

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

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

Cool 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

ACCOUTREMENTS
Potato Crisp, Crème Fraiche, 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