

# 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

## FROZEN

### PIÑA COLADA 24

Absolut Elyx, Coconut

SERVED IN A FRESH COCONUT

### CHOICE OF FLOATER

Espresso or Strawberry

## 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

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

99 PER PERSON

## AT THE CATCH BOAT

### FRESH CEVICHE

**SALMON\***  
Aji Amarillo Sauce

**MEDITERRANEAN OCTOPUS\***  
Heirloom Tomatoes, Kalamata Olive

**MUSSELS ESCABECHE\***  
PEI Mussels, Smoky Tomato Vinaigrette

### SUSHI

MAKI  
**SALMON AVOCADO ROLL\***

**SPICY TUNA ROLL\***

**SPICY YELLOWTAIL ROLL\***

**VEGETABLE KING ROLL\***

NIGIRI

**CHEF'S SELECTION OF DRESSED NIGIRI**

### RAW BAR

**EAST COAST OYSTERS\***

**SHRIMP COCKTAIL\***

**MAINE LOBSTER TAIL**

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

**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**  
Romaine Lettuce, Parmesan  
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, 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

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

**PATA NEGRA JAMÓN IBÉRICO**  
Carved To Order

## COAL FIRED ROBATA

SKEWERS

**GARLIC SHRIMP SKEWER\***  
Chili Rub

**CORN SKEWER**  
Chili Butter, Cotija Cheese

**BEEF KOFTA**  
Ginger Glaze, Zaatar

CARVING

**PERUVIAN CHICKEN**  
Aji Panca, Green Sauce

**GRASS-FED NY STRIP**  
Chimichurri

**WASABI MISO SALMON**  
Ginger Soy Glaze

**DRY RUBBED LEG OF LAMB**  
Citrus Yogurt Sauce, Mint Salsa Verde

**WEEKLY CARVING**  
Chef's Selection

## CAVIAR CART

**OSSETRA CAVIAR**

**HOUSE-MADE CHIPS**

**ACCOUTREMENTS**

Potato Crisp, Crème Fraiche, Chives  
+25

## SIDES

**ROASTED POTATOES**  
Roasted Red Pepper & Onion  
Garlic Herb Butter

**MEDITERRANEAN RICE**  
Basmati, Lentil, Turmeric, Feta  
Pomegranate

## 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