



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 SEAFOOD WHENEVER POSSIBLE, OFFERING OUR MEMBERS A CHANCE TO ENJOY A QUALITY OF FOOD THAT CAN BE FOUND NOWHERE ELSE IN THE FLORIDA KEYS.

Small Plates

Shrimp Cocktail

Six locally caught shrimp, house cocktail sauce 12

BLT Sliders (2)

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

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 10

Add a medley of fresh Fruit

Or

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

Mediterranean Tuna

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

Bahamian Conch Fritters

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

3 Tacos

3 tacos, on soft flour tortilla or hard flour tortilla, picked red onion, queso fresco, lettuce, tomato, and cilantro aioli and served with sour cream, and homemade salsa

Chicken Tacos \$9

Steak \$11

Fresh Catch \$12

Salads

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 10

*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

Main Plates

Swamp Tacos

3 Crunchy Tacos with fried oysters, gator and crawfish with Pico de gallo, creole remoulade, Queso Fresco and Crispy Chips \$16

Oyster Po Boy

Fried Oysters on a roll, creole remoulade, arugula, tomato and pickled onion \$12.95

MYC Fresh Catch Sandwich

Locally caught fresh catch of the day fried, blackened or grilled jalapeno tarter sauce, lettuce, sliced Homestead tomatoes \$12

100% Prime Cut 8oz Angus Burger

100% prime cut 8oz patty cooked to order with choice of cheese, brioche bun, pickle, L/T/O \$8.95

***Veggy patty available**

Soup or Salad and Sandwich Platter

BLT, Grilled Cheese, or Ham & Swiss Cheese Sandwich with choice of Chef's soup du jour or a side salad \$9

Seafood Basket

Your choice of fried Oysters, Gator tail, Fresh Catch, or Shrimp served with a choice of french fries, sweet fries, or onion rings \$14.95
Combo Basket for two \$29

Chicken Strips Basket

Homemade chicken strips served with your choice of fresh cut French fries, sweet fries or onion rings \$11.95

French Dip

Shaved Prime Rib on a roll, served with Au Jus and creamy horseradish sauce \$9.95

Wings

(6) Hot, medium, mild, or garlic Celery and bleu cheese
Served with your choice of French fries, sweet fries, or onion rings. \$11.95

Grilled Quesadilla

Served with sour cream and homemade salsa
Chicken \$9
Steak \$11
Shrimp \$13

The MYC Omelet

4 farm fresh eggs, smoked bacon, spinach, tomatoes, cheddar cheese, choice of toast and fresh fruit \$11

Add choice of house fries, sweet potato fries or onion rings 2.50

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

Thank You

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