

# TO START

<b>CONCH CHOWDER</b> Monique's famous	12
<b>CONCH FRITTERS</b> Perfectly fried	15
<b>CRACKED CONCH</b> Bahamian style dipping sauce	16
<b>COCONUT SHRIMP</b> Served with coleslaw and choice of thai chili sauce or pina colada sauce	15
<b>SPINACH ARTICHOKE DIP</b> Creamy spinach dip with fresh tortilla chips	14
<b>BACON WRAPPED SCALLOPS</b> House teriyaki glaze	18
<b>MUSSELS</b> Choice of garlic butter, chipotle cream sauce, or coconut curry	17
<b>GRILLED WINGS</b> 10 wings with choice of sauce LATITUDES SPICY SRIRACHA ~ BUFFALO ~ THAI CHILI ~ LEMON PEPPER ~ BBQ SAUCE	18
<b>MOZZARELLA STICKS</b>	14
<b>NACHOS</b> Black beans, queso, cheddar cheese, jalapeños, sour cream, guacamole, served with pico de gallo ADD CHICKEN +5   STEAK +8   PULLED PORK +6	15



# LATITUDES LOUNGE *by Miami Yacht Club*

## ON THE LIGHTER SIDE

<b>COBB SALAD</b> Romaine lettuce, grilled chicken, egg, cucumber, tomato, red onion, feta cheese, bacon, served with caribbean mango vinaigrette	15
<b>CARIBBEAN SALAD</b> Mixed greens, mandarin oranges, tomatoes, red onions, cucumber, feta cheese, cranberries, served with caribbean mango vinaigrette	14
<b>BEYOND MEATBALLS COCONUT CURRY DISH</b> Served over a bed of white rice	16
<b>VEGETARIAN DUMPLINGS</b> Steamed with sesame oil	15
<b>VEGGIE STIR-FRY</b> Quinoa, asparagus, zucchini, squash, broccoli and red onions, tossed in teriyaki ADD ~ CHICKEN ~ MAHI ~ SALMON ~ SHRIMP +5	15

## HANDHELDS

### OUR HOUSE BLEND PATTY CONSISTS OF SHORT RIB, BRISKET, AND CHUCK

<b>M.Y.C BURGER</b> House patty with cheese AMERICAN ~ SWISS ~ BLUE ~ CHEDDAR	15
<b>YACHT BURGER</b> Topped with bacon, BBQ sauce, beer-battered onion rings, and cheddar cheese	17
<b>DECK HAND BURGER</b> House patty, caramelized onions, blue cheese crumbles, and cajun seasoning	17
<b>CAPTAIN'S BURGER</b> House patty, A-1 sauce, swiss cheese, caramelized onions, and fried egg	18

<b>CAJUN CHICKEN PHILLY</b> Red & green peppers, onions, swiss	15
<b>QUESADILLA</b> Choice of chicken, BBQ pork or blackened shrimp	14
<b>MARINA TACOS</b> 3 Shrimp, mahi mahi, or conch CHOICE OF FRIED ~ GRILLED ~ BLACKENED	17
<b>MAHI-MAHI SANDWICH</b> Mahi Mahi fillet CHOICE OF GRILLED, BLACKENED, CHIPOTLE RANCH	18
<b>BUFFALO CHICKEN</b> Fried chicken breast, buffalo sauce, topped with crumbled blue cheese	16

# ENTREES

<b>SALMON</b> Fresh hand cut filet with cedar glaze, and a choice of two sides	20
<b>MAHI-MAHI</b> Fresh mahi mahi fillet with a choice of two sides. Choose from blackened lemon caper sauce or coconut curry	22
<b>FISH N CHIPS</b> Beer-battered cod, tartar sauce, coleslaw and choice of two sides	17
<b>1/2 CHICKEN JERK OR BBQ</b> 1/2 chicken caribbean style or housemade BBQ style	18
<b>PASTA OF THE MONTH</b> Ask bartender for availability	19
<b>CHURRASCO &amp; SHRIMP</b> Choice of two sides	24
<b>SHRIMP CURRY</b> Sautéed celery and onions in a creamy green curry served with a choice of two sides	18

## LITTLE BOATERS

MAC N CHEESE ~ GRILLED CHEESE ~ 2 SLIDERS ~ CHICKEN TENDERS ~ GRILLED CHICKEN BREAST

ALL LITTLE BOATERS ITEMS 8

## SIDES

FRENCH FRIES	<i>Desserts</i>
SWEET POTATO FRIES	
YUCCA FRIES	
WEDGE FRIES	
VEGGIE MEDLEY	
WHITE RICE	
BLACK BEANS	
SWEET PLANTAINS	
PEAS & RICE	
COLESLAW	
HOUSE SALAD	STRAWBERRY PAVLOVA 12
CAESAR SALAD	WHISKEY CAKE 10
	KEY LIME PIE 9

## RAW BAR FRIDAY, SATURDAY, & SUNDAY ONLY

<b>MYC SEAFOOD PLATTER</b> Crab claws, 1/2 lb peel & eat shrimp, 1/2 dozen oysters, ahi tuna sashimi, and a choice of fish dip or chef's ceviche	MKT	<b>SEBASTIAN OYSTERS</b>	6ct 16 1 Dozen 28
<b>JONAH CLAWS   STONE CRABS</b> Seasonal	22	<b>FISH DIP</b>	15
<b>6OZ. PEEL &amp; EAT SHRIMP</b>	1/2 lb 14   1 lb 27	<b>CHEF'S CEVICHE</b>	16
		<b>AHI TUNA TAKI</b>	MKT

# MYC *Cocktails*

**\$12**



## **GRAND BAHAMA SMASH** Take Home Our Souvenir **Coconut Cup 24**

Coconut rum, gosling dark rum,  
creme de banana, pineapple  
juice, lemon juice

### **TITOS RITA**

Tito's vodka, triple sec, lime juice,  
agave nectar

### **APEROL DELIGHT**

Prosecco, aperol, orange bitters,  
orange twist

### **CAPTAIN CUCUMBER**

Gray whale gin, st. germain, lime  
juice, simple syrup, muddle mint,  
cucumber

### **MEZCAL MULE**

Mezcal, lime juice, simple syrup,  
ginger beer

### **PAINKILLER**

Pussers rum, coco lopez, orange  
juice, pineapple juice

### **DAIQUIRIS**

Pina Colada, Strawberry Or  
Mango

## WINES

### ROSÉ & BUBBLY

By The Bottle

**LA MARCA** Prosecco, Italy

**FLEUR DE MER** Rose, France

### WHITE

By The Bottle

**SONOMA-CUTRER** Chardonnay, CA

**WHITE HAVEN** Sauvignon Blanc, NZ

### RED

By The Bottle

**BROADSIDE** Cabernet, CA

**BERINGER** Cabernet, Sonoma

**J VINEYARDS** Pinot Noir, Sonoma

**GABBIANO** Chianti, Tuscany

**SANTA JULIA** Malbec, Argentina (Organic)

**JOIN US FOR OUR  
HAPPY HOUR!  
TUE - FRI 4 PM - 7 PM**

## DOMESTIC BEERS

### DOMESTIC BUCKETS 6 FOR 27

**BUDWEISER**

**COORS LITE**

**WHITE CLAW**

**BUD LITE**

**YUENGLING**

**NA CORONA**

**LAGUNITAS**

**MILLER LITE**

## IMPORTED BEERS

### IMPORTED CRAFT BUCKETS 6 FOR 33

**CORONA**

**MODELO**

**RED STRIPE**

**HEINEKEN**

**STELLA**

**GUINNESS**

### **WEDNESDAY NIGHT FAJITA & MARGARITA SPECIALS**

FROM 5PM-CLOSE

### **THURSDAY NIGHT**

PRIME RIB NIGHT & 1/2 OFF WINE BOTTLES  
FROM 5PM -CLOSE

### **FRIDAY NIGHTS LIVE MUSIC!**

6PM - 9PM

### **SUNDAY POOL DAY**

LIVE MUSIC FROM 2PM-6PM

### **WEEKDAY LUNCH SPECIALS**

WEDNESDAY-FRIDAY 12PM-4PM

**COME JOIN THE FUN  
AT LATITUDES LOUNGE**

18% Gratuity Added To All Checks

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness. Please inform your server of any allergies or intolerances prior to ordering.