

# 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 Paretti Prosecco  
Fresh Orange Juice

### BELLINI **20**

Luca Paretti Prosecco  
White Peach

### APEROL SPRITZ **20**

Aperol, Orange  
Luca Paretti Prosecco

*Frozen*  
**PIÑA COLADA **24****  
Absolut Elyx, Coconut

*SERVED IN A FRESH COCONUT*

*choice of floater*

Espresso or Strawberry

### 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**

# 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\***

*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

## 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

#### **WEEKLY CARVING**

Chef's Selection

### **TRUFFLE MUSHROOM SPAGHETTI**

Wild Mushroom Ragu, Truffle Cream

### **PATA NEGRA JAMÓN IBÉRICO**

Carved To Order

## Caviar Cart

### **OSSETRA CAVIAR**

### **HOUSE-MADE CHIPS**

### **ACCOUETREMENTS**

Potato Crisp, Crème Fraîche, Chives

+25

## SIDES

### **ROASTED POTATOES**

Roasted Red Pepper & OnionGarlic 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