

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

PIÑA COLADA **24**

Absolut Elyx, Coconut

SERVED IN A FRESH COCONUT

choice of floater

Espresso or Strawberry

Frozen

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

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

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