Avocado Mayonnaise.

### BLACKENED CHILI DOG PLATTER \$6.95

Two large Blackened Hot Dogs topped with Smokehouse Chili and grated Cheddar & Monterey Jack Cheese on a Toasted Bun. Served with Fries and Kosher Dill Pickle.

### "MEET ME IN MEMPHIS"

### BBQ PORK ON A BUN \$6.95

BBQ Pulled Pork mounded on a Toasted Sesame Seed Bun with Shredded Lettuce & Sliced Tomato. Served with Fries and Kosher Dill Pickle.

Add Cheese .50¢ Add Grilled Onions .50¢ Add Cole Slaw .75¢



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(appetizers)

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### SPICY CREAMY CRAWFISH DIP \$5.95

served with Chips and Salsa

### VOLCANO NACHOS \$7.50

Crisp Tortilla Chips topped with Chilli, Black Beans, grated Cheddar and Monterey Jack cheese, lettuce, tomatoes, sour cream and jalapenos.

With Grilled Chicken or seared Crawfish Tails add \$2.50 With Guacamole add \$1.75 With salsa add .50!

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Loaded with Bohemian Conch Meat, deep fried to a golden brown and served with Key West Cocktail sauce and Cajun Remoulade.

### JERK CHICKEN DRUMMETTES \$6.95

Spicy Chicken Drummettes roasted Jamaican style. Served with Ranch Dressing.

### COUCH POTATOES \$4.95

Our great Hand Cut Fries topped with Chilli, grated 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

With Sour Cream add .75! With Guacamole add \$1.75

### GATOR BITES \$6.95

Golden-fried bite-sized chunks of Breaded Gator Meat served with our own Key West Cocktail sauce and Cajun Remoulade.

## CHANGES IN LATITUDES

(soups)

### FILE GUMBO \$4.95

A spicy gumbo with Shrimp, Crab, Andouille Sausage, Chicken, Peppers, Okra, Rice and file seasoning.

### BLACK BEAN SOUP \$4.50

A flavorful and healthy Vegetarian soup topped with Sour Cream and Grated 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 grated Cheddar and Monterey Jack cheeses.

## CHANGES IN ATTITUDES

(salads)

### CAPTAIN'S SALAD \$7.95

Grilled Chicken Breast, Country Ham, grated Cheddar and Monterey Jack cheese with Tomato, Cucumber, Red Onion, Hard Boiled Egg and fresh Croutons 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 CAESAR SALAD \$8.95

AL VOCADO'S MANGO CHICKEN SALAD \$8.95  
A delightful chilled mixture of seasoned Pulled Chicken, Mango, Whole Kernel Corn, Celery, Pine nuts, Cilantro and Coconut Milk in our own Jalapeno-Honey-Mustard dressing. Served atop two Avocado halves with Tomato Wedges.

### 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-Cilantro.

## "ONE PARTICULAR HARBOUR"

a son of a son of a sailor's

### SEAFOOD FAVORITES

### "PRINCE OF TIDES"

### GRILLED SALMON \$12.95

Served with Caribbean Steamed Vegetables, Jamaican Rice & Peas and Baked Sweet Potato. Comes with House Salad.

### "MOTHER OCEAN"

### SEAFOOD PLATTER \$15.95

A sampler of the Gulf Coast's finest offerings: Large Fried Shrimp, large Fried Oysters, Fried Catfish Strips, Conch Fritters, Corn Puppies, Cole Slaw, Spicy boiled New Potatoes, Texas Toast and Fries.

With fried Soft Shell Crab add \$6.00

### "OFF TO SEE THE LIZARD"

### SWAMP PLATTER \$16.95

Take a swamp tour without leaving your chair! Fried Frog Legs, Fried Gator Bites, Fried Crawfish Tails, Fried Catfish Strips, File Gumbo, Cole Slaw, Spicy Boiled New Potatoes,

Corn Puppies, Texas Toast and Fries.

With fried Soft Shell Crab add \$6.00

### "LIVIN' IT UP" NEW ORLEANS

### STYLE BARBEQUED SHRIMP \$15.95

Head-on Jumbo Gulf Shrimp broiled in a rich beer and butter sauce. Served with Spicy Boiled New Potatoes, Corn Puppies and warm Seasoned French Bread. Comes with House Salad.

### "PASCAGOULA RUN" \$14.95

### BROILED SHRIMP & ANDOUILLE SAUSAGE

Large tail-on Butterflied Shrimp and Andouille Sausage Medallions broiled in seasoned butter, served atop a plate of New Orleans style Red Beans & Rice.

Comes with Homemade Cornbread & House Salad.

### "DIXIE DININ"

### SEAFOOD PLATE \$12.95

Your choice of FRIED SHRIMP or FRIED OYSTERS served on a bed of Fries with Corn Puppies, Spicy Boiled New Potatoes, Texas Toast and Homemade Cole Slaw.

COMBO PLATE \$13.95

### "LONE PALM"

### FRIED CATFISH PLATE \$9.95

Fried Catfish Strips served on a bed of Fries with Corn Puppies, Spicy Boiled New Potatoes, Texas Toast and Homemade Cole Slaw.

### "STRANDED ON A SANDBAR"

### SEAFOOD PASTA \$14.95

Your choice of FRIED SOFT SHELL CRAB or BLACKENED SALMON served atop Fettuccini tossed in a rich Shrimp & Crawfish Cream sauce.

Served with warm Seasoned French Bread and House Salad.

### "CREOLA"

### SHRIMP MARINARA \$13.95

Large broiled tail-on Butterflied Shrimp served atop a bed of Angel Hair Pasta, rimmed with a healthy traditional marinara sauce and garnished with broiled Zucchini and Yellow Squash.

Served with warm seasoned French Bread and House Salad.

### CAJUN FETTUCCINI ALFREDO \$10.95

Our Best of the Bayou combination of Crawfish, Shrimp and Andouille Sausage. Tossed to order in a spicy cream sauce with Parmesan cheese and fresh Roasted Garlic. Served with warm Seasoned French Bread and House Salad.

## "COWBOY IN THE JUNGLE"

a gulf coastal mouth's

### LANDFALL FAVORITES

### "RANCHO DELUXE" BBQ RIBS \$15.95

A full slab of Pork BBQ Baby Back Ribs. Served with Fries and Homemade Cole Slaw.

### "HAVANA DAYDREAMIN'"

### CUBAN PORK DINNER \$12.95

Slow cooked Pork Butt seasoned with Mojo Sauce. Served with Black Beans, White Rice and House Salad.

### "NAUTICAL WHEELER" \$17.95

### SURF & TURF

Large blackened tail-on Shrimp atop a seasoned 10 oz. New York Strip steak. Served with Caribbean Steamed Vegetables and choice of Potato. Comes with House Salad.

### "KING OF SOMEWHERE HOT"

### JAMAICAN JERK CHICKEN \$10.95

Spicy Marinated one-half Chicken slow-roasted Jamaican-Style, served with Jamaican Rice & Peas and Caribbean Steamed Vegetables. Comes with House Salad.

### "LIFE IS JUST A TIRE SWING"

### BBQ CHICKEN PLATTER \$10.95

One-half Chicken BBQ'd and served with Fries and Homemade Cole Slaw.

### "STRANGE BIRD"

### BLACKENED CHICKEN PASTA \$10.95

Two Blackened Chicken Breasts served atop a bed of Fettuccini tossed in a spicy Cream Sauce with Parmesan Cheese and fresh Roasted Garlic. Served with warm Seasoned French Bread and House Salad.

### "GYPSIES IN THE PALACE" \$10.95

### PORTABELLA & BLUE CHEESE PASTA

Grilled Portabella Mushroom served atop Fettuccini tossed with Roasted Red Bell Pepper, Blue Cheese and Garlic. Served with warm seasoned French Bread & House Salad.

### PICADILLO MEATLOAF PLATTER \$10.95

Seasoned with a hint of the Islands. Served with Jalapeno Macaroni & Cheese, Potatoes Au Gratin and Dirty Skillet Gravy. Comes with House Salad.

### "BIG RIG" STEAK BURRITOS \$9.95

Strips of smoked Sirloin Beef Tips with Honey-Chipotle Glaze wrapped in soft flour Tortillas topped with melted Monterey Jack and Cheddar Cheeses. Served with Black Beans, Salsa, Sour Cream and Tortilla Chips. Comes with House Salad.

Add Guacamole .75! Add Avocado .75!

### PAPA T'S JAMBALAYA \$8.95

A unique version of this Creole dish. A spicy mix of Andouille Sausage, Smoked Sausage, Shrimp, Chicken, Peppers, Onion, Celery, Tomatoes, Rice and Black Eyed Peas. Served with warm seasoned French Bread and House Salad.

### "COME MONDAY" \$8.95

### RED BEANS AND RICE WITH SAUSAGE

Spicy Smoked Sausage, finished on the grill and served on top of a generous portion of New Orleans Style Red Beans and Rice. Served with warm Cornbread and House Salad.

### "CALIFORNIA PROMISES"

### VEGAN PLATE \$7.95

Generous portions of Caribbean steamed vegetables, Cuban Black Beans and White Rice. Served with House Salad.



No Separate Checks • No Substitutions

17% Gratuity will be added to parties of 6 or more





## 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 Dill Pickle. Add Cheese .50¢ Add Avocado .75¢

### CUBAN MEATLOAF SURVIVAL SANDWICH \$7.95

Based on the old Key West recipe, served on warm loaf topped with Swiss Cheese, Sliced Kosher Dill 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 TAMPICO \$8.95

Two Soft Flour 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 .50¢ Add Guacamole .75¢ Add Avocado .75¢

### CHEESEBURGER IN PARADISE \$7.95

Served just like the song says and topped with grated Cheddar Cheese. Comes with Fries and Kosher Dill Pickle.

Add Bacon \$1.00 Add Sautéed Mushrooms .75¢ Substitute Monterey Jack or Swiss .25¢ Add Grilled Onions .50¢ Add Avocado .75¢ Add BBQ .50¢ Add Chili .75¢

### NEW ORLEANS STYLE PO-BOYS

Served with Fries and Kosher Dill Pickle.

Dressed and loaded with your choice of either:

- |                         |                         |                          |        |
|-------------------------|-------------------------|--------------------------|--------|
| • Fried Catfish         | \$7.95                  | • Fried Shrimp           | \$8.95 |
| • Grilled Ham & Cheddar |                         | • Fried Oysters          |        |
| • Smoked Sausage        |                         | • Grilled Chicken Breast |        |
|                         |                         | • Fried Crawfish         |        |
| Add Cheese .50¢         | Add Grilled Onions .50¢ | • Fried Gator            |        |

### 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 Dill 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 Dill Pickle.

### CALYPSO CHICKEN B.L.T. \$6.95

Grilled Chicken Breast with Bacon and our own Avocado Mayonnaise on Texas Toast with Lettuce and Tomato. Served with Fries and Kosher Dill Pickle. Add Cheese .50¢

### JAMAICAN JERK CHICKEN SANDWICH \$6.95

Spicy Pulled Chicken Roasted Jamaican style, mounded on a Toasted Sesame Seed Bun with Tomato and Shredded Lettuce. Served with Fries and Kosher Dill Pickle. Add Cheese .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 Dill Pickle.

### PORTABELLA MUSHROOM SANDWICH \$7.95

Grilled Portabella served on Texas Toast dressed with Shredded Lettuce & Sliced Tomato. Served with Fries, Kosher Dill Pickle & side of Avocado Mayonnaise.

### BLACKENED CHILI DOG PLATTER \$6.95

Two large Blackened Hot Dogs topped with Smokehouse Chili and grated Cheddar & Monterey Jack Cheese on a Toasted Bun. Served with Fries and Kosher Dill Pickle.

### "MEET ME IN MEMPHIS"

### BBQ PORK ON A BUN \$6.95

BBQ Pulled Pork mounded on a Toasted Sesame Seed Bun with Shredded Lettuce & Sliced Tomato. Served with Fries and Kosher Dill Pickle.

Add Cheese .50¢ Add Grilled Onions .50¢ Add Cole Slaw .75¢

## 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.

### MILKSHAKES IN MOTION \$3.25

Made with premium Blue Bell Ice Cream. Your choice of: Vanilla, Chocolate or Strawberry.

### BARQ'S ROOTBEER FLOAT \$3.95

A bottle of zesty Barq'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           |        |
| Side Caesar         | White Rice           |        |
| Dirty Skillet Gravy |                      |        |

- |                    |                           |        |
|--------------------|---------------------------|--------|
| Fries              | Spicy Boiled New Potatoes | \$2.50 |
| Baked Sweet Potato | Corn Bread                |        |
| Black Beans & Rice |                           |        |

- |                               |                    |        |
|-------------------------------|--------------------|--------|
| Jalapeno Macaroni & Cheese    | Potatoes Au Gratin | \$2.95 |
| Caribbean Steamed Vegetables  | Red Beans & Rice   |        |
| 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

MARTINIQUE BOTTLED WATER \$2.00

### STAFF T-SHIRTS & HATS

AVAILABLE FROM YOUR SERVER

VISIT OUR STORE NEXT DOOR FOR A FULL LINE OF MARGARITAVILLE MERCHANDISE

# Jimmy Buffett's MARGARITAVILLE

C-A-F-E

AND

Storyville Tavern



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 MONTEGO BAY!



## FEEDING FRENZY

(desserts)

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A bottle of zesty Barq's Root Beer and a big scoop of  
Blue Bell Vanilla Ice Cream served in a frosty glass.

## PERFECT PARTNERS

(sides)

Cole Slaw

House Salad

Side Caesar

Dirty Skillet Gravy

Jamaican Rice & Peas

Side Bread

White Rice

\$1.95

Fries

Baked Sweet Potato

Black Beans & Rice

Spicy Boiled New Potatoes

Corn Bread

\$2.50

Jalapeno Macaroni & Cheese

Caribbean Steamed Vegetables

Corn Puppies with Guava Jelly

Potatoes Au Gratin

Red Beans & Rice

\$2.95

Chips and Salsa \$3.95

Extra Chips \$1.00

Extra Sour Cream .75¢

Extra Salsa .50¢

## BEVERAGES

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