Fort Lauderdale

South Florida. Dock sheet for the chef.

transientchef.com/fort-lauderdale

Checked November 2026. Re-checked every 90 days.

First calls

- **Your captain**: Ask who they use before you call anyone below
- **American Yacht Agents**: Foreign-flagged agency, CBP formalities, US East Coast; confirm coverage
- **National Marine Suppliers**: Full provisions, logistics, onward shipping; 2800 SW 2nd Ave +1 954 764 0975, info@nationalmarine.com
- **Yacht Chandlers**: Provisions dept, free daily local delivery, worldwide shipping; store at LMC
- **Owen Doyle Provisions (ODP)**: Deep specialty order; Delray Beach, works the Lauderdale docks
- **A Cut Above Butcher & Provisions**: Custom cuts, long dry-aged beef; 1702-A Cordova Rd
- **Meat N' Bone**: Online butcher yacht desk: A5, dry-aged, game, seafood to the dock (877) 448-6328, yachts@meatnbone.com

Order before you land

- Center-of-plate in volume: 48 to 72 hrs via provisioner or butcher
- Full charter + specialty via National Marine / Yacht Chandlers: 2 to 4 days
- Onward shipping (Med container, Caribbean air cargo, jet drop): 5 to 7 days min
- A Cut Above: call to confirm lead time on larger orders
- Croissan'Time: ask them to freeze before proof; confirm lead time
- Whole Foods provisioning service: 48 hrs notice, 24 hrs to cancel
- Stone crab: confirm season open (15 Oct to 1 May) before promising
- Boat Show week (27 to 31 Oct 2027): order well ahead, windows compress

Where the boat sits

- Bahia Mar, Pier Sixty-Six, Las Olas, Hall of Fame, 17th St Yacht Basin
- Bahia Mar: to 300ft, golf-cart provisioning support along the docks
- LMC: gated refit yard; tell yard office, give provisioner boat and berth
- 17th St Yacht Basin: slips to 89ft; call the marina for bigger
- Every serious provisioner delivers to the gangway at any marina
- Private docks up New River and canals: give address, dock side, access notes
- 17th Street corridor is the spine; suppliers close to the main marinas

Market days

- Homestead/Redland local produce Dec to Apr; ask provisioner for it
- Total Wine, Harbor Shops: 0900 to 2200 Sun to Thu, to 2300 Fri and Sat
- Finster Murphy's and International Market: call ahead for hours

Crew food

- Costco / BJ's: bulk proteins, frozen, dry goods; the crew backbone
- Restaurant Depot: big crew or crossing only; case lots, membership
- Publix at The Harbor Shops: mid-week top-ups
- Over-provision crew staples and frozen here before going down-island

The one-day ground run

1. Publix at The Harbor Shops: one-stop grab
2. Finster Murphy's, 1497 SE 17th St: fish
3. A Cut Above, 1702-A Cordova Rd: pick center-of-plate cuts
4. International Market & Fine Wine, 1428 SE 17th St: pantry, wine
5. Croissan'Time, 1201 N Federal Hwy: freeze-ahead bread order
6. Whole Foods, 501 SE 17th St: organic top-up or 48-hr order
7. Staging deep: Costco (Restaurant Depot if big boat) for bulk, frozen
8. Staging deep: Delaware Chicken, Hollywood; Total Wine for beverage

What goes wrong

- Boat Show week: provisioners at capacity, marinas full, 17th St gridlocked
- Onward docs (origin, HS codes, vet/phyto) wrong = held at destination
- Hurricane season Jun to Nov, peak Aug to Oct; watch tropics, stage early
- Last-minute gets what's left; give 48 to 72 hrs on anything that matters
- Export beverage: route through provisioner, not retail (FL sales tax)

Dates

- FLIBS: 27 to 31 October 2027
- Florida stone crab season: 15 October to 1 May
- Florida spiny lobster season: 6 August to 31 March

Something changed? transientchef@gmail.com, "Fort Lauderdale" in the subject. Fixed the same week, your name on the page.

Chef to chef. No commissions, no sponsored vendors.