

Just For Starters

VOLCANO NACHOS

Topped with chili, cheese, guacamole, sour cream, jalapeños, tomatoes and scallions. \$12.99
With grilled chicken or barbecue brisket \$15.99

CHICKEN QUESADILLAS

Chicken with cheese, roasted peppers and cilantro on a chipotle tortilla. Served with fire-roasted tomato salsa, sour cream and guacamole. \$10.99

BARBECUE BRISKET QUESADILLAS

Barbecue brisket with mixed cheese, roasted poblano peppers, and fried onion strings on a chipotle tortilla. Served with barbecue sauce and sour cream. \$11.99

CHICKEN WINGS

Regular or boneless wings tossed in your choice of sauce: Buffalo, Jamaica Mistaica, or garlic-red chili. \$10.99

FRIED PICKLES

Lightly breaded and fried. Served with barbecue ranch dressing. \$9.99

PEEL AND EAT SHRIMP

Eat like a native! Tender shrimp simmered in beer with lemon and Old Bay Seasoning, with our own Key West cocktail sauce and lemon. \$11.99

CRAB, SHRIMP & MUSHROOM DIP

Our signature appetizer... lump blue crab meat, shrimp, and mushrooms simmered in a Cajun cream sauce and served with toasted garlic bread. \$10.99

FRIED GREEN TOMATOES

Lightly breaded and fried. Served with house-made remoulade. \$8.99

Salads

FRIED CHICKEN, CHEESE & NUT SALAD

Mixed greens, tomatoes, cucumbers, sugared pecans, shredded cheddar, Monterey jack cheese, and carrots tossed with barbecue ranch dressing and topped with chopped fried chicken. \$12.99
Substitute fried shrimp \$15.99

CHICKEN CAESAR SALAD

Romaine tossed with Caesar dressing dusted with parmesan cheese and croutons. Topped with chilled grilled chicken. \$12.99
With shrimp \$15.99
With crab cake \$16.99

CARIBBEAN CHICKEN SALAD

Mixed greens tossed with mangoes, sugared pecans, tomatoes, cucumbers, and jalapeño-mango ranch dressing topped with chilled grilled chicken. \$12.99

COBB SALAD

Mixed greens topped with chicken, bacon, hard-boiled eggs, tomatoes, bleu cheese, and avocado. Served with your choice of dressing. \$13.99
Substitute shrimp \$16.99

Margaritaville Grille

Add a side salad to any entrée \$4.00. Add a half order of Coconut Shrimp \$6.00.

FAJITAS

Our signature marinated chicken breast, fajita steak, shrimp, or grilled portabella mushroom sautéed with peppers and onions, served with warm flour tortillas, homemade guacamole, fire-roasted tomato salsa, sour cream and mixed cheeses.

Chicken \$15.99 Steak* or Combo \$16.99 Shrimp \$17.99 Portabella Mushroom \$17.99

SURF & TURF*

Our house sirloin brushed with Hawaiian butter. Served with half and order of Coconut Shrimp, mashed potatoes, and seasonal vegetables. \$25.99

HOUSE SIRLOIN*

Grilled and served with Hawaiian butter, mashed potatoes, and seasonal vegetables. \$21.99

CALYPSO MAHI MAHI

Grilled mahi mahi served with island rice and seasonal vegetables. Topped with pineapple-mango salsa. Market Price

BARBECUE RIBS

A half rack of baby back ribs smoked and then grilled. Served with cole slaw and French fries. \$18.99 Make it a full rack for an additional \$6.00

Chef Specialties

JIMMY'S JAMMIN' JAMBALAYA®

Cajun rice dish loaded with shrimp, chicken, and andouille sausage simmered in a spicy broth. If it is good enough for the 'Ville in New Orleans it's good enough for us. \$17.99

CRAB CAKES

These won't make you crabby, they're just loaded with lump crab and a hint of Old Bay®. Pan sautéed and served with mashed potatoes and seasonal vegetables. \$18.99

COCONUT SHRIMP

Coconut breaded and fried. Served with orange-horseradish marmalade, mashed potatoes, and seasonal vegetables. \$16.99

CHICKEN AND BROCCOLI PASTA

Fresh chicken breast and steamed broccoli sautéed then simmered in a rich garlic cream sauce and tossed with basil and penne pasta. \$13.99
Substitute shrimp \$16.99

SEAFOOD MAC AND CHEESE

Shrimp and lump crab meat tossed with elbow macaroni in a Boursin® cream sauce baked with mixed cheese and toasted bread crumbs. \$17.99

JERK SALMON

From Boston Bay the birthplace of Jamaican jerk. Salmon rubbed with our signature jerk spices and seared in a skillet, finished with jerk barbecue sauce and a side of mango chutney. Served with island rice and seasonal vegetables. Market Price

FRIED CHICKEN

Our house recipe chicken breasts breaded and fried served with mashed potatoes, seasonal vegetables, and chicken gravy. \$14.99

Catch of the Day

ASK YOUR SERVER ABOUT OUR SELECTIONS.

Grilled, blackened, or pan-fried with seasonal vegetables, island rice, and your choice of pineapple-mango salsa, jerk barbecue sauce, or island butter. Market Price



Available as a gluten free option. Please ask for our menu.



Available as a vegetarian option.

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

Burgers*

All of our burgers are served with French fries and a kosher dill pickle. Substitute onion rings \$2.00. Substitute a turkey burger or veggie burger for any option.

BARBECUE BACON CHEESEBURGER

We add bacon, cheddar cheese, barbecue sauce, lettuce, and tomato. \$10.99

MEXICALI BURGER

Topped with mixed cheese, lettuce, fire-roasted tomato salsa, and jalapeños. \$10.99

CHEESEBURGER IN PARADISE®

The Heinz 57® is on the table and don't forget the draft beer... if you're old enough. Topped with American cheese, lettuce, and tomato. \$9.99

MUSHROOM CHEESEBURGER

Topped with sautéed mushrooms, provolone cheese, lettuce, and tomato relish. \$10.99

TURKEY BURGER

Char-grilled and topped with provolone cheese, lettuce, tomato and garlic-herb mayonnaise. \$9.99

VEGGIE BURGER

A veggie patty served with lettuce and tomato. \$9.99

Soups & Sides

SOUP OF THE DAY \$5.99

CONFETTI SLAW \$3.99

JALAPEÑO MAC & CHEESE \$4.99

VEGETABLE OF THE DAY \$4.99

MASHED POTATOES \$3.99

FRENCH FRIES \$3.99

ONION RINGS \$5.99



Sandwiches

All of our sandwiches are served with French fries. Substitute onion rings \$2.00.

CUBAN SANDWICH

Roasted pork and sliced ham pressed in a crusty Cuban loaf with mustard, Swiss cheese and sliced pickles. \$9.99

FISH SANDWICH

Catch of the day grilled, blackened, or fried and served on a wheat roll with tartar sauce and lemon. Market Price

TRIPLE DECKER CLUB

Roasted turkey piled high on toasted white bread with Swiss cheese, bacon, lettuce, tomato and mayonnaise. \$11.99

PULLED PORK SANDWICH

Hand pulled smoked pork served on a wheat roll with barbecue sauce. \$10.99

GRILLED CHICKEN SANDWICH

Char-grilled chicken breast topped with sliced ham, bacon, Swiss cheese, lettuce, tomato, and mustard-caper mayonnaise. \$10.99

CRAB CAKE SANDWICH

Lump blue crab cake seared and served with shredded lettuce, tomato, and our house-made remoulade. \$11.99

For your convenience, an 18% gratuity is added for parties of eight or more which can be changed at your discretion. Menus available for \$3.00.

The Best Margaritas

Ask your server how to enjoy your specialty drink or draft beer in a take-home Margaritaville® souvenir glass for an additional \$7.00.

UPTOWN TOP SHELF

You'll be cruisin' on a delicious wave of Margaritaville® Gold Tequila, Cointreau® and our special margarita mix crested with a Gran Gala® float. Excellent on the rocks. \$7.75

PINK CADILLAC MARGARITA

Made with Margaritaville Last Mango™ Tequila, Cointreau® our special margarita mix and a splash of cranberry. Served on the rocks. \$7.25

POMEGRANATE MARGARITA

Made with Margaritaville® Silver Tequila, Margaritaville® Triple Sec, Finest Call® Pomegranate Syrup and our special margarita mix. \$7.25

LUCKY RITA™

The namesake of our World Record Largest Margarita set on October 14, 2011. Margaritaville® Silver Tequila, Margaritaville® Triple Sec and our special margarita mix. Served in a take-home Margaritaville® souvenir glass. \$13.25

THIRD COAST MARGARITA

A refreshing combination of our frozen Who's to Blame® Margarita and sweet iced tea topped with Jack Daniels® Tennessee Whiskey. \$7.25

ITALIAN MARGARITA

Made with Margaritaville Calypso Coconut™ Tequila, Bols® Amaretto and our special margarita mix. Served on the rocks. \$6.75

Who's TO BLAME®

Our traditional house margarita made with Margaritaville® Gold Tequila. Served frozen or on the rocks. \$6.50

WOMAN TO BLAME™

A 95 calorie version of our traditional house margarita made with Margaritaville® Gold Tequila, Finest Call® Lite Sweet & Sour Mix and fresh lime juice. Served on the rocks. \$6.50

LICENSE TO CHILL™

This cool blue concoction will chill your toes. Made with Margaritaville® Gold Tequila, Bols® Blue Curacao and our special margarita mix. Served frozen or on the rocks. \$6.75

OFF TO SEE THE LIZARD

A melon margarita with Margaritaville® Gold Tequila, Bols® Melon Liqueur and our special margarita mix. Served frozen or on the rocks. \$6.75

TROPICAL FRUIT MARGARITA

Enjoy an all natural fruit flavored margarita made with Margaritaville® Gold Tequila, Margaritaville® Triple Sec and your choice of any Island Oasis® fruit mix: Strawberry, Raspberry, Mango, Banana, and Wildberry. Served Frozen. \$6.75

Boat Drinks

BAHAMAMA

Hey Mon! Get Reggae with a blend of Margaritaville® Premium Jamaican Spiced Rum, Margaritaville® Premium Jamaican Coconut Rum, Cruzan® Dark Rum, Bols® Crème de Banana, pineapple juice and orange juice. Shaken and served over ice with a dash of Finest Call® Grenadine. \$7.25

INCOMMUNICADO®

Close your eyes and imagine you're there. Margaritaville® Gold Tequila, Margaritaville® Premium Jamaican Silver Rum, Margaritaville® Triple Sec, vodka and gin mixed with cranberry juice, pineapple juice, sour mix and Finest Call® Grenadine. \$7.25

COCO CABANA

Take a trip to the Islands. Made with Margaritaville® Premium Jamaican Coconut Rum, Bols® Melon Liqueur, pineapple juice and a splash of cranberry juice. \$6.75

5 O'CLOCK SOMEWHERE

Give me a Hurricane before I go Insane! Margaritaville® Premium Jamaican Silver Rum, Margaritaville Paradise Passion Fruit™ Tequila, Cruzan® 151° Rum, sour mix, orange juice, pineapple juice and a splash of Finest Call® Grenadine. Served on the rocks in a take-home Margaritaville® souvenir glass. \$15.00

"WHY DON'T WE GET DRUNK &..."

You connect the dots. 99 Apples® (99 proof apple schnapps), Cruzan® 151° Rum, pineapple juice, and sour mix. \$7.25

RUM RUNNER

A Florida Keys favorite made with Margaritaville® Premium Jamaican Silver Rum, Bols® Crème de Banana, Bols® Blackberry Brandy, orange juice and sour mix. Shaken and served over ice. Then topped with Myers's Dark Rum. \$7.25

Frozen Concoctions

HAVANAS AND BANANAS®

This one takes you back down there. Made with Cruzan® Dark Rum, Baileys® Irish Cream, Bols® Crème de Banana and Island Oasis® Coconut Mix. \$7.25

BAMA BREEZE

"You can play it cool" with this frozen concoction made with Margaritaville® Premium Jamaican Silver Rum, Cruzan® Vanilla Rum, orange juice and Island Oasis® Mango and Coconut Mixes. \$7.25

"DON'T STOP THE CARNIVAL"

You'll be ready to play by "Kinja Rules" with this tropical blend of Margaritaville® Premium Jamaican Silver Rum, Island Oasis® Strawberry, Banana, and Mango mixes. \$7.25

EUPHORIA DAIQUIRI

Time to go sailing! Made with Conch Republic Light Rum and your choice of any Island Oasis® fruit mix: Strawberry, Raspberry, Mango, Banana, Piña Colada, or Wildberry. \$6.75

Cold Draft Beer

Ask your server how to enjoy your draft beer in a take-home Margaritaville® souvenir glass for an additional \$7.00.



LANDSHARK® LAGER

LandShark® Lager is a refreshing thirst quenching lager and the perfect partner; from Margaritaville® to that One Particular Harbour. LandShark® Lager...More than just an island beer.



LandShark® Lager \$4.25

Bud Light or Miller Lite \$3.25

Please ask your server about our seasonal Yazoo draft. \$4.25

Premium Bottled Beers

LANDSHARK® LAGER (USA)

A refreshing island lager from the Margaritaville® Brewing Company. \$4.50

Loaded LandShark® (LandShark® with Margaritaville Island Lime™ Tequila) \$6.50

\$3.50

Budweiser (USA)

Bud Light (USA)

Coors Light (USA)

Michelob Ultra (USA)

\$4.50

Miller Lite (USA)

Yuengling (USA)

O' Doul's N/A (USA)

Guinness (Ireland)

\$4.50

Blue Moon (USA)

Bud Light Lime (USA)

Corona (Mexico)

Heineken (Holland)

Sam Adams (USA)

Shiner Bock (USA)

Ask your server for additional featured bottled beer.

Wine

WOODBRIDGE BY ROBERT MONDAVI

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio and White Zinfandel \$5.50

ROBERT MONDAVI PRIVATE SELECTION

Chardonnay, Merlot, Cabernet Sauvignon and Pinot Grigio \$7.00

Beverages

\$2.99

Coca-Cola, Diet Coke, Sprite, Pibb Xtra, Barq's Root Beer, Hi-C Fruit Punch, Minute Maid Lemonade, Iced Tea, Sweet Tea, Hot Tea, Coffee, Bottled Water, Red Bull (\$5.00) and Red Bull Sugar Free (\$5.00)



Decadent Desserts

KEY LIME PIE

A true taste of the tropics. \$6.99

N.Y. STYLE CHEESECAKE

Topped with fresh seasonal fruit. \$6.99

RED VELVET CAKE

\$6.99

APPLE CRISP BREAD PUDDING

\$6.99

CHOCOLATE HURRICANE

Warm dark chocolate brownie layered with Edy's® Vanilla Bean ice cream, hot fudge, whipped cream, and chopped macadamia nuts. \$7.99

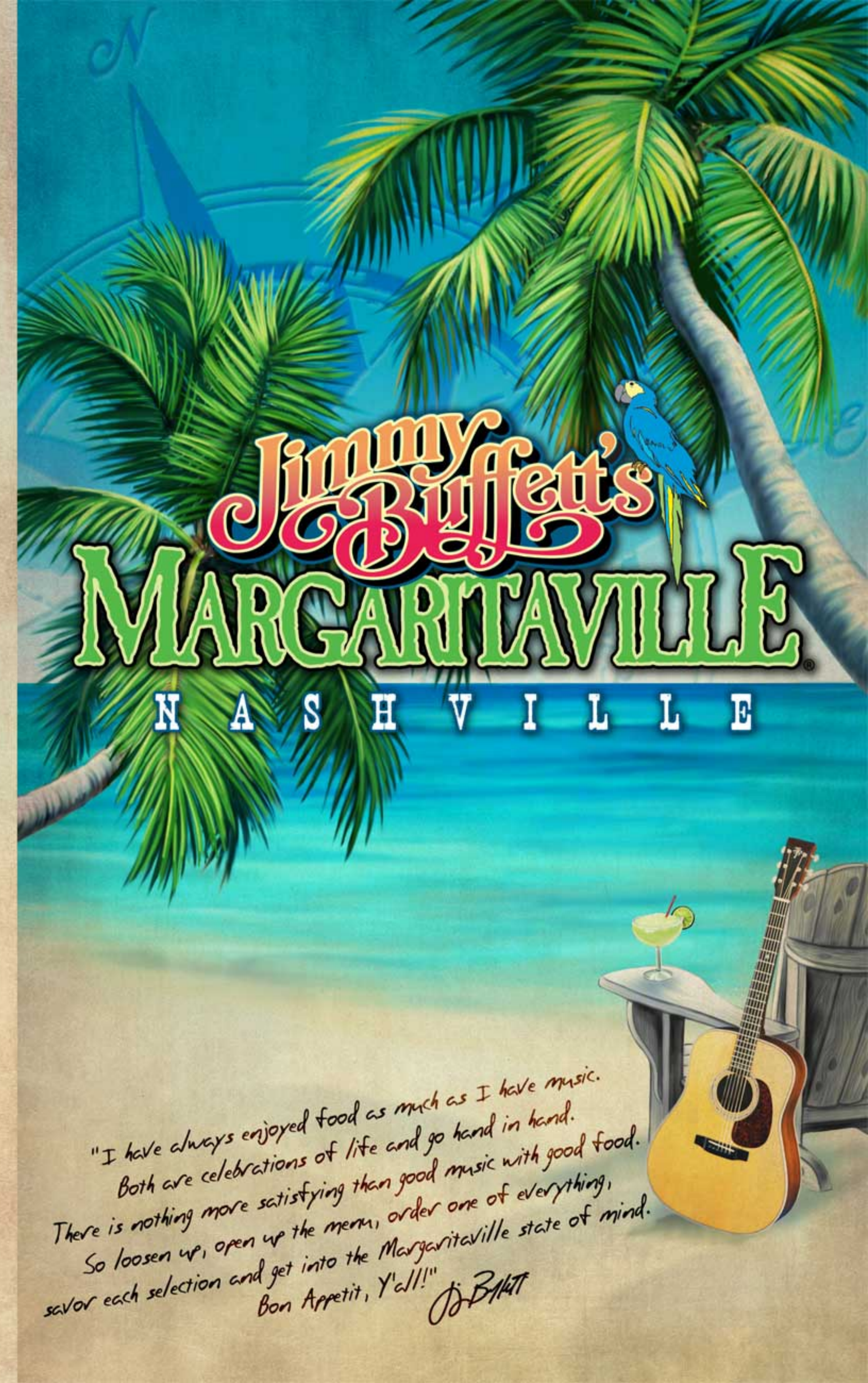
Bring Paradise home! Look for Margaritaville® in your local store.



ESCAPE TO MARGARITAVILLE ONLINE

WWW.MARGARITAVILLE.COM

NO PASSPORT REQUIRED



Jimmy Buffett's MARGARITAVILLE

N A S H V I L L E

"I have always enjoyed food as much as I have music. Both are celebrations of life and go hand in hand. There is nothing more satisfying than good music with good food. 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!!!"

J. Buffett