

BEVERAGE PACKAGES

The Admiral

125

BILLECART-SALMON Brut Réserve Champagne

RUMOR Rosé

DOMAINE LAROCHE Chablis

DOMAINE SERENE Pinot Noir

**FOR LYCHEE'S SAKE, 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

Vodka, Tequila or Mezcal

SPICE IT UP

Choose from our Curated Collection of Hot Sauce

GARNISH

Pickled Asparagus
Gherkin Pickles
Spicy Dills Pickles

Lemon & Lime

Olives & Blue Cheese Olives
Pickled Pepper Skewers
Assorted Cheese Skewer

Cocktail Onion

Cherry Tomato

Cocktail Shrimp

Pepper Beef Stick

FRESHLY PRESSED JUICE

Orange, Pineapple, Strawberry, Watermelon 15

BRUNCH COCKTAILS

a la carte

MIMOSA 20

Luca Paretto Prosecco
Fresh Orange Juice

BELLINI 20

Luca Paretto Prosecco
White Peach

APEROL SPRITZ 20

Aperol, Orange
Luca Paretto Prosecco

PIÑA COLADA 24

Absolut Elyx, Coconut

SERVED IN A FRESH COCONUT

choice of floater

Espresso or Strawberry

Zero Proof

TOASTED ALMOND COFFEE 9

Califa 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

ALL PACKAGES ARE PRICED PER PERSON. CONSUMPTION IS LIMITED TO TWO HOURS
AND ONE BOTTLE MAXIMUM PER PERSON UNLESS ORDERED A LA CARTE

A 20% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK

BRUNCH MENU

79 per person

AT THE CATCH BOAT

Sushi

SALMON AVOCADO ROLL*
SPICY TUNA ROLL*
SPICY YELLOWTAIL ROLL*
VEGETABLE KING ROLL*
NIGIRI SELECTION*

Fresh Ceviche

SALMON*
Passionfruit, Lychee
MEDITERRANEAN OCTOPUS*
Heirloom Tomatoes, Smoked Paprika
MUSSELS ESCABECHE*
PEI Mussels, Smoky Tomato Vinaigrette

Raw Bar

EAST COAST OYSTERS*
SHRIMP COCKTAIL*

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
- SMOKED SALMON*** Everything Bagels, Cream Cheese, Tomato, Cucumber, Onion, Capers
- THE BAKERY** Daily Selection of Bread & Pastries with Assorted Marmalades & Compotes
- ON THE SIDE** Bacon & Chicken Sausage

Salads

CAESAR SALAD
Romaine Lettuce
Warm Focaccia Croutons

SPICY CUCUMBERS
Chili Oil, Garlic Crisps

GREEK SALAD
Beefsteak Tomato, Cucumber
Barrel Aged Feta, Oregano Dressing

WATERMELON SALAD
Passion Fruit Vinaigrette, Confit Tomato
Goat Cheese, Mint

GUACAMOLE
Hass Avocado, Crispy Tortilla Chips

Coal Fired Robata

GARLIC SHRIMP SKEWER*
Chili Rub, Herb Butter

PEKING CHICKEN*
Hoisin Glaze, Yuzu Chili Sauce

SHISHITO PEPPER SKEWER
Amazu Ponzu, Yuzu Salt

GRASS-FED NY STRIP*
Chimichurri

WASABI-MISO SALMON SKEWER*
Ginger Glaze

TRUFFLE MUSHROOM SPAGHETTI
Wild Mushroom Ragu, Truffle Cream

JAMON IBERICO
Carved To Order

SIDES

- ROASTED POTATOES**
Roasted Red Pepper & Onion
Garlic Herb Butter
- CHARRED STREET CORN**
Chipotle Crema
Cotija Cheese

DESSERTS

VISIT CHEF'S CURATED SWEETS STATION

*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.

A 20% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK