



Jimmy Buffett's
MARGARITAVILLE

NIAGARA  FALLS

Just For Starters

Volcano Nachos

Topped with chili, cheese, guacamole, sour cream, jalapeños, tomato and scallions. \$15.95
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. \$12.25

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. \$13.25

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. \$10.95

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. \$11.95

Señor Shrimp

Baby shrimp & bacon in cajun cream sauce, jack cheese and guacamole. \$11.95

Hells Shells

Blackened steak in cayenne pepper sauce, jack cheese and sour cream. \$11.95

Sugar Cane Shrimp

Sugar cane skewered citrus shrimp with cool sour cream dip. \$11.95



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. \$5.95

Entree Salads

Caribbean Chicken Salad

Warm spiced chicken, mixed greens tossed with pineapple, sugared pecans, tomatoes, cucumbers and mango pepper ranch dressing. \$14.95

Blackened Steak Salad

Blackened sirloin, jack cheese, grape tomatoes, cucumbers and romaine lettuce with creamy green chilli dressing. Topped with crisp tortillas. \$15.95

Spicy Caesar Salad

Romaine tossed with our spicy house caesar dressing, and finished with shaved parmesan cheese and croutons. \$10.95
Add chicken, shrimp or blackened steak \$4.95

Side Salads

House Salad \$4.50
Caesar Salad \$4.50

Seafood & Fish

Market Fresh Fish

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

Chili Lime Prawn Skewers

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

Coconut Shrimp

Coconut breaded and fried. Served with orange marmalade horseradish, french fries and homemade coleslaw. \$20.95

Ahi Tuna

Medium rare cumin seared ahi tuna with roasted baby bok choy, chimichurri sauce and mashed potatoes. \$25.95

Steaks



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 \$24.95

9oz. Chipotle Top Sirloin with Hawaiian butter \$25.95

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

Steak Frites 9 oz. Certified Angus top sirloin served with French fries \$21.95

Go Baja... Add Chili Lime Prawn Skewer \$5.95 or Coconut Shrimp \$5.95 to any entree
Add a side house or caesar salad to your entree for \$3.95

The Grill

Portabella Caps

Grilled portabella caps with garlic butter, over mashed potatoes and baby bok choy. \$17.95

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.
Prices are subject to 13% HST.

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 \$13.95

Canadian-ville

Aged Ontario cheddar, maple dijon bbq sauce, montreal smoked meat, lettuce, tomato, mustard and mayo. \$15.95

B.O.B

Blue cheese, Onion rings, Bacon, lettuce, tomato, mustard and mayo. \$14.95

Paradise Double

The double patty, double cheese version of our Cheeseburger in Paradise® \$16.95

License to Chill Chicken Burger

Jerk chicken breast, basted with maple bourbon sauce with pineapple, bacon, lettuce, tomato and mayo. \$13.95

Top Your Burger

Monterey Jack Cheese - \$0.99	Cheddar - \$0.99	Mon. Smoked Meat - \$3.00	Bacon - \$3.00
Whole Portabella - \$3.50	Extra Patty - \$3.00	Guacamole - \$1.50	Maple BBQ - No charge



Big Bowls

Jimmy's Jammin Jambalaya

Cajun rice dish loaded with shrimp, chicken and andouille sausage. \$19.95

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. \$14.95

Portabella Mushroom

Marinated & grilled portabella mushroom, with blue cheese, leaf lettuce, roasted red pepper, tomato and smoked mayo. \$13.95

Cuban Pressed Sandwich

Montreal smoked meat and country ham on a crusty loaf with Swiss cheese, mustard and sliced pickles. \$14.95

Pulled Pork

Pulled pork with guava bbq sauce, topped with jack cheese and onion rings on a kaiser roll. \$14.95





The Best Margaritas

Make it a triple and take home a 20 oz. Margaritaville® Pilsner Glass for an additional \$8.95

Who's to Blame®

Our traditional house margarita made with Gold Tequila. Served frozen or on the rocks. \$7.95

Perfect Margarita

Made just the way the map says it should be! Gold Tequila, Silver Tequila, Triple Sec, Cointreau and lime juice on the rocks. This is for the serious Margarita Aficionado! \$11.95

Beergarita

The best of both worlds! Canadian Draught beer with our frozen Margarita mix served with a salted rim. "The Beergarita," not just for breakfast anymore! \$9.95

Tropical Frozen Fruit Margaritas

Enjoy an all natural fruit flavored margarita made with your favourite Tequila, Triple Sec and your choice of any all natural Island Originals® fruit mix.

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

Silver	\$7.95
Gold	\$8.95
el Jimador® Gold	\$10.95
Hornitos®	\$10.95
Patron® Silver	\$15.95
Patron® Gold	\$16.95
Cabo Wabo®	\$15.95

License to Chill™

This cool blue concoction will chill your toes. Made with Gold Tequila, Blue Curacao and our margarita mix. Served frozen or on the rocks. \$8.95

Pomegranate Margarita

Made with Silver Tequila, Triple Sec and our special pomegranate margarita mix. \$8.95

Uptown Top Shelf

You'll be cruisin' on a delicious wave of Gold Tequila, Cointreau, and our margarita mix, crested with a Grand Marnier float. Excellent on the rocks. \$10.95

Frozen Concoctions 2 oz.

Make it a triple and take home a 20 oz. Margaritaville® Pilsner Glass for an additional \$8.95

Havanas and Bananas®

Takes you back. Dark Rum, Irish Cream, Creme de Banana, and coconut milk. \$8.95

Bama Breeze

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

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

White Rum	\$7.95
Dark Rum	\$8.95
Gold Rum	\$8.95
Spiced	\$8.95
Amber Rum	\$9.95
Overproofed	\$9.95

"Don't Stop the Carnival"

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

Wildberry Colada

Gold Rum, Island Originals® 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 Amber Rum. \$8.95

Boat Drinks 2 oz.

Make it a triple and take home a 20 oz. Margaritaville® Pilsner Glass for an additional \$8.95

Coco Cabana

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

Bahama Mama

A blend of Dark Rum, Spiced Rum, Coconut rum, Creme de Banana, pineapple juice and orange juice with a splash of grenadine. \$8.95

Incommunicado®

Close your eyes and imagine you're there. A blend of Rum, Gin, Vodka, Triple Sec and Silver Tequila mixed with cranberry and pineapple juices, sour mix and grenadine. \$8.95

5 O'Clock Somewhere

"Give me a Hurricane before I go Insane!" Gold Rum, Overproofed Rum, sour mix, orange and pineapple juice with a splash of grenadine. \$9.95
Make it a triple and take home a 23 oz. Margaritaville® Hurricane Glass for an additional \$8.95



Ice Cold Beer

Draught

Domestic 16oz.

Served **Sub Zero**

Molson Canadian or Coors Light
\$5.75

Premium 16oz.

Rickards White, Rickards Red
or Miller Genuine Draft
\$6.15

Import 16oz.

Heineken
\$7.30

"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
\$5.25

Premium

Miller Genuine Draft,
Alexander Keith's, Steamwhistle
\$5.97

Import

Corona Extra, Dos Equis Amber
or Guinness Draft, Stella Artois
\$6.90

Niagara Wine

White Wine

Sauvignon Blanc	\$7 gls / \$36.00 btl
Pinot Grigio	\$8 gls / \$38.00 btl
Chardonnay	\$8 gls / \$38.00 btl
Riesling	\$7 gls / \$36.00 btl

Red Wine

Merlot	\$7 gls / \$36.00 btl
Cabernet/ Merlot	\$8 gls / \$38.00 btl
Shiraz	\$8 gls / \$38.00 btl
Rose'	\$7 gls / \$36.00 btl

Beverages



\$3.50 Bottomless

Coke Classic, Diet Coke, Sprite, Ginger Ale,
Iced Tea, Barq's Root Beer

Tea or Coffee \$2.75

Bottled Water \$2.95 Red Bull \$4.75

No Feathers

Jolly Mon

Strawberry and banana smoothie. \$4.25

Princess Marigold

Coconut and pineapple smoothie. \$4.25

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. \$4.25

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. \$8.95

Hot Fudge Sundae

Gourmet vanilla bean ice cream
smothered in rich hot fudge topped with
whipped cream, pecans and a maraschino
cherry. \$7.95

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. \$7.95

Jamaican Rum Cake

White sponge cake drenched in a caramel rum glaze.
Served on top of a guava cream with fresh seasonal
fruit. \$7.95

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