## Catch

### Starters

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salt &amp; Pepper Calamari</td>
<td>12</td>
</tr>
<tr>
<td>Island Aoli</td>
<td></td>
</tr>
<tr>
<td>Shrimp &amp; Crab Cocktail</td>
<td>12</td>
</tr>
<tr>
<td>Rum Cocktail Sauce, Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>Key West Conch Fritters</td>
<td>10</td>
</tr>
<tr>
<td>Jalapeno Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>Short Rib Empanada's</td>
<td>8</td>
</tr>
<tr>
<td>Balsamic Chimichurri</td>
<td></td>
</tr>
<tr>
<td>Spicy Chicken Tacos</td>
<td>8</td>
</tr>
<tr>
<td>Mango Jicama Slaw</td>
<td></td>
</tr>
<tr>
<td>Mango Habanero Jerk Wings</td>
<td>10</td>
</tr>
<tr>
<td>...yes we have Buffalo too</td>
<td></td>
</tr>
<tr>
<td>Conch Chowder</td>
<td>8</td>
</tr>
<tr>
<td>Spicy Tomato Broth, Grilled Bread</td>
<td></td>
</tr>
<tr>
<td>Forest Mushroom Flatbread</td>
<td>10</td>
</tr>
<tr>
<td>Red Onion, Feta Cheese, Lemon arugula</td>
<td></td>
</tr>
<tr>
<td>Churrasco Flatbread</td>
<td>14</td>
</tr>
<tr>
<td>Roasted Corn, Pea Shoots, Sweet Peppers, Shaved Parmesan</td>
<td></td>
</tr>
</tbody>
</table>

### Hand Helds

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cuban Welcome to Miami</td>
<td>13</td>
</tr>
<tr>
<td>Roasted Pork, Ham, Pickle, Swiss, Mustard</td>
<td></td>
</tr>
<tr>
<td>Spicy Chicken Tacos</td>
<td>8</td>
</tr>
<tr>
<td>Mango Jicama Slaw</td>
<td></td>
</tr>
<tr>
<td>Mahi Sandwich</td>
<td>16</td>
</tr>
<tr>
<td>Fresh Grilled Mahi, Tomato, Onion, Greens, Grilled Brioche</td>
<td></td>
</tr>
<tr>
<td>Black Angus Cheddar Burger</td>
<td>15</td>
</tr>
<tr>
<td>Bacon, Tomato, Onion, Grilled Brioche</td>
<td></td>
</tr>
<tr>
<td>Roasted Turkey</td>
<td>15</td>
</tr>
<tr>
<td>Bacon, Lettuce, Tomato, Avocado, Lemon Mayo, Grilled Sour Dough</td>
<td></td>
</tr>
<tr>
<td>Falafel</td>
<td>12</td>
</tr>
<tr>
<td>Pita, Shaved Onion, Shoots, Lemon Yogurt</td>
<td></td>
</tr>
</tbody>
</table>

### Infusions

All rum infusions are made in house with Naked Turtle white rum distilled and bottled in St. Croix

13

**The Miami Heat**
Jalapeno infused Naked Turtle, Pineapple, and Squeeze of fresh Lime

**The Naked Mojito**
House Infused Naked Turtle Rum shaken with muddled mint, fresh squeezed lime, house made simple syrup and topped with Soda Original, Strawberry or Pineapple

### Specialty Cocktails

12

**Tropical Solution**
Naked Turtle Rum and Capt. Morgan Coconut Rum, mingled together with fresh Orange and Pineapple juices

**Rum Fashion**
Ron Zacapa 23 and house made simple syrup with a dash of aromatic Bitters with a dash of lemon zest

**Blackberry Kappa**
Kappa Pisco and our house made simple syrup shaken together with fresh squeezed Lime and Blackberries

**Dark N’ Stormy**
Goslings Dark Rum, Fresh lime juice, house made simple syrup, and Ginger Beer

**Spiced Punch**
Captain Morgan Original Spiced Rum, Fresh Basil, Brandy, Pineapple

**Watermelon Margarita**
Jose Cuervo Tequila and fresh watermelon shaken with orange liquor, house made simple syrup and fresh lime juice

**Last Mango**
Myers Dark Rum, Mango Puree, Orange juice Can be served non-alcoholic

**Sweet Catch**
Raisin Infused Naked Turtle Rum, Kahlua, Vanilla Ice-cream, and cinnamon Can be served non-alcoholic
Wines

Sparkling Wines and Champagne

La Marca, Extra Dry, Prosecco, Veneto Italy, NV  
11  44
Segura Videsas “Alia” Estate Brut,  
12  48
Mumm Napa “Brut Prestige”, Napa, CA  
17  70
Moet & Chandon Imperial, NV  
90
Veuve Clicquot, Brut, Yellow Label, France, NV  
120

Whites (available in 3, 6, or 9 ounce pours)

Stone Cellars, Chardonnay, CA  
10  40
Beringer Vineyards, White Zinfandel, CA  
6/12/16  48
Chateau Ste. Michelle, Riesling, Col. Valley, WA  
6/12/16  48
Pighin, Pinot Grigio, Grave del Friuli, IT  
6/12/16  48
Meridian, Pinot Grigio, CA  
6/12/16  48
Brancton, Sauvignon Blanc, Marlborough, NZ  
6/12/16  48
Provenance Vineyards, Sauvignon Blanc, CA  
6/12/16  48
Chateau St. Jean, Chardonnay, Sonoma, CA  
6/12/16  48
Sonoma-Cutrer “Russian River” Chardonnay, Sonoma, CA  
6/12/16  48
J Vineyards & Winery, Vin Gris, Russian River Valley, CA  
6/12/16  46
The Dreaming Tree, White Blend, Central Coast, CA  
42
Taken Wine Company, Chardonnay, Sonoma, CA  
8/14/20  50
St. Supery, Chardonnay, Oak Tree, Napa, CA  
54
Rombauer, Chardonnay, Carneros, CA  
115
Cakebread Cellars, Chardonnay, Napa, CA  
125

Reds (available in 3, 6, or 9 ounce pours)

Stone Cellars Cabernet, CA  
10  40
La Crema, Pinot Noir, Sonoma, CA  
7/14/18  56
Mark West, Pinot Noir, CA  
6/12/16  48
Porat, Pinot Noir, Willamette Valley, Oregon  
110
Kim Crawford, Pinot Noir, Marlborough, NZ  
6/12/16  48
St. Francis Vineyards, Merlot, Sonoma, CA  
8/16/21  64
Rutherford Hill, Merlot, Napa, CA  
6/12/16  48
Swanson, Merlot, Oakville, CA  
100
Estancia, Cabernet, Paso Robles, CA  
48
Vina Montes, Cabernet, Chile  
45
Avalon, Cabernet, CA  
6/10/14  40
Columbia Crest, Cabernet, H3  
6/12/16  48
Horse Heaven Hills, WA  
6/12/16  48
Aquinas, Cabernet, Napa, CA  
7/14/18  56
Franciscan, Cabernet, Napa, CA  
9/18/24  72
Alamos, Malbec, Mendoza, Argentina  
6/12/16  48
Austin Hope, Red Blend, Paso Robles, CA  
90
Ferrari-Carano, Cabernet, Alexander Valley, CA  
90
Jordan, Cabernet, Alexander Valley, CA  
175

Craft Beers

7.5

Yuengling Lager – Yuengling Brothers brewing, PA
Fat Tire – New Belgium Brewing Company, Golden, CO
Lagunitas IPA – Lagunitas Brewing Company, Petaluma, CA
Florida Cracker – Cigar City Brewing, Tampa, FL
Monk in the Trunk Organic Amber Ale - Jupiter, FL
Holy Mackerel Golden Ale - Holy Mackerel Brewing, FL
Sierra Nevada Pale Ale, Sierra Nevada brewing Co, CA
Sam Adams Boston Lager, Sam Adams Brewery, MA
Sam’s Seasonal Boston, Sam Adams Brewery, MA

DRAFT BEERS

<table>
<thead>
<tr>
<th>Crafted 8</th>
<th>Premium 7</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sam Adams</td>
<td>Bud Light</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>Blue Moon</td>
</tr>
<tr>
<td>Blue Moon</td>
<td>Wynwood IPA</td>
</tr>
<tr>
<td>Biscayne Bay Saison</td>
<td></td>
</tr>
</tbody>
</table>

BOTTLED BEERS

<table>
<thead>
<tr>
<th>Domestic 6.5</th>
<th>Imports 7.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>Corona</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Corona Light</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>Heineken</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>Amstel Light</td>
</tr>
<tr>
<td>LandShark</td>
<td>Guinness</td>
</tr>
<tr>
<td>Blue Moon</td>
<td>Negro Modelo</td>
</tr>
<tr>
<td>O’Doul’s Strongbow</td>
<td></td>
</tr>
</tbody>
</table>

The House of Walker

John Walker was a grocer in Kilmarnock, a small market town in the south west of Scotland. Tea blender by trade he began to blend single malt and grain whisky which proved to be a game changer.

Johnnie Walker Red Label ...........................................10
light smoke & spice
Johnnie Walker Black 12yr ..........................................12
medium smoke & spice
Johnnie Walker Green 15yr .........................................18
malty, medium smoke & spice
Johnnie Walker Blue Label .......................................45
mellow spice, honey & smoke