



MARATHON YACHT CLUB

OUR GOAL IS TO BRING SCRATCH MADE, LOCAL FARE TO OUR MEMBERS BY SOURCING THE BEST, LOCALLY PRODUCED INGREDIENTS IN SOUTHERN FLORIDA. WE PRIDE OURSELVES ON MAKING EVERYTHING IN-HOUSE AND FROM SCRATCH, USING HORMONE FREE, CAGE FREE AND WILD CAUGHT MEATS AND SEA-FOOD WHENEVER POSSIBLE, OFFERING OUR MEMBERS A CHANCE TO ENJOY A QUALITY OF FOOD THAT CAN BE FOUND NOWHERE ELSE IN THE FLORIDA KEYS.

Pilot House Menu

Bacon Wrapped Dates

Stuffed with goat cheese, wrapped with smoked bacon, aged balsamic syrup 10

BLT Sliders (2)

Fried green tomatoes, bacon, frisée, goat cheese, on mini brioche, creole remoulade 12

Shrimp Cocktail

Six locally caught shrimp, house cocktail sauce 12

Bahamian Conch Fritters

Six house-made fritters, Sriracha aioli, fresh cilantro 10

Maple Bourbon and Fig Baked French Brie with Local Honey

House-baked French brie drizzled with a pure Florida honey, slow baked to a warm soft center served with Crackers and Crostini's 10

Add a medley of fresh sliced green apple, fresh strawberries and jumbo seedless grapes 2
Or

Add a house made duck confit marinated in a sweet Asian marmalade 5

Fish Tacos

3 tacos, blackened or grilled, served on a soft flour tortilla stuffed with slaw, salsa, and cilantro aioli 12
substitute seared ahi tuna 3

Wings (8)

Hot, Medium, or Mild
Served with Bleu cheese & celery 8.95

“Reservations are requested, to ensure efficient service and menu option satisfaction”

Consumer Information: If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked



Salads and Soup

Admiral's Cobb Salad

Fresh seasonal greens, grilled chicken, bleu cheese crumble, tomatoes, avocado, Applewood smoked bacon, hard boiled egg
Choice of dressing 13

Caesar Salad Cardini

Romaine, shaved parmesan, house croutons, Spanish anchovies, tossed in a creamy Caesar dressing 12
*available without anchovies on request

CHEF'S SOUP DU JOUR

Chef's daily creation, ask your server for today's selection
Cup 3 Bowl 5

Grilled Romaine and Fall Fruit Salad

Fresh grilled romaine hearts, Florida oranges, strawberries, goat cheese, roasted cashews, dried cranberries drizzled with an Asian honey and balsamic glaze 10

Traditional Garden Salad

Fresh seasonal greens, garden vegetables, choice of dressing 9

Add to any Salad: Blackened or Grilled

Chicken 5

Fresh Fish or Fresh Shrimp 7

Sandwiches

Sandwiches served with coleslaw. Add choice of house fries, sweet potato fries or onion rings 2.50

MYC Fresh Catch Sandwich

Locally caught fresh catch of the day, fried, blackened or grilled, house tartar sauce, coleslaw, lettuce, and sliced Homestead tomatoes 12

100% Prime Cut 8oz Angus Burger

100% prime cut 8oz patty with choice of cheese, on a brioche bun with pickle, L/T/O 10
Add: bacon, sautéed mushrooms, or grilled onions 1
Turkey patty or Veggie patty available

Hawaiian Coconut Shrimp Basket

(5) Jumbo house breaded, and deep fried coconut shrimp, served with choice of French fries, sweet fries, or onion rings and a side of orange-chili dipping sauce 12
available grilled or blackened

Classic Chicken Club

Grilled chicken, Applewood smoked bacon, lettuce, sliced Homestead tomatoes, red onions, mayonnaise with choice of sliced bread and cheese 11

BBQ Grilled Chicken Sandwich

Free-range and hormone free chicken breast, grilled and "basted" in a house bbq sauce on a fresh brioche bun topped with bacon, haystack onion rings, lettuce, red onion, pickle chips and sliced Homestead tomatoes 10