

BEVERAGE PACKAGES

THE ADMIRAL 125

BILLECART-SALMON Brut Réserve Champagne
RUMOR Rosé
DOMAINE LAROCHE Chablis
DOMAINE SERENE Pinot Noir
FOR LYCHEE'S SAKETINI, DETOX RETOX, APEROL SPRITZ
BLOODY MARY & FRESH JUICES

THE CADET 48

GAMBINO Prosecco
SAINTE MARGUERITE SYMPHONIE Rosé
MIMOSA & BELLINI

VEUVE CLICQUOT 100
Yellow Label, Champagne, France

BLOODY MARY BAR

CRAFT YOUR OWN
20

CHOICE OF	SPICE IT UP	
Vodka, Tequila or Mezcal	Choose from our Curated Collection of Hot Sauce	
GARNISH	Lemon & Lime	Cocktail Onion
Pickled Asparagus	Olives & Blue Cheese Olives	Cherry Tomato
Gherkin Pickles	Pickled Pepper Skewers	Cocktail Shrimp
Spicy Dills Pickles	Assorted Cheese Skewer	Pepper Beef Stick

FRESHLY PRESSED JUICE
Orange, Pineapple, Strawberry, Watermelon **15**

BRUNCH COCKTAILS

A LA CARTE

MIMOSA 20 Luca Paretti Prosecco Fresh Orange Juice	BELLINI 20 Luca Paretti Prosecco White Peach	APEROL SPRITZ 20 Aperol, Orange Luca Paretti Prosecco
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ZERO PROOF

TOASTED ALMOND COFFEE 9
Califia Farms Almond Milk
Roasted Almonds, Vanilla, Espresso

WATERMELON MOJITO 16
Seedlip “Grove 42”, Mint, Lime

LYCHEE MARTINI 16
Lychee, Pressed Coconut Water
Lemon, Orange Blossom

FRESH COCONUT WATER 14

FROZEN

PIÑA COLADA 24
Absolut Elyx, Coconut
SERVED IN A FRESH COCONUT

CHOICE OF FLOATER
Espresso OR Strawberry

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CATCH IS REQUIRED TO INFORM OUR GUESTS THAT CONSUMING ANY RAW OR UNDERCOOKED MEAT, SHELLFISH, POULTRY, FISH, EGGS OR ANY OTHER FOOD COOKED TO ORDER MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 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.

Catch imposes a mandatory service charge of 20% on all food and beverage sales, which is paid to eligible employees as wages and the balance retained by Catch to offset operational costs.

BRUNCH MENU

79 PER PERSON

AT THE CATCH BOAT

FRESH CEVICHE

- SALMON***
Aji Amarillo Sauce
- MEDITERRANEAN OCTOPUS*** (GF)
Heirloom Tomatoes, Kalamata Olive
- MUSSELS ESCABECHE*** (GF)
PEI Mussels, Smoky Tomato Vinaigrette

SUSHI

- MAKI**
SALMON AVOCADO ROLL* (GF)
- SPICY TUNA ROLL***
- SPICY YELLOWTAIL ROLL***
- VEGETABLE KING ROLL***
- NIGIRI**
CHEF'S SELECTION OF DRESSED NIGIRI*

RAW BAR

- EAST COAST OYSTERS***
- SHRIMP COCKTAIL***
CLASSIC ACCOMPANIMENTS

BREAKFAST CLASSICS

- BELGIAN WAFFLES** Maple Syrup, Fresh Berries
- GREEK YOGURT PARFAIT** Fresh Seasonal Fruits, House-Made Granola
- HOMESTEAD ORGANIC EGGS*** Made-to-Order Omelettes & Scrambled Eggs (GF)
- SMOKED SALMON*** Everything Bagels, Cream Cheese, Tomato, Cucumber, Onion, Capers
- THE BAKERY** Daily Pastries, Quiche, Fruit Preserves, Artisan Breads and House-Made Butters
- ON THE SIDE** Bacon & Smoked Sausage

SALADS

- CAESAR SALAD**
Baby Romaine Lettuce, Aged Parmesan
Spicy Garlic Croutons (GF)
- SPICY CUCUMBERS**
Chili Oil, Garlic Crisps
- GREEK SALAD**
Beefsteak Tomato, Cucumber
Barrel Aged Feta, Oregano Dressing (GF)
- WATERMELON SALAD**
Passion Fruit Vinaigrette, Confit Tomato
Goat Cheese, Mint (GF)
- GUACAMOLE**
Hass Avocado, Smoky Sumac Chips
- MEZZE TRIO**
Hummus, Tzatziki, Chorizo Frito
- CHARCUTERIE**
Assorted Artisanal Cured Meats & Cheeses
- ANTIPASTI**
Roasted Seasonal Vegetables
- GRILLED TOMATO FLATBREAD**
Whipped Ricotta, Roasted Mushroom
Truffle Honey, Crispy Shallot

CAVIAR CART

- OSSETRA CAVIAR**
- HOUSE-MADE CHIPS**
- ACCOUTREMENTS**
Potato Crisp, Crème Fraiche, Chives
+25

COAL FIRED ROBATA

- SKEWERS**
GARLIC SHRIMP SKEWER*
Chili Rub
- CORN SKEWER***
Chili Butter, Cotija Cheese
- BEEF KOFTA***
Ginger Glaze, Za'atar
- CARVING**
PERUVIAN CHICKEN*
Aji Panca, Green Sauce
- GRASS-FED NY STRIP***
Chimichurri (GF)
- WASABI MISO SALMON***
Ginger Soy Glaze
- WEEKLY CARVING***
Chef's Selection

- TRUFFLE MUSHROOM SPAGHETTI**
Wild Mushroom Ragu, Truffle Cream

- PATA NEGRA JAMÓN IBÉRICO**
Carved To Order

SIDES

- ROASTED POTATOES**
Roasted Red Pepper & Onion-Garlic Herb Butter
- MEDITERRANEAN RICE**
Basmati, Lentil, Turmeric, Feta, Pomegranate

DESSERT

VISIT CHEF'S CURATED SWEETS STATION