Fins to the Left

FINS UP MARGARITA

Margaritaville Gold Tequila, Margaritaville Triple Sec, House Margarita Blend. Served Frozen or on the Rocks \$10

LICENSE TO CHILL

Margaritaville Silver Tequila, Blue Curaçao, House Margarita Blend. Served Frozen or on the Rocks \$11

PINK CADILLAC

Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, Cranberry Juice, House Margarita Blend \$12

STRAWBERRY MOONSHINE RITA

Ole Smoky® White Lightnin® & Strawberry Moonshines, House Margarita Blend \$11

SMOKIN' RITA

Dos Hombres_® Mezcal, Grand Marnier, House Margarita Blend \$13

PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, Margaritaville Triple Sec, Orange Curaçao, Lime Juice. Served on the Rocks...for Margarita Aficionados Only \$12

WATERMELON MARGARITA

Espolòn® Blanco Tequila, Margaritaville Triple Sec, Watermelon Purée, House Margarita Blend \$11

PINEAPPLE OVERBOARD

Margaritaville Gold Tequila, Margaritaville Triple Sec, Pineapple Purée, House Margarita Blend \$11

SPICY MANGO RITA

1800_® Reposado Tequila, Ole Smoky[®] Mango Habanero, Mango Chunks, House Margarita Blend \$12

FLORIDAYS

Teremana® Blanco Tequila, Cointreau® Orange Liqueur, Lime & Orange Juices, Agave Nectar, Pasteurized Egg Whites* \$15

Fins to the Right

STRANDED ON A SANDBAR

Margaritaville Paradise Passion Fruit Tequila, Peach Schnapps, Orange & Cranberry Juices \$10

LONG ISLAND BEACHER

Margaritaville Paradise Passion Fruit Tequila, Cruzan® Mango Rum, New Amsterdam® Peach Vodka, House Sweet & Sour, Splash of Pineapple & Cranberry Juices \$11

MELON MIXER

Tito's® Handmade Vodka, Watermelon Purée, House Sweet & Sour, Soda Water \$11

AGAVE ESCAPE

Espolòn[®] Blanco Tequila, Myers's[®] Original Dark Rum, Coconut & Mango Purées, Sweet & Sour, Dash of Bitters \$11

5 O'CLOCK SOMEWHERE

Margaritaville Silver Rum & Paradise
Passion Fruit Tequila, Cruzan® Hurricane
Proof Rum, Orange & Pineapple Juices,
House Sweet & Sour, Splash
of Grenadine \$11

OVERSEAS HIGHWAY

Cruzan[®] Mango Rum, Blue Curaçao, Pineapple Juice \$10

JAMAICA MISTAICA

Appleton Estate® Signature Blend Rum, Amaretto, Cruzan® Hurricane Proof Rum, Orange & Pineapple Juices, Splash of Grenadine \$11

COCO CABANA

Parrot Bay® Coconut Rum, Melon Liqueur, Pineapple & Cranberry Juices \$10

Frozen Concoctions.

PIÑANA COLADA

Boquerón Silver & Spiced Rums, Cruzan® Banana Rum, Pineapple Juice, Banana & Coconut Purées \$11

DON'T STOP THE CARNIVAL

Margaritaville Silver Rum, Strawberry, Banana & Mango Purées \$11

RUM RUNNER

Myers's Original Dark Rum, Blackberry & Banana Purées, Topped with Cruzan Hurricane Proof Rum \$12

Beer

Canned Beer

BUD LIGHT • BUDWEISER ZERO • COORS LIGHT
MILLER LITE • LONE STAR • LONE STAR LIGHT
\$5.50

LANDSHARK. LAGER • CORONA PREMIER • DOS EQUIS
MICHELOB ULTRA • MODELO ESPECIAL • SHINER LIGHT BLONDE
SHINER BOCK • TOPO CHICO RANCH WATER
TRULY SEASONAL SELECTION • YUENGLING FLIGHT
\$6.50

AUSTIN EAST CIDERS • GALVESTON TIKI WHEAT

VOODOO RANGER IPA • VOODOO RANGER JUICY HAZE

\$7.50

Loaded LANDSHARK

TRY IT LOADED! Top off your LandShark_® Lager with Margaritaville Island Lime Tequila for an additional \$2

Wine

ASK YOUR SERVER FOR OUR WINE LIST



Booge IN THE Blender

ENJOY YOUR SPECIALTY DRINK IN A 22 oz TAKE-HOME SOUVENIR BLENDER CUP FOR AN ADDITIONAL \$9

REFILLS \$5 PLUS SELECTED DRINK COST

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Appetizers

CHICKEN WINGS

BUFFALO • BBQ • JERK
GARLIC PARMESAN
Served with Celery and Choice

Served with Celery and Choice of Ranch or Bleu Cheese \$15

BRISKET NACHOS

Tortilla Chips, Smoked Brisket, Black Beans, Cheddar & Jack Cheeses, Jalapeños, Pico, BBQ Sour Cream \$18

BAVARIAN PRETZEL

Creole Mustard Sauce, Cheese Sauce \$12

BEACH CHIPS

Housemade Potato Chips, Cheese Sauce, Cheddar & Jack Cheeses, Bacon, Chives, Sour Cream, Ranch Sauce \$13

ROASTED GARLIC & PEPPER HUMMUS

Pita Chips, Cucumbers, Celery \$12

AHI TUNA TARTARE*

Marinated Ahi Tuna, Sesame Oil, Sriracha, Mango, Avocado, Wonton Chips \$19

CHIPS & QUESO

Tortilla Chips, Queso Sauce, Fire-Roasted Salsa \$10



CHEF SALAD

Chopped Greens, Ham, Turkey, Bacon, Eggs, Swiss, Cheddar & Jack Cheeses, Roma Tomatoes, Cucumbers, Ranch Dressing \$16

SHRIMP SALAD

Chopped Greens, Chilled Blackened Local Shrimp, Mangoes, Pineapples, Strawberries, Red Onions, Candied Pecans, Citrus Dressing \$18

CARIBBEAN CHICKEN SALAD

Chopped Greens, Grilled & Chilled Chicken, Candied Pecans, Tortilla Strips, Cucumbers, Tomatoes, Housemade Mango Ranch Dressing \$17

CAESAR SALAD

Romaine Hearts, Parmesan Cheese, Caesar Dressing, Cheese Croutons \$14
With Chicken \$16 • Shrimp \$18



CHEESE

Red Sauce, Mozzarella, Parmesan \$13

PEPPERONI

Red Sauce, Mozzarella, Parmesan, Pepperoni \$14

MARGHERITA

Garlic Oil, Mozzarella, Roma Tomatoes, Basil \$15

VEGGIE

Garlic Oil, Mozzarella, Goat Cheese, Roma Tomatoes, Red Onions, Roasted Garlic, Roasted Peppers \$16

MEAT

Red Sauce, Mozzarella, Parmesan, Pepperoni, Sausage, Ham, Bacon \$17

Handhelds

Served with your choice of housemade potato chips or coleslaw.

Substitute French fries for \$1. Substitute fruit cup for \$2

BEACH BURGER

6 oz Custom Burger Blend, American Cheese, Lettuce, Roma Tomatoes, Red Onions, Pickles, Potato Bun \$15 Add Bacon \$2

FINS BURGER

6 oz Custom Burger Blend, American Cheese, Pickles, Balsamic Red Onions, Lettuce, Tomato, Fins Sauce, Potato Bun* \$16 Add Bacon \$2

TEXAS WAGYU DOG

Jumbo Texas Wagyu Hot Dog, Creole Mustard, Caramelized Onions, Jalapeños \$14

SPICY CHICKEN SANDWICH

Blackened Grilled Chicken, Pepper Jack Cheese, Pineapple Aioli, Jalapeños, Spring Mix, Potato Bun \$16

GRILLED TACOS

Two Flour Tortillas, Cotija Cheese, Pico, Avocado Cream Sauce, Cilantro. Served with Tortilla Chips & Salsa. Choice of Chicken, Fish or Shrimp \$17

CLUB WRAP

Black Forest Ham, Roasted Turkey, Bacon, Swiss Cheese, Roma Tomatoes, Field Greens, Creole Mustard Sauce, Tomato Tortilla \$15

BBO BRISKET SANDWICH

Smoked Brisket, Pickle Chips, Coleslaw, BBQ Sauce \$16

Entrées

CAJUN CHICKEN PASTA

Andouille Sausage, Mushrooms, Peppers, Spicy Cajun Cream Sauce, Penne \$20 Substitute Shrimp \$22

COCONUT SHRIMP

Crispy Coconut Crusted Shrimp, French Fries, Coleslaw, Pineapple Plum Sauce \$22

FISH & CHIPS

Beer-Battered White Fish, French Fries, Coleslaw, Country Tartar Sauce \$19

GULF RED SNAPPER

Local Snapper, Grilled or Blackened, Dirty Rice, Seasonal Vegetables \$34

CAJUN STEAK*

Cajun seasoned 10oz Steak, Dirty Rice, Seasonal Vegetables \$27

SEAFOOD PLATTER

Coconut Shrimp, Beer-Battered Fish, Fried Shrimp, French Fries, Jalapeño Hushpuppies, Coleslaw, Dipping Sauces \$28

FRIED SHRIMP

Battered and Fried Local Gulf Shrimp, French Fries, Choice of Cocktail or Tartar Sauce \$20

GRILLED SHRIMP

Seasoned and Grilled Local Gulf Shrimp, Pineapple Sriracha Glaze, Dirty Rice, Seasonal Vegetables \$22

FRESH CATCH

Lightly Seasoned & Grilled, Dirty Rice, Seasonal Vegetables \$MKT

Sides

FRENCH FRIES \$4

SEASONAL VEGETABLES \$4

JALAPEÑO HUSHPUPPIES \$5

HOUSEMADE POTATO

CHIPS \$4

COLESLAW \$4
DIRTY RICE \$5
SIDE HOUSE SALAD \$5
SIDE CAESAR SALAD \$5

FRUIT CUP \$6

Kid's Menu

For kids 10 and under \$10

CHEESEBURGER
GRILLED HAM & CHEESE

CHICKEN TENDERS
MAC & CHEESE

The above meals are served with a choice of french fries or fruit cup. All kid's meals include a beverage.

7" CHEESE PIZZA

7" PEPPERONI PIZZA

Parakeet Punch

House lemonade, pineapple juice, strawberry & banana purées served in a 16 oz souvenir light-up kid's cup \$10

— Non-Alcoholic Beverages, -

COCA-COLA • DIET COKE • COKE ZERO • SPRITE
DR PEPPER • BARQ'S ROOT BEER • HI-C FRUIT PUNCH
ICED TEA • MINUTE MAID LEMONADE
NESTLE PURE LIFE BOTTLED WATER
PERRIER • HOT TEA • COFFEE \$3.50

RED BULL • SUGARFREE RED BULL
RED BULL FLAVORS \$5



KEY LIME PIE \$9

SEA SALT CARAMEL CHEESECAKE \$9

CHOCOLATE CAKE \$10

ICE CREAM SUNDAE \$6

SCOOP OF ICE CREAM \$4

All parties of 6 or more, an 18% service charge will be automatically added to the check.

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