



LAUDY FUNFARE

WE ARE A MICROWAVE-FREE KITCHEN. WE PRIDE OURSELVES IN MAKING THE MAJORITY OF OUR ITEMS IN-HOUSE. OUR MENU IS PROUDLY CURATED BY OUR EXECUTIVE CHEF, SERGIO VELAZQUEZ. [AKA MAD CHEF 954]



SCAN ME FOR
SPECIALS & UPDATES



SHARING IS CARING

MAD CHEF STAPLES

18 | WINGS YOUR WAY GF
baked, fried or grilled, mild/medium/hot/bbq, bleu cheese or ranch [+1 add grilled onions]

17 | SPINACH & ARTICHOKE DIP GF VT
roasted artichokes, creamy spinach, mozzarella and cream cheese, house-made blue corn tortilla chips [+5 CRAB MEAT]

17 | ALL ABOUT THE MEAT BALLS
all beef meatballs made in-house, marinara, ricotta, mozzarella cheese, crostini [+6 SPAGHETTI]

16 | ROASTED PORK TACO TRIO GF
cabbage, radish, chipotle aioli, cotija cheese, cilantro, corn tortillas [SUB CHICKEN, +4 SHORT RIB/FISH/SHRIMP, NO MIX & MATCH]

16 | SWEET CHILI BRUSSELS GF VT
flash fried brussel sprouts, sweet chili sauce, bacon, sriracha aioli

30 | LAMB LOLLIPOPS GF
marinated and grilled to perfection, served with house-made spicy tzatziki [+10 MAKE IT THE MAIN EVENT WITH 4 LOLLIPOPS AND ONE SIDE]

18 | PORK CHORIZO SLIDERS
pulled pork, chorizo, grilled onions, mozzarella cheese, potato sticks, bbq sauce, hawaiian rolls

18 | ROASTED BONE MARROW GF
herbs, truffle oil, crostini [+10 LUGE SHOT]

16 | BACON WRAPPED DATES GF
stuffed with bleu cheese, maple glaze

18 | BUILD YOUR OWN TRUFFLE MAC VT
truffle oil, gooey six cheese blend [+4 BACON | +7 CHICKEN | +8 PROSCIUTTO | +10 SHRIMP | +12 SALMON]

15 | BRUSCHETTA VT
parmesan, balsamic glaze drizzle, crostini

SOUP

TOMATO BISQUE VT V
8 | cup & crackers
15 | bowl & cheesy bread
16 | cup & grilled cheese sandwich
ASK ABOUT SOUP OF THE DAY

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES/AVERSIONS PRIOR TO ORDERING. RED CIRCLE = CAN BE MODIFIED TO THE SPECIFIED ALLERGY/AVERSION.

20% Gratuity will be added to parties of 6 or more and for any tabs left open at the end of the night. 3% credit card processing fee applied to all checks paid via credit cards. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. CONSUMER INFORMATION - THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. 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. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Section 61C-4.010(8), Florida Administrative Code Provided by the Florida Department of Business and Professional Regulation Division of Hotels and Restaurants www.MyFloridaLicense.com/DBPR/hotels-restaurants/

LAUDY BY THE SEA

19 | AHI TUNA WONTONS*

yellowfin tuna, avocado, sesame seeds, cucumbers, seaweed salad, crispy wontons

20 | ZERO'S FRESH LOCAL FISH DIP GF

locally caught fish, celery, carrots, house-made blue tortilla chips

22 | MUSSELS LAUDY STYLE GF

spicy fra diavolo marinara sauce OR tuscan white wine sauce, grated cheese, crostini [+6 LINGUNI]

24 | CHARRED OCTOPUS GF

charred octopus, crispy potatoes, cilantro aioli, arugula

20 | BANG BANG SHRIMP

panko crusted shrimp tossed in bang bang sauce, chipotle slaw, sesame seeds, sriracha drizzle

18 | ½ DOZEN BLUEPOINT OYSTERS*



GREENERY

+4 CHICKEN

+7 PROSCIUTTO

+10 SHRIMP

+12 SALMON

+12 STEAK

+12 TUNA

17 | THE LAUDY SALAD GF VT

bibb lettuce, bacon, tomatoes, hard-boiled egg, cucumber, bleu cheese crumbles, ranch

17 | TRADITIONAL GREEK SALAD GF

tomatoes, cucumber, red onion, feta, pepperoncini, green peppers, kalamata olives [+2 ADD LETTUCE]

21 | GOAT CHEESE SALAD VT

arugula, raisins, almond slices, goat cheese croquettes, radishes, guava vinaigrette

20 | SEASONAL BURRATA SALAD VT

grilled peaches, berries, arugula, truffle honey, balsamic glaze, crostini

17 | HARVEST SALAD VT GF

mixed greens, candied pecans, strawberries, red onions, bleu cheese crumbles, balsamic dressing

15 | CHARRED CAESAR SALAD VT

charred romaine stalks, bacon, shaved parmesan, crostini, caesar dressing



HANDELDHS

SEASONED FRIES I +4 TRUFFLE FRIES

+1 SWEET POTATO WAFFLE FRIES

16 | THE LAUDY BURGER GF V VT

[SUB VEGGIE OR TURKEY | +1 AMERICAN/CHEDDAR/SWISS/MOZZARELLA/BLEU CHEESE] angus prime beef, lettuce, tomato, red onion, brioche bun

17 | REUBEN SANDWICH

grilled corned beef, swiss, sauerkraut, grilled rye bread, thousand island, whole grain mustard

18 | AWARD WINNING PHILLY

shaved ribeye, grilled onions, melted mozzarella, mayo spread on a hoagie

18 | BUFFALO CHICKEN WRAP

crispy chicken, spring mix, bacon, ranch, bleu cheese crumbles, mozzarella cheese, flour tortilla

18 | CHICKEN CAESAR WRAP

grilled chicken, caesar salad, bacon bits, wrapped in flour tortilla

16 | GRILLED CHEESE

three-cheese mix [AMERICAN, CHEDDAR, MOZZARELLA], garlic challah bread

18 | CAPRESE SANDWICH VT

mozzarella, tomato, greens, basil, truffle balsamic glaze, french baguette [+4 CHICKEN | +7 PROSCIUTTO | OR MAKE IT A SALAD]



POWER BOWLS

SERVED WITH PICKLED GINGER, CUCUMBER, BROCCOLI, CARROTS, EDAMAME, GREEN ONIONS & AVOCADO

21 TOFU | 21 CHICKEN | 24 STEAK |

23 SHRIMP | 30 TUNA | 30 SALMON |

CHOOSE: SPINACH | WHITE RICE | QUINOA | LO MEIN NOODLES

SAUCE: CHIPOTLE AIOLI | CILANTRO AIOLI | TERIYAKI



SWEETS

12 | MILLIONAIRE'S CHEESECAKE

13 | BROWNIE COOKIE SUNDAE

11 | FRIED BANANA CHEESECAKE

12 | CHUNKY CARROT CAKE

12 | HOMEMADE KEY LIME PIE

HOURS

SUNDAY - THURSDAY 11AM - 10PM

FRIDAY - SATURDAY 11AM - 11PM

HAPPY HOUR

MONDAY - SUNDAY 4PM - 7PM

LUNCH

MONDAY - FRIDAY

11AM - 4PM

DINNER

MONDAY - SUNDAY

4PM - 10PM

WEEKEND BRUNCH

SATURDAY & SUNDAY

11AM - 4PM

THE MAIN EVENT

SEA
LAND

32 | TIGER SHRIMP SCAMPI

tiger shrimp and linguini, lemon, butter, white wine sauce, garlic bread

34 | BAKED SALMON GF

salmon fileted in house, lemon wine reduction sauce, seasoned rice and vegetable medley [OR CHOOSE ONE SIDE]

36 | SEARED AHI TUNA GF

seared ahi tuna steak, served with spinach and wasabi mashed potatoes

34 | COBIA YOUR WAY GF

blackened, broiled or fried cobia filet, white rice, mango salsa and cilantro aioli [MAKE IT A SANDWICH | 24]

42 | BRAISED SHORT RIB

braised short rib on a potato cake with a demi glaze, vegetable medley and topped with crispy onions

41 | CHIMICHURRI SKIRT STEAK

marinated and grilled to perfection, rice & bean and vegetable medley [OR CHOOSE ONE SIDE]

39 | LAMB SHANK

braised lamb shank over house mashed potatoes

43 | ORANGE GLAZED CRISPY DUCK GF

orange glazed crispy duck with sriracha slaw, brussel sprouts, roasted potatoes

30 | MOJO GRILLED CHICKEN THIGH GF

grilled citrus boneless chicken thighs, grilled onions, vegetable medley, rice & beans [SUB MOJO PORK]

28 | MADCHEF CHICKEN PARM

breaded to order, crispy and savory chicken breast, marinara sauce, creamy melted mozzarella cheese, linguini, garlic bread [SUB EGGPLANT | 26 | OR MAKE IT A SANDWICH | 18]



ACCOMPANIMENTS

7 | SIDE GARDEN SALAD | 7 | SIDE CAESAR SALAD

7 | STREET CORN | 9 | ASPARAGUS | 9 | BROCCOLI | 7 AVOCADO

7 | SEASONED FRIES | 12 | TRUFFLE FRIES

7 | RICE & BEANS | 7 | HOUSE MASH | 7 | VEGETABLE MEDLEY

8 | SWEET POTATO WAFFLE FRIES

PLEASE VIEW OUR TABLE DISPLAYS FOR WEEKLY EVENTS & MORE

White & Rosé

GABBIANO PINOT GRIGIO I ITALY

SANTA MARGHERITA PINOT GRIGIO I ITALY

HESS CHARDONNAY I CALI

SONOMA CUTRER CHARDONNAY I CALI

WHITEHAVEN SAUV BLANC I NEW ZEALAND

BEZEL SAUV BLANC I CALI CAKEBREAD

TERRAS GUADAS ALBARIÑO I SPAIN

DECOY ROSÉ I CALI

WHISPERING ANGEL ROSÉ I FRANCE

Red Wine

HAHN PINOT NOIR I CALI

LA CREMA PINOT NOIR I MONTEREY

FRANCISCAN CAB SAUV I CALI

DECOY CAB SAUV I CALI

BONANZA CAB SAUV I CALI

BANFI CLASSICO CHIANTI I ITALY

CAYMUS WALKING FOOL RED BLEND I CALI

TAPESTRY RED BLEND I CALI

DUCKHORN MERLOT I CALI

ACHAVAL FERRER MALBEC I ARGENTINA

SELLA SUPER TUSCAN I ITALY

STAGS' LEAP PETITE SIRAH I CALI

Bubbles

LAMARCA PROSECCO I ITALY

CHANDON SPARKLING WINE I CALI

MOET CHANDON CHAMPAGNE I FRANCE



10

34



10

34



12

45



13

52



24

100

Libations

*ON HAPPY HOUR | MOCKTAIL I 8 M | RITUAL ZERO PROOF SPIRITS I 10 R



FRESH
HOUSE-PRESSED
JUICES & SYRUPS

15 | *LAS OLAS MULE M

new amsterdam vodka, muddled blackberries, orgeat syrup, fresh lemon juice, ginger beer

16 | SMOKEY STRANAHAN R

bulleit bourbon, angostura and orange bitters, house-made simple, orange peel, filthy cherry, large rock

15 | *THE JUNGLE QUEEN R

rumhaven coconut water, aperol, pineapple juice, fresh lime juice, house-made simple

16 | FAT VILLAGE REFRESHER M

tito's vodka, fresh pressed watermelon juice, lemon juice, house-made mint lemongrass syrup

15 | *VICTORIA PARK M

New Amsterdam vodka, peach schnapps, fresh lemon juice, house-made simple, topped with sparkling grapefruit soda

16 | *HEAT WAVE M R

corazon tequila, fresh pressed cucumber juice, muddled jalapeños, fresh lime juice, house-made simple, pineapple juice, tajin half rim

16 | *HIDDEN GEM M R

milagro silver tequila, house-made hibiscus serrano syrup, fresh lime juice, passionfruit puree, rosewater spritz, tajin half rim
{award winner at Margarita Festival 2025 }

16 | PICK ME UP ESPRESSO MARTINI

stoli vanilla vodka, kahlua, shot of espresso
[ADD BAILEYS]

16 | FEELIN' FANCY MARTINI R

fords gin, st. germain, pressed cucumber juice, fresh basil, house-made sour

16 | FRISKY WHISKEY MARTINI R

jack daniels whiskey, amaretto, fresh lemon juice, house-made simple, egg white

18 | THE SISTRUNK R

fort mose bourbon, mr. black coffee liqueur, cinnamon syrup, orange bitters, large rock

18 | THE AIA OLD FASHIONED R

balcones blue corn whisky, simple syrup, orange bitters, large rock

Beer & Canned Cocktails

*ON HAPPY HOUR / L LOCALLY BREWED



DRAFFTS

8 | ELYSIAN SPACEDUST IPA

7 | *STELLA LAGER

7 | *YUENGLING LAGER

6 | *MILLER LITE PILSNER

GULFSTREAM L

7 | *GRAPHIC HYBRID IPA

7 | *HOLD MY BEER LAGER

TARPON RIVER L

9 | HONEY LOVE [9.5% SNIFTER]

CANS

7 | *GUINNESS DRAUGHT

GULFSTREAM L

8 | HOLD MY BEER LIGHT LAGER

TARPON RIVER L

7 | GOOD AS GOLD GOLDEN ALE

FUNKY BUDDHA L

7 | *FLORIDIAN HEFEWEIZEN

CIGAR CITY - TAMPA L

8 | JAI ALAI IPA

WYNWOOD - MIAMI L

8 | LA RUBIA BLONDE ALE

CANNED COCKTAILS

8 | *HIGH NOON [VODKA]

GRAPEFRUIT | PINEAPPLE | WATERMELON

8 | *SURFSIDE [VODKA]

GREEN TEA | PEACH TEA
ICED TEA & LEMONADE | STRAWBERRY LEMONADE

8 | *LONG DRINK [GIN]

TRADITIONAL CITRUS

Refreshments

3.50 [FREE REFILLS]

COKE

DIET COKE

COKE ZERO

ICED TEA

GINGERALE

SPRITE

CLUB SODA

COFFEE

5 | FRESH LEMONADE
[+1 STRAWBERRY]

5 | ARNOLD PALMER

STILL & SPARKLING WATER

5 | SMALL BOTTLE

10 | LARGE BOTTLE

THE LAUDY VIBE: OUR PROMISE

Local family owned, Laudy Bar Craft Kitchen is an urban village playground born from the heart of Fort Lauderdale's F.A.T. Village [Food. Art. Technology.] "Laudy" celebrates our city with praise and pride, and our greatest wish is to make you feel right at home. We deliver an unforgettable "Laudy Vibe" guest experience through fresh craft food and cocktails, ensuring a welcoming space for all. We are proud to support our community by showcasing local artists and musicians. We are Laudy!