







Apps

NACHOS \$15.95

cheddar cheese sauce, black beans, pico de gallo, fresh jalapeños, sour cream and romaine lettuce

ADD: STEAK' \$8.00 GROUND BEEF' \$6.00

CONCH FRITTERS \$17.50

crispy conch fritters, spicy peach sauce, plantain chips, smoked aioli and micro cilantro

FRIED BEEF EMPANADAS \$15.50

ground beef, cilantro jalapeño sauce and consommé dipping sauce

STEAK BITES* \$16.95

seared steak bites, lime garlic butter, crostini and mojo aioli dipping sauce

SHRIMP CEVICHE TOSTONES \$18.50

crispy plantain tostones, shrimp salad, fresh lime juice, cilantro and avocado

SMOKED CRAB DIP SKILLET \$18.50

served warm jumbo lump crab, melted oaxaca & parmesan cheese, pickled sweet onions and jalapeños with grilled pita bread and micro cilantro

FRIED CALAMARI \$17.50

crispy calamari, marinara sauce, parmesan and lemon

TRUFFLE FRIES \$16.95

parmesan cheese, parsley flakes and white truffle oil

Wings

WINGS \$17.95

served with celery & carrot

CHOICE OF SAUCES

buffalo lemon cajun dry rub smokey bbq sauce lemon pepper buffalo lemon pepper garlic parmesan spicy peach sauce





ADD ONS: SALMON \$8 CHICKEN \$6 SHRIMP \$8 STEAK* \$8

ISLAND COBB SALAD \$16.95

romaine lettuce, bacon bits, hard boiled eggs, cucumbers, pickled sweet onions, mango, tomatoes, blue cheese crumbles and ranch dressing

CAESAR SALAD \$15.50

romaine hearts, house caesar dressing and parmesan & garlic herb croutons

Island Creations

FRIED SNAPPER \$26.50

fried yellowtail snapper, belizean rice & beans, aji verde sauce and cucumber cabbage slaw

SHRIMP HOT PLATE \$27.50

grilled cajun shrimp, fajita veggies, melted oaxaca & parmesan cheese and flour tortillas on a sizzling hot plate

SUB: STEAK* \$3.00 ADD: STEAK* \$8.00

GRILLED CHICKEN KABOB \$18.50

grilled chicken skewers, veggies, peach honey glaze, belizean rice & beans, sweet plantains and aji verde sauce

ISLAND BOWL \$19.50

grilled chicken with coconut jasmine rice, spicy mayo, fresh veggies and sesame seeds

SUB: SALMON \$4.00 SUB: STEAK* \$4.00 SUB: SHRIMP \$4.00 ADD: SALMON \$8.00 ADD: STEAK* \$8.00 ADD: SHRIMP \$8.00

MAHI SANDWICH \$18.95

blackened mahi, american cheese, purple cilantro slaw, house sauce and tomatoes

THE SMASH BURGER* \$18.50

double smash patties, american cheese, roasted onions & mushrooms, bacon, baby arugula and garlic aioli served with house fries

SHRIMP TACOS \$17.50

crispy shrimp, boom boom sauce, cilantro cabbage slaw, aji verde, flour tortilla and micro cilantro





BELIZEAN RICE & BEANS \$8.50 COCONUT JASMINE RICE & BEANS \$8.50 FRIES \$10.50 SWEET PLANTAINS \$6.00 TOSTONES \$8.50 YUCA FRIES \$8.50



AND DON'T FORGET TO ORDER DESSERT!



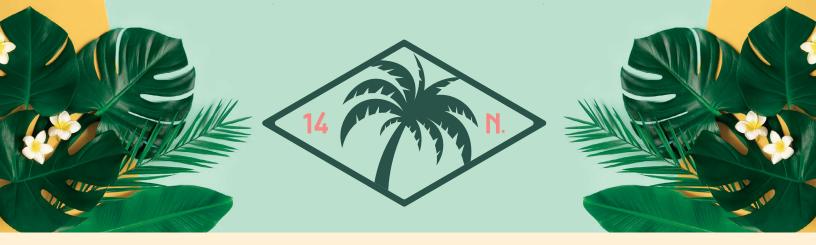




ICE CREAM COOKIE \$11.50

jumbo cookie, vanilla ice cream and a caramel drizzle







aiquiris



Daiquiris were available only in Cuba until about 100 years ago, and we're here to pay homage to the drink's exotic origins with an evolved menu of more than 15 different varieties.

12oz Cup \$12.00 16oz Logo Cup \$16.00 22oz Fish Bowl \$23.00 Fish Bowl Refill \$16.00

Parrot Floater \$7 Premium Parrot Floater \$9

PIÑA COLADA STRAWBERRY FIELDS **MANGO** RIP TIDE

HIGH TIDE VIRGIN ISLAND SLACK TIDE

GOIN BANANAS DANIA BLUE HURRICANE

JOLLY GREEN SOUR APPLE MAUI WAUI WIPE OUT

aiquiri Specials

SUPERMAN

dania blue, piña colada and strawberry fields

SOUR SKITTLE

rip tide and sour apple

ISLAND TIME

banana, piña colada and strawberry fields

THE HANGOVER*

hurricane, sour apple, rip tide and wipe out

14 NORTH MARGARITA \$16.00

classically made with blanco tequila, fresh squeezed lime juice and agave

14 NORTH MOJITO \$16.00

bacardí rum, fresh mint & fresh lime juice muddled with simple syrup and shaken to perfection

flavor options: strawberry, coconut, mango or passion fruit

14 NORTH MULE \$16.00

vodka, fresh lime juice, ginger beer

The World's Coastal Inspirations.

9oz Glass | Bottle

WHITES

LA MARCA SPLIT \$14.00 WHITE HAVEN SAUVIGNON BLANC \$19.00 | \$51.00 NOBILO SAUVIGNON BLANC \$18.00 | \$50.00 BEX RIESLING \$18.00 \$40.00 ECCO DOMANI PINOT GRIGIO \$14.00 | \$35.00 WILLIAM HILL CHARDONNAY \$18.00 \$42.00 MIRASSOU MOSCATO \$14.00 \$42.00

- Cerveza

BOTTLES

angry orchard \$8.00 corona \$8.00 heineken \$8.00 michelob ultra \$8.00 miller light \$8.00 stella artois \$8.00

CANS

high noon \$9.00 flavor options: watermelon, pineapple, grapefruit or black cherry

jai alai \$14.00 19oz can

DARK HORSE ROSÉ \$15.00 | \$42.00 HAHN PINOT NOIR \$18.00 | \$50.00 HAHN MERLOT \$16.00 | \$42.00 LOUIS MARTINI CABERNET \$20.00 | \$52.00 SMITH & HOOK CABERNET \$20.50 | \$52.00 19 CRIMES RED BLEND \$15.00 | \$42.00 ALAMOS MALBEC \$14.00 | \$34.00







PLEASE DRINK RESPONSIBLY **LET'S GET SOCIAL!** @14NorthDania

NON-ALCOHOLIC

corona \$7.00 athletic mexican style copper \$7.00 athletic run wild ipa \$7.00

14 North where it's always a vibe.

NOW AVAILABLE ON UBER EATS AND DOORDASH

HAPPY HOUR MONDAY - FRIDAY 4-6PM

MONDAY **TUESDAY**

Don't forget about Happy Hour from 4-6pm!

Taco Tuesday 4-closing \$5 Margarita

WEDNESDAY

Don't forget about Happy Hour from 4-6pm!

THURSDAY

Ladies night 50% off 14 North Cocktails LIVE DJ 7-10pm

FRIDAY

\$15 Fishbowls open - 7pm LIVE Music 7-10pm

LIVE DJ 11-closing

SATURDAY

LIVE Music 7-10pm LIVE DJ 11-closing

SUNDAY

Drink Specials 11am - 4pm