

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 Piretti Prosecco
Fresh Orange Juice

BELLINI 20

Luca Piretti Prosecco
White Peach

APEROL SPRITZ 20

Aperol, Orange
Luca Piretti 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

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

Baby Romaine Lettuce, Aged Parmesan
Spicy Garlic 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

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

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