

MARGARITAVILLE[®]
at Sea

Specialty Dining

JWB Steakhouse

STARTERS

Choose One

BEEF TARTARE*
Seed Crisp, Black Garlic,
Baby Greens, Parmesan,
Horseradish Crème Fraîche

BRAISED PORK BELLY
Asian Spices, Edamame
Salad, Chili Crisp

WAGYU MEAT BALLS
Pomodoro, Parmesan,
Sourdough

PROVOLETA
Chimichurri, Sourdough

JUMBO SHRIMP COCKTAIL
Horseradish,
Cocktail Sauce, Lemon

SMOKED PICKLED OYSTER
Salsa Macha, Mustard
Cream, Parsley Oil

**ROASTED BEET
CARPACCIO**
Toasted Pistachio, Goat
Cheese, Green Tahini

BURRATA
Tomato, Basil, Olive Oil,
Watercress

SOUP / SALAD

Choose One

ONION SOUP
Caramelized Onions,
Croutons, Gruyère, Parmesan

LOBSTER BISQUE
Aged Sherry, Fleuron

CAESAR SALAD
Romaine Hearts, Aged
Parmesan, Croutons

BIB AND WALNUT SALAD
Lettuce, Bleu Cheese, Walnut,
Bacon, Cherry Tomato, Red
Onion

ENTRÉES

Choose One

CENTER CUT FILET* 8 oz

PRIME NEW YORK STRIP* 12 oz

PRIME RIBEYE* 12 oz

SLOW BRAISED SHORT RIBS 14 oz

COLORADO RACK OF LAMB* 16 oz

DUROC PORK CHOP 12 oz

PAN-ROASTED CHICKEN AU JUS
Garlic Pan Dripping

GRILLED JUMBO SHRIMP
Olives, Heirloom Tomato,
Bianco, Anillo

CHEF'S CATCH SELECTION*
Citrus Beurre Blanc

LOBSTER TAIL 8 oz '24

SURF & TURF* '24
4 oz Lobster & Petite Filet

Enhancements

PEPPERCORN · BÉARNAISE · CHIMICHURRI

5 oz GRILLED NEW ENGLAND LOBSTER TAIL '20

TABLE SIDES

GARLIC BUTTER BROCCOLI · SAUTÉED ASPARAGUS · CREAMY SPINACH · PARMESAN FRIES
MASHED POTATOES · MAC AND CHEESE

DESSERTS

Choose One

COCONUT ISLAND CREMA · BANANA CREAM PIE · KEY LIME PIE · FRUITS

SUGAR-FREE DESSERTS AVAILABLE UPON REQUEST

*Public health advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Farside Sushi

FAR SIDE

Sushi

STARTERS

Soba Salad | 5

buckwheat noodles, wakame, carrot, beans, radish, cucumber

Zen Garden | 5

mixed crisp greens, citrus sections, lychee, carrot ginger dressing, noodle crisps

Edamame | 3

steamed, garlic salt, togarashi

ROLLS

Far Side California soy paper | 10

krab, shrimp, avocado, cucumber, cream cheese, yuzu mayo, grapefruit, sticky sauce, tobiko

Duval Street* nori | 10

spicy tuna, cucumber, avocado-topped tenka, sweet shrimp, yuzu mayo, sticky sauce, tobiko

Yucatan Express* soy paper | 10

torched salmon, cream cheese, cucumber, pickled carrot, mango, tenka, togarashi

Casino Roll* | 10

panko shrimp, krab, avocado, cucumber, jalapeño cream cheese, crisp potato

Volcano* toasted nori | 10

chili salmon, pickled carrot, cucumber, smoked chili sambal, scallion, tenka

POKE BOWL 15

choose main tuna* | salmon*
watermelon

scallion, edamame, chili oil, seaweed
salad, masago, furikake

SASHIMI

salmon* | tuna* | yellowtail* | shrimp*

Solo | 4

Duo | 6

Trio | 8

Quartet | 10

DESSERT 5

Green Tea Tiramisu

spiced coconut panna cotta, palm jaggery syrup, rose petal

Mochi Ice Cream

strawberry, mango or green tea

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Island Eats

ISLAND EATS

ROLLS & SANDWICH*

Served with baked chips and house salad

"Maine" Lobster Roll | 18

Chilled house mayo, lettuce, cilantro, lemon butter

MM O Shrimp Roll | 12

Chilled cilantro, avocado, red onion, island dressing

Crab Sandwich | 15

Warm lump crab, avocado, lettuce, brioche bun

Blackened Dorado | 12

Warm coleslaw, roasted garlic sauce, LT, brioche bun

MARKET PRICE*

Snow Crab Legs | 1 lb or 2 lb
Old Bay, drawn butter, lemon

Peel & Eat Shrimp | ½ lb or 1 lb
Drawn butter, lemon, cocktail sauce

Bucket of Mussels | 18 ct
Garlic-butter broth, white wine, tomato, herbs, crushed pepper

CEVICHE & MORE*

Ceviche Del Mar | 10

Snapper / corvina, red onions, aji limo, cilantro, toasted corn

Ceviche de Camarón | 10

Tiger shrimp, aji amarillo, yuzu, tomato, cilantro

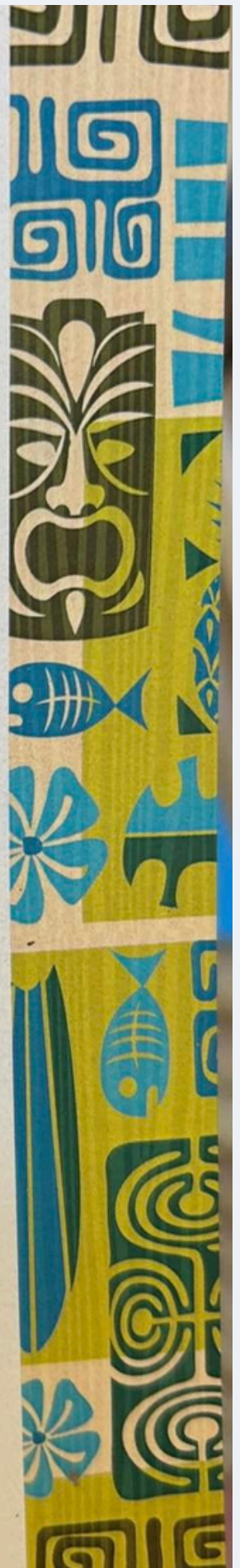
Conch Salad | 8

Bell peppers, tomato, onion, lime, orange

SOMETHING SWEET

Pretzel Crusted Margarita Bars | 5

8 Layer Chocolate Cake | 5



Tiki Grill



Off The Grill

TASTE OF PERU | 12

Marinated sirloin strips, onions, tomatoes, fries,
served over rice

WHY 'KNOT' WINGS* | 10

Simply Complicated / *Garlic Herb Parmesan* / *Buffalo* / *Cajun BBQ*
Krunchie wedges

"Da Kine" Bites

CONCH FRITTERS | 8

BUFFALO SHRIMP | 8

FRIED CLAMS | 8

MIXTO | 10

Something Sweet

SALTED MARGARITA PIE | 5

8 LAYER CHOCOLATE CAKE | 5

Sparkling Wine Brunch Islander

SPARKLING BRUNCH MENU

Lighter Fare

PASTRY BASKET

Croissant | Cheese Danish | Blueberry Muffin | Cruller

CEREAL WITH SKIM, 2% MILK OR CHOCOLATE MILK

Cinnamon Toast Crunch | Cheerios | Lucky Charms | Froot Loops | Frosted Flakes | Raisin Bran

HALO HALO PUDDING (GF)

Chia seed, Mango jelly, roasted banana, coconut milk, berries

OVERNIGHT OATS (GF)

Cinnamon, raising, brown sugar, toasted almonds

GRITS (GF)

Plain | Cheddar

Brunch

EGGS YOUR WAY* (GF)

Fried | Boiled | Poached

SCRAMBLE (GO)

Caramelized onions, roasted tomatoes, sourdough

SKILLET OMELET (CHOOSE UP TO FOUR) (GF)

Swiss | Cheddar | Mushrooms | Bell Peppers | Onions | Fresh Herbs | Tomatoes | Jalapeños | Bacon | Ham | Sausage

EGGS BENEDICT*

Dutch baby, hollandaise, lox, or shaved ham

PANCAKES (V)

Served with berry compote and syrup

Plain | Blueberry | Banana

OVERNIGHT FRENCH TOAST

Nutella, banana, caramel, whipped cream, strawberry

Sparkling Wine Brunch Islander

SPARKLING BRUNCH MENU

Greens

MIXED GREENS (GF) (VG)

House lettuce mix, apples, pears, red wine vinaigrette

CLASSIC CAESAR (GO)

Romaine lettuce, Parmigiano cheese, garlic croutons

ANTIPASTI (GO)

Greens, roasted bell peppers, olives, assorted meats, cheese

Lunch

STEAK AND EGGS* (GF)

8 oz strip steak, fried eggs, grilled tomato, skillet potato with mushrooms, creamy peppercorn

HOT FRIED CHICKEN

Waffles, syrup and country gravy

HUEVOS RANCHEROS*

Chicken tinga, refried beans, topped with fried eggs, manchego cheese, and salsa

MISO ROASTED COD

Pineapple chili dressing, garlic broccoli

"BUBBLES UP" BURGER

Cheese, bacon, fried egg, lettuce, tomato, onion, pickles

WILD MUSHROOM RAGOUT (GF)

Parmesan polenta, roasted tomato, whipped goat cheese

ISLANDER ALFREDO*

Fettucine, pulled chicken, poached egg, Parmesan, roasted garlic, cracked pepper

PENNE ALLA VODKA

Onions, prosciutto, peas, light cream sauce

SIDES

Bacon | Gilled Ham | Breakfast Sausages | Home Fries | Mac and Cheese