

CATCH

EXECUTIVE CHEF MOISES CARVAJAL

STARTERS

KING SHOTS

fresh sashimi, avocado, truffle sauce, radish
micro pepper \$18

PAN TOMATE(V)

fresh tomato, spanish olive oil, garlic, ciabatta
bread \$10

add spanish manchego \$5

add slice of 100% iberico pata negra \$9

entire plate of pata negra \$24

CATCH FRIES

parmesan truffle fries, coddled egg \$15
add osetra caviar \$9

HOT MESS

millionaire's bacon, foie gras, polenta, balsamic
glaze \$18

BRIE PILLOWS

brie, sweet peppers, chef's special sauce, mini
toast \$15

CEVICHE

daily catch, classico tigre de leche \$14

chef's special tiger's milk \$15

daily crudo dish \$16

SALADS AND SOUPS

TROPICAL (V)

seasonal fruit, mixed greens, chef's secret
dressing \$12

WATERMELON

basil, feta, balsamic glaze \$12

GOLDEN WEDGE

iceberg lettuce, blue cheese, gold leaf,
millionaire's bacon, cherry tomatoes \$14

CAESAR

romaine lettuce, parmesan, croutons,
homemade caesar dressing \$14

PUMPKIN TRUFFLE SOUP (V)

pumpkin, heavy cream, truffle oil \$11

SEAFOOD SOUP

mix of local fish, calamari, scallops, shrimp,
scallions \$12

JAPANESE A5 WAGYU

nigiri \$19

ribeye \$100 / 4 oz

rib cap \$125 / 4 oz

MAIN COURSES

SNAPPER TRIO

chef's daily special, cooked three ways, chef's
choice \$35

GARLIC SHRIMP LINGUINE

shrimp al ajillo, al dente pasta, osetra caviar \$37

CATCH PARMESAN

daily catch, parmesan crust, veggies \$39

MAHI MAHI

fresh mahi mahi, garlic shrimp, bacon wrapped
asparagus, grain mustard sauce \$42

SIDES \$10

robuchon potato purée

GG'S cream spinach

millionaire's bacon

potato pillows

PORK BELLY TRIO

pork belly, bourbon glaze, green papaya, yuca
purée, yuca chips \$44

DOUBLE CUT LAMB CHOPS

double frenched lamb chops, garlic sweet potato
purée, veggies \$49

GOLDEN RIBEYE

gold crust, chef's reduction, robuchon potato purée,
veggies \$58

SURF AND TURF

marinated filet mignon, robuchon potato
purée, veggies

w/garlic shrimp \$55

w/lobster tail \$59

KID'S MENU \$9

mac and cheese

fish fritters

beef sliders

V indicates vegan and vegetarian dishes. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ALL PRICES ARE IN USD.

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COCKTAILS

BREAKFAST OF CHAMPIONS \$14

Jack Daniels, orange juice, egg whites, maple syrup, bacon surprise.

LYCHEE MARTINI \$14

Grey Goose vodka, lychee juice, lychee liquor, lime juice, simple syrup

JACK'S KRAKEN MOJITO \$14

Kraken spiced rum, lime juice, soda, fresh mint, simple syrup

STRAWBERRY PALOMA \$14

Don Julio Blanco, lime juice, strawberry soda

KEY LIME PIE MARTINI \$18

Absolut Vanilla, lime juice, limoncello, egg whites, pineapple juice

WATERMELON CAIPIROSKA \$18

Grey Goose Vodka, watermelon liqueur, lime juice, simple syrup, fresh watermelon

MEZCAL SWEET AND SOUR \$14

Sombra Mezcal, lime juice, egg whites, agave, cinnamon

007 MARTINI \$18

Belvedere Vodka, lillet blanc, Botanist Gin, lemon twist

GOLD BLAZER \$20

Johnnie Walker Gold Label, sugar, lit on FIRE!!!

CUCUMBER ROSEMARY COOLER \$15

Botanist Gin, lime juice, simple syrup, tonic water, rosemary sprig

MOCKTAILS

GREEK LEMONADE \$7

Lemon juice, lime juice, mint, sugar

WATERMELON MINT \$7

Watermelon juice, lime juice, mint, sugar

TROPICAL PUNCH \$7

Watermelon, lemonade, passionfruit, pineapple juice

SANGRIA

HOMEMADE WHITE SANGRIA \$14

HOMEMADE PINK SANGRIA \$14

HOMEMADE RED SANGRIA \$14

BEER

BALASHI, DRAUGHT, ARUBA \$5

CHILL, ARUBA \$5

BALASHI MANGO, ARUBA \$5

CORONA, MEXICO \$6

HEINEKEN SILVER, HOLLAND \$6

HEINEKEN DRAUGHT, HOLLAND \$6

AMSTEL BRIGHT, HOLLAND \$6

CALYPSO HARD SELTZER, ARUBA \$9

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