



# MARATHON YACHT CLUB

*Our goal is to bring house 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 seafood whenever possible, offering our members a chance to enjoy a quality of food that can be found nowhere else in the Florida Keys.*

## Appetizers

### **Mussels Sambuca**

Leeks, tomatoes, Sambuca Liquor, orange juice, garlic, butter and grill bread \$14  
served over linguine \$18

### **Jumbo Lump Crab Cake**

4oz Cake, roasted red pepper, basil, mayo, lemon juice, garlic, salt, pepper, and panko crusted. \$14

### **Clams**

Shallots, garlic, white wine, parsley, butter and grilled bread \$14  
Served over linguine \$18

### **Mediterranean Tuna Tartar**

black olives, capers, tomatoes, lime juice, red onions, and garlic \$14

## Salads

### **Wedge**

Bleu Cheese, red onion, tomatoes, bacon, bleu cheese dressing \$10

### **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

### **Caprese**

Tomato, mozzarella, pesto, balsamic glaze \$10

### **Caesar**

Romaine, shaved parmesan, house croutons, Spanish anchovies, tossed in a creamy Caesar dressing 10  
\*available without anchovies on request

### **Add to your Favorite Salad**

Grilled or Blackened

Chicken \$5 Fish of the Day \$7 Shrimp \$7

### **CHEF'S SOUP du JOUR**

Chef's daily creation, ask your server for today's selection

Cup 3 Bowl 5

**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

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



# Entrees

Substitutions Available by Request

*Soup du Jour, small garden salad or Caesar salad with your choice of Entrée*

## **Shish Kabobs**

*Bacon wrapped shrimp, Italian sausage, red onion, mushroom and peppers  
in a teriyaki sauce over seasoned rice \$21*

## **Seared Ahi Tuna**

*Served with wasabi mashed potatoes and Asian vegetables  
with a teriyaki glaze \$24*

## **Filet Mignon**

*Served with Chef's choice of starch and a fresh vegetable \$26  
Choice of sauces to add: mushroom demi, green peppercorn, compound butter*

## **Fish Your Way**

*Blackened, Grilled, Panko, Piccata or Francoise  
Served with Chef's choice of starch and a fresh vegetable \$24  
Choice of sauce: Roasted red pepper cream, or a Pesto cream*

## **6oz Chicken or 6oz Veal**

*Your Way: Parmesan with linguine, Piccata with seasoned rice  
or Marsala with Chef's choice of starch*

*Chicken \$17 or Veal \$19*

## **You Catch We Cook**

*Blackened, Grilled or Sautéed  
Served with soup or salad and sides 16*