

The Best Margaritas

Ask your server how to enjoy your specialty drink or draft beer in a 20 oz. take-home Margaritaville® souvenir glass for an additional \$8.00.



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 22 ounce take-home blender cup. 17.50



Livin' It Up

This blend of Sauza Tres Generaciones® Añejo Tequila (certified organic), Solerno® Blood Orange Liqueur, Finest Call® Agave Nectar, and fresh lime juice will suit your temperament just fine. 13.00

Uptown Margarita

You'll be cruisin' on a delicious wave of Margaritaville® Gold Tequila, Cointreau® Orange Liqueur, and our special margarita mix crested with a Gran Gala® float. Excellent on the rocks. 11.00

Caribbean Beach

Imagine yourself right on the water's edge. Made with Margaritaville® Gold Tequila, Monin® Pomegranate, Vita Coco® Coconut Water, and our special margarita mix. Served on the rocks. 10.00

Last Mango in Paris

Come have a seat and shoot the breeze with our Margaritaville Last Mango™ Tequila, Cointreau® Orange Liqueur, cranberry juice, our special margarita mix, and mango. Served on the rocks. 11.00

Sunset Cruise

Go on a lovely cruise with Margaritaville® Gold Tequila, DeKuyper® Blood Orange, pink grapefruit juice, and our special margarita mix. Served on the rocks. 10.00

Perfect Margarita

Made just the way the map says it should be. Margaritaville® Gold Tequila, Margaritaville® Silver Tequila, Margaritaville® Triple Sec, Bols® Orange Curaçao, and Finest Call® lime juice on the rocks... for margarita aficionados only. 11.00

Frozen Concoctions

Havanas and Bananas®

This one takes you back down there. Made with Cruzan® Aged Dark Rum, Baileys® Irish Cream, Bols® Crème de Banana, and Island Oasis® Coconut Mix. 10.00

"Don't Stop the Carnival"

You'll be ready to play by "Kinja Rules" with this tropical blend of Margaritaville® Authentic Island Silver Rum, Island Oasis® Strawberry, Banana, and Mango mixes. 9.50

Bama Breeze

Play it cool with this drink made with Margaritaville® Authentic Island Silver Rum, Cruzan® Vanilla Rum, Island Oasis® Piña Colada and Mango mixes, and orange juice. 9.50

Euphoria Daiquiri

Time to go sailing! Made with Conch Republic® Light Rum and your choice of any Island Oasis® all-natural fruit mix. Strawberry, Raspberry, Mango, Banana, Piña Colada, or Wildberry. 9.00

Who's to Blame®

Our traditional house margarita made with Margaritaville® Gold Tequila, Margaritaville® Triple Sec, and our special margarita mix. Served frozen or on the rocks. 9.50

Fins 2 the Left

Get your Fins Up with this drink made with Margaritaville® Silver Tequila, Bols® Blue Curaçao, and our special margarita mix poured over a Who's to Blame® margarita. 10.00

Sweet Tea Rita

A refreshing combination of our frozen Who's to Blame® Margarita and sweet or unsweet iced tea topped with Firefly® Sweet Tea Vodka. 10.00

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, or Wildberry. Served frozen. 10.00

Boat Drinks

5 O'Clock Somewhere

Give me a Hurricane before I go Insane! Margaritaville® Authentic Island Silver Rum, Margaritaville Paradise Passion Fruit™ Tequila, BACARDI® 151° Rum, our premium sour mix, orange juice, pineapple juice, and a splash of Finest Call® Grenadine. Served on the rocks. 10.00

Incommunicado®

Close your eyes and imagine you're there. Margaritaville® Gold Tequila, Margaritaville® Authentic Island Silver Rum, Margaritaville® Triple Sec, vodka, and gin mixed with our premium sour mix, cranberry juice, pineapple juice, and Finest Call® Grenadine. 9.75

Bahama Mama

Get reggae with a blend of Margaritaville® Authentic Island Spiced Rum, Margaritaville® Authentic Island Coconut Rum, Cruzan® Aged Dark Rum, Bols® Crème de Banana, pineapple juice, and orange juice. Shaken and served over ice with a dash of Finest Call® Grenadine. 10.00

Sailor's Delight

Navigate the high seas with Sailor Jerry® Spiced Rum, Margaritaville® Authentic Island Coconut Rum, Monin® Watermelon, and pineapple juice. 10.50

Orange Crush

Sunshine makes everything better. We start with fresh orange juice and combine it with Pinnacle® Orange Vodka, Margaritaville® Triple Sec, and a splash of our premium sour mix. 9.50

Shipwrecked

Don't get washed ashore with this drink made with Coruba® Mango Rum, Wray and Nephew® Overproof White Rum, orange juice, pineapple juice, Monin® Spicy Mango, and fresh lime juice. 10.50

Cold Draft Beer

Ask your server how to enjoy your draft beer in a take-home Margaritaville® souvenir glass for an additional \$8.00.



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.



Bud Light, Coors Light, or Pabst Blue Ribbon 4.75
LandShark® Lager or Samuel Adams Seasonal 5.75

Ask your server for our featured draft beer selection.

Premium Bottled Beer

Loaded LandShark

LandShark® with Margaritaville Island Lime™ Tequila. 7.75

Budweiser 5.00	Michelob Ultra 5.75	LandShark® Lager	Guinness
Bud Light 10.00	Miller Lite	Amstel Light	Heineken
Coors Light	O'Doul's N/A	Blue Moon	Sam Adams
		Bud Light Lime	Sam Adams Light
		Corona	Shock Top
		Corona Light	Angry Orchard Crisp
			Apple Hard Cider

Ask your server for our featured bottled beer selection.

Wine

Barefoot® Wines

Cabernet Sauvignon, Chardonnay, Merlot, Moscato, Pinot Grigio, and White Zinfandel. 7.50

Ask your server for our additional wine selection.

Beverages

3.50

Coke Classic, Diet Coke, Sprite, Pibb Xtra, Barq's Root Beer, Minute Maid Lemonade, Iced Tea, Hot Tea, Margaritaville® Coffee, Bottled Water, Red Bull (5.00), and Sugar Free Red Bull (5.00)



Sensuous Treats

Chocolate Hurricane

Warm dark chocolate brownie layered with Edy's vanilla bean ice cream, hot fudge, whipped cream, and chopped macadamia nuts. 7.99

Ice Cream

Chocolate, Strawberry, or Vanilla. 4.99

Key Lime Pie

A true taste of the tropics. 6.99

New York Style Cheesecake

Topped with strawberry sauce. 6.99

BRING PARADISE HOME! LOOK FOR MARGARITAVILLE® IN YOUR LOCAL STORE.



ESCAPE TO MARGARITAVILLE ONLINE

WWW.MARGARITAVILLE.COM

NO PASSPORT REQUIRED



Jimmy Buffett's
MARGARITAVILLE

MOHEGAN SUN

"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

Ask your server about our additional beverage offerings!

Just For Starters

Crab, Shrimp, & Mushroom Dip

Our signature appetizer...lump blue crab meat, shrimp, mushrooms, and green onions simmered in a Cajun cream sauce and served with toasted garlic bread. 12.99

Spinach & Artichoke Dip

A traditional creamy dip, topped with parmesan cheese and served with our fried tortilla chips. 10.99

Hummus Dip

Creamy blend of garbanzo beans, garlic, lemon, sesame, and spices. Topped with tomato bruschetta and olive oil, served with grilled pita bread. 9.99

Chicken Wings

Served with veggie sticks and appropriate dipping sauce. 10.50

- Clipper - A Buffalo-style sauce
- Jamaica Mistaica - Our homemade jerk barbecue sauce
- Waimea - A sweet Thai chili sauce

Volcano Nachos

Topped with chili, cheese, guacamole, sour cream, jalapeños, tomatoes, and scallions. 14.99

Quesadillas

Chicken or beef and roasted peppers on a chipotle tortilla. Served with fire-roasted tomato salsa, sour cream, and homemade guacamole.
Chicken 10.99 Beef 12.99

Lava Lava Shrimp

Breaded and fried then tossed with our Asian aioli sauce. 12.99

Peel & 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. 12.25

Conch Fritters

Served with our own mustard caper remoulade. 10.25

Marvin's Garden Salads

Grilled Chicken Caesar Salad

Romaine lettuce tossed with Caesar dressing, dusted with parmesan cheese and croutons, topped with grilled chicken. 13.99

Fajita Beef Taco Salad

Crisp tortilla shell filled with mixed greens, fried tortilla strips, tomatoes, cucumbers, shredded cheddar and Monterey jack cheese, and cilantro green chili vinaigrette. Topped with fajita marinated steak and Baja cream sauce. 13.25

Caribbean Chicken Salad

Mixed greens tossed with mangoes, sugared pecans, tomatoes, cucumbers, and jalapeño-mango ranch dressing. Topped with grilled chicken. 13.99

Lobster, Crab, & Shrimp Salad

Salad greens, tomato, cucumber, and onion topped with lobster, lump crab, and shrimp salad. 16.99

Carnivorous Habits

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 cheese.
Chicken 17.99 Steak or Combo 19.99 Shrimp 20.99 Mushroom 17.99

House Sirloin*

Grilled and served with Hawaiian butter, mashed potatoes, and seasonal vegetables. 19.99

Teriyaki Sirloin*

Our House Sirloin with teriyaki marinade grilled to order. Brushed with teriyaki glaze and served with pineapple-mango salsa, mashed potatoes, and seasonal vegetables. 21.99

Jerk Chicken

Half chicken marinated in authentic jerk spices and roasted island style. Served with island rice and seasonal vegetables. 16.99

Teriyaki Chicken

Teriyaki marinated boneless, skinless chicken breasts, grilled and glazed. Served with island rice, seasonal vegetables, and pineapple-mango salsa. 16.50

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. 18.99

Calypso Chicken Pasta

Chicken marinated and roasted then tossed with peppers, portabella mushrooms, onions, and penne pasta in a spicy cream sauce. 15.99

Surf & Turf*

House Sirloin brushed with Hawaiian butter. Served with half an order of Coconut Shrimp, mashed potatoes, and seasonal vegetables. 26.99

One Particular Harbour

Add a side salad to any entrée 3.99.

Coconut Shrimp

Jumbo shrimp breaded with coconut and fried. Served with orange-horseradish marmalade, mashed potatoes, and seasonal vegetables. 18.99

Seafood Mac & Cheese

Shrimp and lump crab meat tossed with elbow macaroni in a Boursin cream sauce. Baked with mixed cheese and toasted bread crumbs. 20.99

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

Baja Fish Tacos


Two flour tortillas filled with blackened catch of the day, shredded cabbage, Baja cream sauce, and fire-roasted tomato salsa. Served with black beans and rice. 16.99

Catch of the Day

Ask your server about our selections.

Grilled, blackened, or fried with seasonal vegetables, island rice, and your choice of pineapple-mango salsa, tomato bruschetta, or lemon caper butter. Market Price

Ask about our Gluten Free Menu.

 Available as a vegetarian option.

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

Burgers* in Paradise

Fresh choice ground chuck cooked to order with our signature seasonings. Served with French fries and a dill pickle. Substitute onion rings 2.00.

Cheeseburger in Paradise

Topped with American cheese, lettuce, and tomato. 11.99

Barbecue Bacon Cheeseburger

We add our smoked bacon, cheddar cheese, barbecue sauce, and onion strings. 12.99

Black & Bleu Burger

Topped with bleu cheese dressing, black pepper bacon, lettuce, and tomato. 12.99

Al Vacado Turkey Burger

Topped with guacamole, jalapeño mayonnaise, cheddar and Monterey jack cheese, lettuce, tomato, and an onion ring on a toasted bun. 12.99

El Diablo Burger

Winner of our annual National Hamburger Month recipe contest. Our burger topped with fried onions, roasted poblano peppers, Monterey jack cheese, chili paste, and chipotle ketchup, with shredded lettuce on a toasted bun. 12.99

Veggie Burger

A hand formed veggie patty made with Edamame, peas, corn, broccoli, celery, garlic, carrots, and red and green peppers. Served with lettuce and tomato. 11.99



Songline Sandwiches

Served with French fries. Substitute onion rings 2.00.

Fish Sandwich

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

Cuban Sandwich

Roasted pulled pork and sliced ham pressed in a crusty Cuban loaf with mustard, Swiss cheese, and sliced pickles. 11.99

Barbecue Chicken Sandwich

Marinated Jerk Chicken with smoked bacon, Monterey jack cheese, barbecue sauce, and onion strings. 12.50

Barbecue Pork Sandwich

Pulled pork on a toasted bun topped with jerk barbecue sauce and served with homemade cole slaw. 12.50

Triple Decker Club

Sliced turkey stacked on toasted white bread with Swiss cheese, smoked bacon, lettuce, tomato, and mayonnaise. 13.99

Portabella Mushroom Sandwich

Grilled portabella mushroom cap topped with fresh mozzarella, roasted peppers, and bruschetta tomatoes on a wheat roll. 13.99

Lobster Roll

Our lobster salad served on a traditional bun with romaine lettuce. 18.99



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

Barometer Soups & Side Salads

Corn & Crab Chowder
5.99

Tortilla Soup 5.99

Side House Salad 
5.99

Side Caesar Salad
5.99

Menus available for 3.00.