

The Best Margaritas

Ask your server how to enjoy your specialty drink or draught beer in a take-home Margaritaville® souvenir glass for an additional 15.00.

Booze in the Blender

There's booze in the blender and soon it will render that concoction that helps me hang on! Ask for our Who's to Blame or Tropical Fruit Margarita in a take-home blender cup. 29.95



Uptown Margarita

You'll be cruisin' on a delicious wave of Jose Cuervo Gold Tequila, Triple Sec, and our special margarita mix crested with a Grand Marnier float. Excellent on the rocks. 17.95

Last Mango in Paris

Come have a seat and shoot the breeze with our Margaritaville Last Mango™ Tequila, Cointreau® Orange Liqueur, cranberry juice, and our special margarita mix. Served on the rocks. 17.95

Sunset Cruise

Go on a lovely cruise with Jose Cuervo Gold Tequila, Orange Curacao, grapefruit juice, and our special margarita mix. Served on the rocks. 16.95

Livin' It Up

This blend of Don Julio Añejo Tequila, Cointreau Orange Liqueur, Agave Syrup, and fresh lime juice will suit your temperament just fine. 17.95

Tropical Fruit Margarita

Enjoy an all-natural fruit-flavored margarita made with Jose Cuervo Gold Tequila, Triple Sec, and your choice of any Island Oasis® fruit mix. Strawberry, Mango, and Banana. Served frozen. 16.95

Frozen Concoctions

Havanas and Bananas®

This one takes you back down there. Made with Cruzan® Aged Dark Rum, Baileys® Irish Cream, Crème de Banana, and Island Oasis® Coconut Mix. 16.95

“Don’t Stop the Carnival”

You'll be ready to play by “Kinja Rules” with this tropical blend of BACARDI Silver Rum, Island Oasis® strawberry, banana, and mango mixes. 16.95

Bama Breeze

“You can play it cool” with this frozen concoction made with BACARDI Silver Rum, Smirnoff Vanilla Infused Vodka, Island Oasis® Mango and Piña Colada mixes, and orange juice. 16.95

Euphoria Daiquiri

Time to go sailing! Made with BACARDI Silver Rum and your choice of any Island Oasis® fruit mix. Strawberry, Raspberry, Mango, Banana, or Piña Colada. 16.95

Cold Draughts

Ask your server how to enjoy your draught beer in a take-home Margaritaville souvenir glass for an additional 15.00.

Hahn Light 6.50

Tooheys New, Hahn Superdry, Heineken or Golden Ale 7.95

Bottled Beers

Crown Lager, Tooheys Extra Dry, XXXX Gold, James Boag Premium Lager Asahi, Budweiser, Becks, Corona, Peroni, Stella Artois or Pure Blonde 8.95

Wine

White Wine

	glass	bottle
Zilzie BTW Sauvignon Blanc	7.50	30.00
Habitat Chardonnay	7.50	30.00
Elderton Valley Riesling	9.50	42.00
Katnook FB Sauvignon Blanc	9.50	42.00
Villa Maria TV Sauvignon Blanc	10.00	45.00
Leeuwin Classic Dry White	9.00	40.00
Luella Adelaide Chardonnay	9.00	40.00
Mandala Chardonnay	-	50.00
Tatachilla Pinot Grigio	8.50	38.00
Margan Rosé	9.00	40.00

Red Wine

	glass	bottle
Zilzie BTW Shiraz	7.50	30.00
Arkie's McLaren Vale Shiraz	8.50	38.00
Elderton Shiraz	9.00	40.00
Richard Hamilton Merlot	9.50	42.00
Sandalford Cabernet Merlot	8.50	38.00
Katnook FB Cabernet Sauvignon	10.00	45.00
Bowen Cabernet Sauvignon	-	70.00
Petaluma HL Cabernet Sauvignon	-	80.00
Henschke Keyneton Shiraz	-	90.00
Walpara Hills Pinot Noir	9.50	45.00

Sparkling

	glass	bottle
Habitat Sparkling	8.00	30.00
Croser NV Sparkling	-	60.00
Moet Chandon Imperial	-	130.00
Bollinger Special Cuvée	-	150.00

Boat Drinks

Bahama Mama

Get Reggae with a blend of Captain Morgan Spiced Rum, Cruzan® Aged Dark Rum, Malibu Coconut Rum, Crème de Banana, pineapple juice, and orange juice. Shaken and served over ice with a dash of grenadine. 16.95

Incommunicado®

Close your eyes and imagine you're there. Jose Cuervo Gold Tequila, BACARDI Silver Rum, Cointreau Orange Liqueur, Smirnoff Vodka, and Gordon's Gin mixed with our premium sour mix, cranberry juice, pineapple juice, and grenadine. 23.95

5 O'Clock Somewhere

Give me a Hurricane before I go Insane! BACARDI Silver Rum, Margaritaville Paradise Passion Fruit™ Tequila, BACARDI® 151° Rum, our premium sour mix, orange juice, pineapple juice, and a splash of grenadine. Served on the rocks. 17.95

Orange Crush

Sunshine makes everything better. We start with fresh orange juice and combine it with Orange Flavored Vodka, Cointreau Orange Liqueur, and a splash of our sour mix. 23.95

Shipwrecked

Don't get washed ashore with this drink made with BACARDI Infused Mango Rum, BACARDI 151 Rum, orange juice, pineapple juice, mango, and lime juice. 16.95

Ragtop Day

Throw all your cares away with this blend of Smirnoff Cucumber Infused Vodka, Monin® Watermelon, pineapple juice, cranberry juice, and a splash of soda water. 17.95

No Feathers

Off to the Virgin Islands

Enjoy a non-alcoholic, all-natural fruit daiquiri with your choice of any Island Oasis® fruit mix: strawberry, mango, banana, or Piña Colada. Served frozen. 7.95

Caramel Coffee Sin

One for the adults. This sweet mix is charged with two shots of espresso coffee to get you going in the morning, or keep you going in the evening. 7.95

Summerzcool

The courses are easy and there are no rules! Made with Island Oasis® Strawberry and lemonade topped with soda water. Served on the rocks. 7.95

Chocolate Vanilla Shake

This chocolate flavored ice cream shake is served frozen and frosty. 7.95

Chocolate Banana Shake

The kids will love this sweet mix of chocolate and banana served frozen. 7.95

Beverages

4.95

Pepsi, Pepsi Max, Sunkist, Solo, Soda Water, Lemonade, Lemon Lime Bitters, or Creaming Soda



Decadent Desserts

Chocolate Hurricane

Warm dark chocolate brownie layered with vanilla ice cream, hot fudge, whipped cream, and chopped macadamia nuts. 14.95

Mini Mango Spring Rolls

Served with cream & ice cream 14.95

Cheesecake

Topped with fresh seasonal fruit. 14.95

Key Lime Pie

A true taste of the tropics. 14.95

Add Cream - 1.50
Add Ice Cream 1.50



Just For Starters

Volcano Nachos®

Topped with chilli, cheese, guacamole, sour cream, jalapeños, tomatoes, and spring onion. 23.95 Vegetarian 23.95

Quesadillas

Chicken, steak, or cheese and roasted peppers on a chipotle tortilla. Served with fire-roasted tomato salsa, sour cream, and homemade guacamole sauce. Cheese 14.95 Chicken 17.95 Steak 19.95

Chicken Wings

Tossed with your choice of sauce: Buffalo, Jamaica Mistaica, or Thai chili. Served with veggie sticks and appropriate dipping sauce. Boneless 16.95 Regular 19.45

Calamari

Served with our house - made cocktail sauce and mustard caper remoulade. 15.95

Soups & Side Salads

Soup of the Day

Ask your server about our Chef's freshly made soup - 12.95

Side Salad

Lettuce, tomato, cucumber, spanish onion with vinegarette dressing - 8.95

Side Caesar Salad

Side portion of our Caesar. 8.95

Salads

Lobster, Crab, & Shrimp Salad

Salad greens, tomato, cucumber, and onion topped with lobster, blue swimmer crab, and shrimp salad. 25.95

Grilled Chicken Caesar Salad

Romaine lettuce tossed with Caesar dressing, dusted with parmesan cheese and croutons - 15.95
With chilled grilled chicken - 18.95
With shrimp - 22.95

Fajita Beef Taco Salad

Crisp tortilla shell filled with mixed greens, shredded cheddar and Monterey jack cheese, sour cream, guacamole, fire-roasted tomato salsa topped with fajita beef - 23.95
Substitute grilled chicken - 21.95
Substitute shrimp - 22.95

Chef Specialties

Fajitas

Our signature marinated chicken breast, fajita steak, shrimp, or grilled mushroom sautéed with peppers and onions, served with warm flour tortillas, homemade guacamole, fire-roasted tomato salsa, sour cream, and mixed cheese. Chicken 23.95 Steak 28.95 Shrimp 28.95 Mushroom 24.95 Combo 29.95

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. 24.95

Jerk Chicken

Marinated chicken breasts in authentic jerk spices, grilled island style, served with salad & island rice. 32.95

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 salad & island rice - 26.95

Calamari

Served with house - made cocktail sauce, salad and fries. 25.95

Island Chicken Pasta

Chicken marinated and roasted then tossed with peppers, mushrooms, onions, and penne pasta in a spicy cream sauce. 24.95

Coconut Shrimp

Jumbo shrimp breaded with coconut and fried. Served with orange-horseradish marmalade and fries 16.95

Seafood Mac & Cheese

Shrimp and blue swimmer crab tossed with elbow macaroni in a garlic-herb cream sauce baked with mixed cheese and toasted bread crumbs. 26.95

Calypso Barramundi

Grilled Barramundi served with island rice and salad. Topped with pineapple-mango salsa. 23.95

Substitute salad for vegetables - Add 2.00

Margaritaville Grille

Add Mushroom Sauce or Pepper Sauce 2.50.

Surf & Turf*

Make any steak a Surf & Turf.
Served with Lobster Mornay Sauce, and Fries.
Rump - 45.45 Ribeye - 46.45 New York Strip - 49.45

Beef Ribs

Slow roasted with our signature baste or south pacific barbecue sauce served with french fries & island slaw. Full Rack 42.50 Half Rack 32.95

NY Strip*

Chargrilled with our signature basting. Served with Fries - 32.95

Rump Steak*

Chargrilled with our signature basting. Served with Fries - 31.95

Pork Ribs

Slow cooked baby back ribs with our signature baste or south pacific barbecue sauce served with french fries and island slaw. Full Rack 44.50 Half Rack 34.95

Ribeye Steak*

Chargrilled with our signature basting. Served with Fries - 34.95

Burgers*

Daily house - made burgers with 100% ground beef cooked to order with our signature seasonings. Served with French fries. Substitute onion rings 2.00
Substitute a veggie burger for any option.

Barbecue Bacon Cheeseburger

We add our smoked bacon, cheddar cheese, barbecue sauce, and onion strings. 23.95

Guacamole Bacon Burger

Freshly house made guacamole, salsa, bacon, lettuce, tomato & white cheddar on a ciabatta bun - 23.95

Cheeseburger in Paradise

Topped with American cheese, lettuce, and tomato. 18.95

Our house burgers are made fresh daily with no binding agents and no preservatives

El Diablo Burger

Winner of our annual National Hamburger Month recipe contest. Our burger topped with fried onions, roasted poblano peppers, Monterey Jack cheese, chilli paste, and chipotle ketchup, with shredded lettuce on a toasted bun. 24.95

Mushroom, Onion, & Swiss

Topped with sautéed mushrooms and onions, lettuce, tomato, and swiss cheese. 23.95

Veggie Burger

A veggie patty served with lettuce and tomato. 21.95



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. 19.95

Fish Sandwich

Grilled, blackened, or fried and served on a wheat roll with lettuce, tomato, tartar sauce, and lemon. 20.95

Triple Decker Club

Sliced turkey stacked on toasted white bread with swiss cheese, smoked bacon, lettuce, tomato and mayonnaise. 15.95

Island Barbecue Pork Wrap

Slow roasted pork seasoned in a homemade jerk marinade and wrapped in a chipotle tortilla with onion strings and island slaw. Served with french fries and a side of cole slaw. 22.95

Baja Fish Tacos

Two flour tortillas filled with blackened catch of the day with shredded cabbage, baja cream sauce, and fire-roasted tomato salsa. Served with black beans and rice. 20.95

Sweet Fire Chicken Sandwich

Grilled fire chicken, lava sauce, white cheddar, Banana peppers, lettuce and tomato - 20.95

Sides

Mash Potato - 10.00
Seasonal Vegetables - 12.00
Island Rice - 9.00
Fries - 5.00



Available as a vegetarian option.

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

Menus available for 3.00.