



Margarita

I S L A N D

MEXICAN KITCHEN & BAR



Locations

- 📍 777 E. Merritt Island Causeway, Merritt Island Florida, 32952
- 📍 422 Beach Village Dr., Flagler Beach Florida, 32136

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



Veggie Dish



Spicy



Gluten Free

Appetizers

FAJITA NACHOS \$15

Topped with grilled chicken, steak, shrimp, onions, bell peppers, and our famous cheese sauce.

FRESH TRADITIONAL GUACAMOLE \$12

Fresh avocado, onions, tomatoes, cilantro, lime juice, and sea salt. *Add Jalapenos for \$1*

*CEVICHE LOS CABOS \$15

Lime-infused shrimp, cucumber, red onions, tomatoes, cilantro, avocado, and sea salt.

QUESO DIP \$8

Add beans for \$1, Add Chorizo for \$2, Add Creamy spinach for \$2.



BACON GOAT TOREADOS \$11

(3) Bacon wrapped jalapeños stuffed with goat cheese and topped with mayo cilantro and balsamic glaze.

ISLAND NACHOS \$12

Topped with refried beans, ground beef, shredded chicken, lettuce, pico de gallo, guacamole, sour cream, and pickled jalapeño.



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Lunch

ONLY SERVED:
MONDAY-FRIDAY
UNTIL 3:00 PM

CHICKEN RICE BOWL \$12

Grilled chicken, cilantro rice, black beans, lettuce, pico de gallo, Monterrey cheese and a grilled quesadilla glazed with cilantro aioli.

PICK 2 \$12

Options: Taco, Enchilada, Tostada, Burrito or Quesadilla. Served with rice and beans with choice of ground beef or chicken.

MARGARITA QUESADILLA \$11

Flour tortilla stuffed with cheese and grilled chicken. Served with lettuce, sour cream, pico de gallo, and guacamole.

CHIMICHANGA \$11

Flash fried stuffed with shredded chicken topped with cheese sauce. Served with lettuce, tomatoes, sour cream, rice and beans.

STEAK OR CHICKEN FAJITA \$14

Served on a hot skillet with bell peppers, onions, refried beans, rice, lettuce, pico de gallo, sour cream, guacamole, cheese, and 3 flour tortillas.

ENCHILADAS RANCHERAS \$12

Shredded pork, grilled onions, bell peppers, topped with ranchero sauce. Served with rice, beans, lettuce, tomatoes, sour cream and cheese.

Salads & Vegetarian

CARIBBEAN SALAD \$15

Baby greens, mandarin oranges, apples, cranberries, goat cheese, candied walnuts, cucumber, pineapple, and grilled shrimp. Served with raspberry vinaigrette. *Sub salmon for \$2.*

COBB SALAD \$14

Baby greens, avocado slices, bacon, cherry tomatoes, black beans, shredded cheese, cucumber and grilled chicken served with balsamic dressing.

FAJITA TACO SALAD \$14

Grilled chicken, lettuce, bell peppers, onions, tomatoes, sour cream, shredded cheese and refried beans. Served on a crispy flour tortilla shell.

VEGGIE BURRITO \$13

Flour tortilla rolled, stuffed with zucchini, mushrooms, onions, bell peppers, squash and tomatoes. Topped with cheese sauce. Served with rice and beans.

TACO SALAD \$10

Ground beef or chicken, refried beans, romaine lettuce, shredded cheese, tomatoes and sour cream. Served on a crispy flour tortilla shell.

VEGGIE QUESADILLA \$13

Flour tortilla stuffed with cheese, refried beans, zucchini, mushrooms, squash, onions, bell peppers, and tomatoes. Served with rice, lettuce, tomatoes, sour cream and guacamole.



MEXICAN STREET CORN \$9

Charred grilled corn, Mexican crema, mayo, cotija cheese, tajin, and fresh cilantro.

CARNE ASADA FRIES \$13

Topped with carne asada, cheese sauce, pico de gallo, guacamole, sour cream and queso fresco.



Specialty Tacos

SERVED ON FLOUR TORTILLA WITH BLACK BEANS AND CILANTRO RICE

MAHI MAHI (2) \$16

Flash fried tortilla, pico de gallo, cabbage, crab meat, avocado, chipotle sauce topped with queso fresco.

SURF & TURF (2) \$14

Steak, grilled shrimp, avocado and chipotle sauce.

GRINGOS (3) \$14

Ground beef or chicken, lettuce, tomatoes, cheese and sourcream, soft or crunchy.

PRIMAVERA (2) \$15

Steak, spring mix, queso fresco, black beans and chipotle sauce.

PINEAPPLE STEAK (2) \$14

Steak, peruvian sauce and caribbean pico.

CHIHUAHUA (2) \$15

2 crispy cheese shells, skirt steak, pico de gallo, queso fresco and guacamole.

SHRIMP (2) \$15

Grilled, shrimp, cabbage, pico de gallo, avocado and chipotle sauce.

Mexican Tacos

Served on corn tortilla with refried beans and rice. Topped with raw red onions and cilantro.

ASADA (3) \$14

CARNITAS (3) \$14

POLLO ASADO (3) \$14

BIRRIA (3) \$14

CHORIZO (3) \$14



Fajitas

Served on a hot skillet with bell peppers, onions, refried beans, rice, lettuce, pico de gallo, sour cream, guacamole, cheese and 3 flour tortillas.

CHICKEN OR STEAK \$18

SHRIMP \$18

VEGGIE \$17

ISLAND PINA LOCA \$22

Chicken, steak and shrimp inside of fresh pineapple shell with melted cheese on top.

TRIO \$21

Steak, chicken and shrimp.



Antojitos

FLAUTAS (3) \$13

Rolled flash fried corn tortillas stuffed with shredded chicken, green sauce, lettuce, pico de gallo, sour cream and guacamole. Served with beans.

TOSTADAS (2) \$13

Handmade corn tortillas, crispy chihuahua cheese, steak, guacamole, fresh cheese, lettuce and pico de gallo.

CHILES RELLENOS (2) \$14

Poblano peppers stuffed with cheese, topped with ranchero sauce and drizzled with sour cream and green onions. Served with rice and refried beans.

SOPES (3) \$15

Hand made thick masa tortillas, (1) chicken, (1) carnitas, (1) beef tips. Topped with beans, green onion, queso fresco, sour cream and house specialty ranchero sauce

TAMALES (2) \$13

House-made, 1 chicken with red sauce and 1 carnitas with green sauce. Served with rice and beans.

Desserts

FLAN \$7

CHURROS \$8

SOPAPILLAS \$7

FRIED ICE CREAM \$8

UPSIDE DOWN PINEAPPLE \$8



Kids Meals

CHEESE BURGER \$7

Serve with french fries.

QUESADILLA \$7

Served with rice and beans.

CHICKEN FINGERS \$7

Served with french fries.

TACO \$7

Shredded chicken or ground beef and served with rice and beans.

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ISLAND
MEXICAN KITCHEN & BAR

Los Favoritos

**SUBSTITUTE STEAK
FOR AN ADDITIONAL \$2
OR SHRIMP FOR \$3**

ENCHILADAS RANCHERAS (2) \$14

Shredded pork, grilled onions, bell peppers. Topped with ranchero sauce. Served with rice, beans, lettuce, tomatoes, sour cream and guacamole.

ENCHILADAS CHICKEN & SPINACH (2) \$15

Filled with grilled chicken and creamy spinach. Topped with queso dip and poblano creamy sauce, garnished with cilantro and red onions. Served with rice and refried beans.

ENCHILADAS SUPREMAS (3) \$15

One with ground beef, one with shredded chicken, and one with cheese, topped with red sauce, shredded cheese, lettuce, tomatoes and sour cream. Served with rice.

ENCHILADAS VERDES (2) \$15

Filled with shredded chicken, tomatillo sauce on top. Served with rice, lettuce, tomatoes, sour cream and guacamole.



SURF & TURF QUESADILLA \$16

Flour tortilla stuffed with Monterrey cheese, shrimp and steak. Top with avocado slices and aioli chipotle sauce and queso fresco. Served with rice, lettuce, pico de gallo and sour cream.

BIRRIA QUESADILLA \$15

Flour tortilla stuffed with Monterrey cheese and birria meat. Served with rice, beans and consomme.

QUESABURGER \$14

Flour tortilla stuffed with delicious beef patty, cheddar cheese, lettuce, tomatoes, onions, avocado, bacon and chipotle sauce. Served with fries.

QUESADILLA MARGARITA \$15

12" flour tortilla stuffed with Monterrey cheese and grilled chicken. Served with lettuce pico de gallo, guacamole and sour cream.

CHIMICHANGA \$13

Flash fried stuffed with shredded chicken and topped with cheese sauce. Served with rice, beans, lettuce, pico de gallo, sour cream and guacamole.

FAJITA QUESADILLA \$15

Flour tortilla stuffed with cheese, bell peppers, onions, grilled chicken, lettuce, sour cream, pico de gallo and rice.



BURRITO VERDE \$14

Pork carnitas, white rice, black beans, cheese, pico de gallo and guacamole. Topped with green tomatillo sauce, sour cream and cilantro.

FAJITA BURRITO \$16

Flour tortilla stuffed with steak, shrimp, chicken, peppers, onions, rice, sour cream, guacamole and pico de gallo. Topped with cheese sauce.

SURF & TURF BURRITO \$16

Flour tortilla rolled and stuffed with steak, shrimp and lettuce. Topped with avocado, shrimp, sriracha ranch and queso dip.

SAN DIEGO BURRITO \$15

Grilled chicken, cheese, pico de gallo, guacamole and sour cream. Served with french fries and 2 oz cheese dip.

BURRITO MARGARITA \$15

Shredded chicken, rice, beans, lettuce, pico de gallo, sour cream and guacamole. Red sauce and queso dip on top.



Bowls

CARNITAS RICE BOWL \$17

Pulled pork tips on a bed of cilantro white rice, black beans, lettuce, pico de gallo, served with avocado slices and sweet plantains, drizzle with chimichurri dressing.

BLACKENED SHRIMP BOWL \$18

Chimichurri glazed shrimp, black beans, cilantro rice, roasted corn, lettuce, grilled bell peppers and onions, avocado slices, pico de gallo and queso fresco.

CHICKEN RICE BOWL \$17

Grilled chicken black beans, white cilantro rice, lettuce, pico de gallo, monterrey cheese and a grilled cheese quesadilla, glazed with cilantro aioli.



Chefs Specialties

Del Mar

ADD PLANTAINS FOR \$3

CARNE ASADA \$20

Grilled ribeye steaks. Served with refried beans, rice, lettuce, pico de gallo, guacamole, (1) grilled green onion, (1) chile toreado and (3) tortillas.

STEAK TAMPIQUENO \$20

Premium skirt steak over a bed of rice topped with (1) cheese enchilada, red sauce, pico de gallo and queso fresco.



CARNITAS \$18

Roasted pork tips, grilled onions served with refried beans, rice, lettuce, pico de gallo, guacamole, (1) chile toreado and (3) tortillas.

ARROZ CON POLLO \$18

Char-grilled chicken on a bed of rice, grilled vegetables, topped with cheese dip. Served with 3 tortillas.



MOLCAJETE \$25

Mouth-watering combination of skirt steak, grilled chicken, shrimp, chorizo, onions, peppers, cactus, rancho sauce, served with (1) toreado jalapeno, grilled onions, rice, beans, lettuce, pico de gallo, guacamole and (3) tortillas.

CHORIPOLLO \$19

Char-grilled chicken breast topped with chorizo and cheese sauce. Served with rice, refried beans, and 3 tortillas.

HAWAIIAN CHICKEN \$20

Grilled chicken breast, topped with melted monterrey cheese, smoked applewood bacon, sauted red onion, peppers, mushroom and pineapple chunks. Served with black beans and cilantro white rice.

MAR Y TIERRA \$20

Char-grilled ribeye and shrimp served on a bed of white rice and black beans, topped with queso sauce and cilantro.

CHURRASCO \$21

Char-grilled premium skirt steak. Topped white chimichurri sauce. Served white rice and grilled vegetables.

STEAK MAZATLAN \$26

Char-grilled new york steak, grilled shrimp and scallops in garlic butter sauce. Served with vegetables and cilantro rice.



CAMARONES A LA DIABLA \$18

Shrimp sauteed in a roasted tomato garlic spicy sauce, grilled onion and peppers. Served with cilantro rice, lettuce, guacamole and pico de gallo.

CAMARONES AL MOJO DE AJO \$18

Shrimps sauteed in garlic butter sauce with onions and tomatoes. Served with cilantro rice, lettuce, guacamole, and pico de gallo.

MARGARITA'S CHIPOTLE SHRIMP \$19

Tequila-infused shrimp on smoky chipotle cream sauce. Served with lettuce, guacamole, pico de gallo, and cilantro rice.

TULUM ENCHILADAS \$18

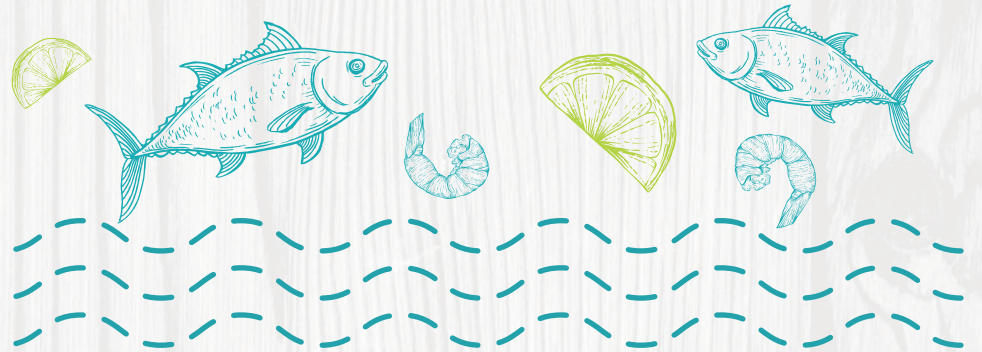
Grilled shrimp, onions, and bell peppers topped with cheese sauce. Served with rice, lettuce, pico de gallo, and guacamole.

IXTAPA CHIPOTLE SALMON \$21

Char-grilled garlic butter salmon served on a bed of cilantro rice, mixgrilled veggies topped with chipotle and cilantro aioli glaze.

TROPICAL MAHI MAHI \$21

Tender Mahi Mahi grilled, topped with pineapple salsa. Served with white cilantro rice and mixed vegetables.



Combo

Served with rice and refried beans.

Enchilada, quesadilla, taco, burrito, or tostada your choices of ground beef or shredded chicken.

PICK 2 \$12

PICK 3 \$14

Alcoholic Drinks

Cocktails

Margaritas

CLASSIC HOUSE

Frozen or on the rocks tequila silver, orange curacao triple sec, house sweet and sour, splash of orange juice. *Add flavor \$1*

**MANGO - STRAWBERRY
RASPBERRY - PEACH**

S \$7 L \$11 P \$24

EL PATRON

Patron silver, orange curacao triple sec, house sweet and sour, splash of orange juice.

S \$12 L \$17 P \$38

CASA AMIGOS

Casa amigos silver, organic agave nectar, fresh lime, triple sec, grand marnier.

S \$14 L \$18 P \$50

CRUSHED BERRY

Silver tequila, organic agave nectar, fresh lime, fresh blueberries.

S \$11 L \$16 P \$38

FLORIDA SUNRISE

Silver tequila, organic agave nectar, fresh lime, blood orange liqueur, triple sec.

S \$11 L \$16 P \$38

EL JEFE

Don julio silver, orange curacao, organic agave nectar, fresh lime, shaken to perfection.

\$13

TROPICAL ISLAND

1800 coconut tequila, coconut cream, organic agave nectar, fresh lime, pineapple.

S \$11 L \$16 P \$38

LA MÁS FRESCA

Silver tequila, organic agave nectar, fresh lime, cilantro, cucumbers and jalapenos, tajin rim.

S \$11 L \$16 P \$38

SKINNY MARGARITA

Silver tequila, organic agave nectar, fresh lime, triple sec, sweet and sour.

S \$11 L \$16 P \$38

ONE LOVE

Silver tequila, organic agave nectar, fresh lime, triple sec, center cut watermelon, sweet and sour.

S \$11 L \$16 P \$38

ELDER FLOWER

Silver tequila, organic agave nectar, fresh lime, elderflower liqueur, raspberry.

S \$11 L \$16 P \$38

SPICY SEÑORITA

Silver tequila, organic agave nectar, fresh lime, diced habanero, mango puree, triple sec, sweet and sour, tajin rim.

S \$11 L \$16 P \$38

PARADISE MARGARITA

Silver tequila, organic agave nectar, fresh lime, fresh cut strawberry, fresh kiwi, triple sec.

S \$11 L \$16 P \$38

SUMMER LIFE

Silver tequila, organic agave nectar, fresh lime, triple sec, fresh pineapple, sweet and sour.

S \$11 L \$16 P \$38

CORONARITA

House specialty margarita with an overturned coronita (44 oz).

\$21

PINA COLADA

Rum, colada mix, coconut cream, pineapple juice.

\$16

MOJITO

Rum, lime juice, syrup, fresh mint.

S \$10 L \$14 P \$36

MEXICAN MULE

Tequila, Ginger beer, mint, angostura bitters, lime juice.

\$10

DAIQUIRI

Rum, sweet and sour choice of flavor mango, strawberry, raspberry, peach.

\$10

MICHELADA

Tomatoes juices, assorted sauces and lime juice. Beer of your choice.

\$11

Wines

CHARDONAY, PINOT GRIGIO, CABERNET, MERLOT \$7

RED SANGRIA, WHITE SANGRIA \$9

Beer

BOTTLE \$5

Corona, Corona Light, Modelo, Modelo Negra, Michelob Ultra, XX Lager, XX Amber, Bud Light

DRAFT \$8

XX Lager, XX Amber, Michelob Ultra, Bud Light, Modelo Especial

Soft Drinks

DIET COKE, COKE, COKE ZERO, MELLOW YELLOW, FANTA, LEMONADE, SPRITE, PIBB XTRA , UNSWEET, SWEET TEA \$3

