

Just For Starters

Volcano Nachos

Topped with chili, cheese, guacamole, sour cream, jalapeños, tomato and scallions. \$14.95
Add chicken, shrimp or blackened steak \$4.95

Seafood Quesadilla

Shrimp, scallops and crab, with a creamy spinach three cheese filling. Served with fresh tortilla chips & guacamole. \$11.95

Crab, Shrimp and Mushroom Dip

Jumbo lump blue crab meat, shrimp and mushrooms simmered in a cajun cream sauce and served with toasted garlic bread. \$12.95

Mexican Fiesta Dip

Smoky spiced cream cheese and roasted vegetables baked with jack cheese. Topped with guacamole and fresh salsa. Served with fresh tortilla chips. \$9.95

One Pound of Wings...

Choose from hot buffalo, Hawaiian chili, or curry jerk with dip and veggies. \$12.95

Taco Stand

NOLA

Blackened chicken & andouille sausage, tomato, mixed cheese and sour cream. \$10.95

Señor Shrimp

Baby shrimp & bacon in cajun cream sauce, jack cheese and guacamole. \$10.95

Hells Shells

Blackened steak in cayenne pepper sauce, jack cheese and sour cream. \$10.95

Sugar Cane Shrimp

Sugar cane skewered citrus shrimp with cool sour cream dip. \$10.95

Market Fresh Fish

Our chef's fresh creation inspired by world flavours and seasonal availability. Ask your server for today's preparation. Market Price

Coconut Shrimp

Coconut breaded and fried. Served with orange marmalade horseradish, french fries and homemade coleslaw. \$19.95

Chili Lime Prawn Skewers

Char-grilled spicy citrus prawns over island rice and market vegetables. \$19.95

Ahi Tuna

Medium rare cumin seared ahi tuna with roasted baby bok choy, chimichurri sauce and mashed potatoes. \$24.95

Island Cowboys



100% Certified Angus Beef
Grain fed and aged resulting in superior marbling and tenderness
Steaks served with chef's mashed potatoes and seasonal fresh vegetables

9oz. Top Sirloin with gorgonzola cream \$23.95

9oz. Chipotle Top Sirloin with Hawaiian butter \$24.95

12oz. New York Striploin with horseradish marmalade \$29.95

6oz. Tenderloin with chimichurri sauce \$27.95

Steak Frites 9 oz. Certified Angus top sirloin served with French fries \$19.95

Go Baja... Add Chili Lime Prawn Skewer \$5.95 or Coconut Shrimp \$5.95
Add a side house or caesar salad to your entree for \$3.50

Burgers

All of our burgers are served with French fries & a big kosher dill pickle. Substitute onion rings, soup, house or caesar salad for \$3.50

Cheeseburger in Paradise®

The Heinz 57 is on the table, and don't forget the draft beer... If you're old enough. Topped with Canadian cheddar, leaf lettuce, tomato and big kosher dill pickle \$12.95

Canadian-ville

Aged Ontario cheddar, maple dijon bbq sauce, montreal smoked meat, lettuce, tomato, mustard and mayo. \$14.95

B.O.B

Blue cheese, Onion rings, Bacon, lettuce, tomato, mustard and mayo. \$13.95

Paradise Double

The double patty, double cheese version of our Cheeseburger in Paradise® \$15.95

License to Chill Chicken Burger

Jerk chicken breast, basted with maple bourbon sauce with pineapple, bacon, lettuce, tomato and mayo. \$12.95

Top Your Burger

Monterey Jack Cheese - .99 Cheddar - .99 Mon. Smoked Meat - 3.00 Bacon - 3.00
Whole Portabella - 3.00 Extra Patty - 3.00 Guacamole - .99 Maple BBQ - No charge



Big Bowls

Jimmy's Jammin Jambalaya

Cajun rice dish loaded with shrimp, chicken and andouille sausage. \$18.95

Bayou Shrimp Pasta

Bell peppers, red onions and sliced andouille sautéed with shrimp, tossed with penne in a spicy cajun cream sauce topped with parmesan cheese. \$19.95

Rasta Pasta

Peppers, onions, and mushrooms tossed in a light cream sauce over penne. Garnished with fresh tomato and parmesan cheese. \$16.95

Add chicken, shrimp or blackened steak \$4.95

Mac and Cheese

Roasted chorizo, rich cheddar cream tossed with macaroni and finished with onion rings, bread crumbs, and jalapeños. \$17.95

Sandwiches

All of our sandwiches are served with French fries. Substitute onion rings, soup, house or caesar salad for \$3.50

Cajun Steak Wrap

Cajun sirloin, tomatoes, island rice and jack cheese rolled in a warm tortilla. Served with sour cream. \$13.95

Portabella Mushroom

Marinated & grilled portabella mushroom, with blue cheese, leaf lettuce, roasted red pepper, tomato and smoked mayo. \$12.95

Cuban Pressed Sandwich

Montreal smoked meat and country ham on a crusty loaf with Swiss cheese, mustard and sliced pickles. \$13.95

Pulled Pork

Pulled pork with guava bbq sauce, topped with jack cheese and onion rings on a kaiser roll. \$13.95

Seafood & Fish

Soups

Corn and Crab Chowder

Blue crab and corn simmered in a crab broth with a touch of cream and cayenne. \$5.95

Chorizo & Chicken Soup

Tender Mexican chorizo, chicken in a tomato broth with shaved cilantro. \$4.95

Entree Salads

Caribbean Chicken Salad

Warm spiced chicken, mixed greens tossed with pineapple, sugared pecans, tomatoes, cucumbers and mango pepper ranch dressing. \$13.95

Side Salads

House Salad \$3.95
Caesar Salad \$4.95

Blackened Steak Salad

Blackened sirloin, jack cheese, grape tomatoes, cucumbers and romaine lettuce with creamy green chilli dressing. Topped with crisp tortillas. \$14.95

Spicy Caesar Salad

Romaine tossed with our spicy house caesar dressing, and finished with shaved parmesan cheese and croutons. \$9.95
Add chicken, shrimp or blackened steak \$4.95

The Grill

Portabella Caps

Grilled portabella caps with garlic butter, over mashed potatoes and baby bok choy. \$16.95

Jerk Chicken

Breast and leg marinated in authentic jerk spices and roasted island style. Served with fresh vegetables and island rice. \$21.95

Baby Back Ribs

Slow cooked ribs grilled and served with french fries and cream corn. Glazed with Canadian smoky maple bbq. \$24.95

Chicken & Ribs Combo

Jerk chicken breast and 1/2 rack of ribs. Served with fresh vegetables and island rice. \$24.95

For your convenience, an 18% gratuity is added for parties of 8 or more which can be changed at your discretion. Prices are subject to 13% HST.

The Best Margaritas 2 oz.

Make it a triple and take home a 20 oz. Margaritaville® Pilsner Glass for an additional \$7.95

Who's to Blame®

Our traditional house margarita made with Sauza® Gold Tequila. Served frozen or on the rocks. \$8.95

Caesar Margarita

From Mexico to the Falls... Sauza® Gold Tequila, Triple Sec, fresh lime juice, tabasco, worcestershire and Clamato. Salted rim served on the rocks \$9.95

License to Chill™

This cool blue concoction will chill your toes. Made with Sauza® Gold Tequila, Blue Curacao and our margarita mix. Served frozen or on the rocks. \$9.95

Pomegranate Margarita

Made with Sauza® Silver Tequila, Triple Sec and our special pomegranate margarita mix. \$9.95

Uptown Top Shelf

You'll be cruisin' on a delicious wave of Sauza® Gold Tequila, Cointreau, and our margarita mix, crested with a Grand Marnier float. Excellent on the rocks. \$12.95

Strawberry, Raspberry, Mango, Guava, Papaya, Banana & Wildberry

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|------------------|---------|
| Sauza® Silver | \$9.95 |
| Sauza® Gold | \$9.95 |
| Patron® | \$15.95 |
| Cabi Wabo® | \$15.95 |
| el Jimador® Gold | \$11.95 |

Frozen Concoctions 2 oz.

Make it a triple and take home a 20 oz. Margaritaville® Pilsner Glass for an additional \$7.95

Havanas and Bananas®

Takes you back. Gosling's Black Seal Rum, Irish Cream, Creme de Banana, and coconut milk. \$9.95

Euphoria Daiquiris

Time to go sailing! Choose your favorite rum and any of our all natural Island Originals® fruit mix.

Pina Colada, Strawberry, Raspberry, Mango, Guava, Papaya, Banana & Wildberry

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|---------------------------|--------|
| Appleton White | \$7.95 |
| Appleton Gold | \$8.95 |
| Appleton Estate V/X | \$9.95 |
| Wray & Nephew Overproofed | \$9.95 |
| Lamb's Navy Rum | \$7.95 |
| Gosling's Black Seal Rum | \$8.95 |
| Captain Morgan Spiced | \$8.95 |

Bama Breeze

"Play it cool" with this frozen concoction made with Captain Morgan Spiced Rum, orange juice and our special mango and coconut mix. \$8.95

"Don't Stop the Carnival"

You'll be ready to play by "Kinja Rules" with this tropical blend of strawberry, banana, mango and Appletons® Gold Rum. \$8.95

Wildberry Colada

Appleton® Gold Rum, Island Oasis Pina Colada and Wildberry Mixes \$8.95

Tropical Hurricane

They know a little something about hurricanes in the tropics! This frozen cocktail blends guava, papaya and mango with Appleton Estate V/X Rum. \$8.95

Boat Drinks 2 oz.

Make it a triple and take home a 20 oz. Margaritaville® Pilsner Glass for an additional \$7.95

Coco Cabana

Take a trip to the Islands. Made with Malibu Coconut Rum, Melon Liqueur, pineapple juice and a splash of cranberry juice. \$8.95

Incommunicado®

Close your eyes and imagine you're there. A blend of Rum, Gin, Vodka, Triple Sec and Sauza® Silver Tequila mixed with cranberry and pineapple juices, sour mix and grenadine. \$9.95

Bahama Mama

A blend of Lamb's Navy Rum, Spiced Rum, Malibu Coconut rum, Creme de Banana, pineapple juice and orange juice with a splash of grenadine. \$9.95

5 O'Clock Somewhere

"Give me a Hurricane before I go Insane!" Appleton Gold Rum, Wray & Nephew Overproofed Rum, sour mix, orange and pineapple juice with a splash of grenadine. \$9.95
Make it a triple and take home a 20 oz. Margaritaville® Hurricane Glass for an additional \$7.95

Ice Cold Beer

Margaritaville 20oz. Draft

Make it a 20 oz. and take home Margaritaville® Pilsner Glass for an additional \$7.95

Domestic 16oz.

Served *Sub Zero*

Molson Canadian or Coors Light \$4.95

Premium 16oz.

Rickards White, Rickards Red or Miller Genuine Draft \$5.55

Import 16oz.

Heineken \$6.95

"Load'em"

Load your bottled beer with 1oz of Sauza Gold in our take home Bottle Topper shot glass for \$5.95

Bottles

Domestic

Labatt Blue, Budweiser, Molson Canadian or Coors Light \$4.75

Premium

Miller Chill, Miller Genuine Draft, Alexander Keith's IPA or Rickards Honey Brown \$5.75

Import

Corona Extra, Dos Equis Amber or Guinness Draft \$6.75

Niagara Wine

White Wine - \$6 gls / 31.00 btl

Chardonnay - Vineland Estates VQA

Riesling/Traminer - Palatine Hills Estate VQA

Riesling - Cave Springs VQA

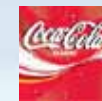
Red Wine - \$7 gls / 36.00 btl

Merlot - Vineland Estates VQA

Cabernet/Merlot - Palatine Hills Estate VQA

Pinot Noir - Cave Springs VQA

Beverages



\$3.25 Bottomless

Coke Classic, Diet Coke, Sprite, Ginger Ale, Iced Tea, Barq's Root Beer & Minute Maid Orange

Tea or Coffee \$2.50

Bottled Water \$2.75 Red Bull \$4.75

No Feathers

Jolly Mon

Strawberry and banana smoothie. \$3.95

Princess Marigold

Coconut and pineapple smoothie. \$3.95

Off to the Virgin Islands

Enjoy a Non-Alcoholic all natural fruit flavored daiquiri with your choice of any Island Originals® fruit mix. Strawberry, Raspberry, Piña Colada or Wildberry. \$3.95

Decadent Desserts

Chocolate Hurricane

A warm chocolate brownie with vanilla ice cream, smothered in hot fudge and whipped cream. Finished with chocolate, pecans and a maraschino cherry. \$6.95

Hot Fudge Sundae

Gourmet vanilla bean ice cream smothered in rich hot fudge topped with whipped cream, pecans and a maraschino cherry. \$6.95

Sorbet

Fresh sorbet housed in a natural fruit shell. \$6.95

Apple Bread Pudding

A melding of two classic dishes with warm cinnamon apples and rich bread pudding finished with maple syrup and vanilla bean ice cream. \$6.95

Jamaican Rum Cake

White sponge cake drenched in a caramel rum glaze. Served on top of a guava cream with fresh seasonal fruit. \$6.95

Visit one of our other locations in

Orlando, Mohegan Sun, Key West, New Orleans, Las Vegas, Myrtle Beach, Glendale, Panama City Beach, Mexico, the Caribbean and Jimmy Buffett's Restaurant and Bar Waikiki.

www.margaritaville.ca

