



STARTERS

TUNA TARTAR

layers of freshly diced tuna & avocado, wasabi, ginger, ponzu sauce

16

GRILLED ORGANIC CAULIFLOWER STEAK

broccoli jalapeño puree, aged cheddar

14

HUMMUS PLATTER

hummus, tzatziki sauce, mixed olives and grilled pita bread

15

CRISPY CALAMARI

Chipotle aioli with spicy marinara

14

ASIAN SEAFOOD MEDLEY

shrimp, lobster and crab meat tossed in a Thai chili vinaigrette

16

SEARED TUNA & CRABCAKE DUET

sesame seared tuna - Maryland crabcake, wasabi mayo

16

JALAPEÑO PANKO CRABCAKE

corn and cilantro lime salsa with remoulade

15

KETCH CHOPPED SALAD

mixed greens, tomato, cucumber, feta, chick peas, kalamata, citrus vinaigrette

14

KETCH HOURS OF OPERATION

TUESDAY - SATURDAY

4:00PM – 10:00PM

OUTDOOR DINING MENU

ENTREES

ARUGULA APPLE SALAD

19

organic chicken, baby arugula, toasted almonds, grape tomato and granny smith apples sprinkled with goat cheese in a red-wine vinaigrette

CITRUS WILD SALMON SALAD

20

baby greens, grape tomato, dried cranberries, mandarin oranges and toasted pecans with miso dressing

WILD CAUGHT WASABI SESAME AHI TUNA

26

lobster mashed potatoes, lobster ginger demi-glace, grilled asparagus

GRILLED WILD SALMON FILET

24

mango and pineapple salsa, jasmine rice

ORGANIC MEDITERRANEAN CHICKEN

22

scaloppini of chicken sautéed with capers, kalamata olives, plum tomato and basil, mashed potatoes

FREE RANGE CHICKEN

22

chicken pan roasted with mango, pineapple and red peppers in a cider glaze and mashed potatoes

CHICKEN AND BOWTIES

19

sliced chicken with asparagus tips, artichoke hearts, roasted pepper, grated parmesan and natural juices

ANGEL HAIR PASTA WITH SHRIMP

20

sun-dried tomatoes, basil, roasted garlic, olive oil and warmed goat cheese

PISTACHIO CRUSTED WILD SALMON

25

sautéed spinach and mashed potato mix

AHI WILD TUNA SALAD

25

tuna loin seared rare, sliced over an arugula and radicchio salad, chopped tomato, toasted sesame seeds, ginger soy dressing

KETCH SPA BURGER

18

baby greens, avocado, sliced tomato, red onion

COCKTAILS \$14.00

Frizzante

Empress 1908 Gin with Sicilian Lime Soda

Moscow Mule

Absolut Vodka, Ginger Beer, Fresh Lime Juice

Man – In The – Hat – Tan

Don Julio Anejo, Sweet Vermouth, Bitters Orange Twist

Southside

Empress 1908 Gin, Fresh Lime Juice, Simple Syrup

Gold Rush

Larceny Bourbon, Domaine De Canton, Fresh Lemon Juice

Island

Bacardi Rum, Pineapple Juice, Blue Curacao

Irish Old Fashioned

Jameson Whiskey, Benedictine Liqueur, Angostura Bitters, Orange Bitters

Cucumber Martini

Bulldog Gin, Agave Nectar, Lime and Cucumber

WINE BY THE GLASS/BOTTLE

Rosato, Consenso / Italy	12/46
Pinot Grigio, Vicolo / Italy	12/46
Chardonnay, J. Lohr Riverstone / California	14/54
Sauvignon Blanc, Crossings/New Zealand	12/45
Pinot Noir, Noble Vines / California	12/48
Cabernet Sauvignon, Silver Palm/California	16/58
Tempranillo, Campo Viejo Reserva / Spain	14/54

SMALL BITES \$3.00

Chips and Salsa

French Fries

Jalapeno Poppers

CRAFT

Ballast Point Sculpin IPA	8
Ithaca Apricot Wheat	7
Captain Lawrence Kolsch	7
Captain Lawrence Effortless	7
Brooklyn Sorachi Ace	7.5
Peak Organic Seasonal	7
Stone	7
Founders	7
Sweetwater 420 Pale Ale	7
Two Roads Honeyspot Road White IPA	7
Mermaid Pilsner	7
Schlafly White Lager	7
Synchopathic Wild Sour	8

DOMESTIC AND IMPORTS

Budweiser / Missouri	6
Bud Light / Missouri	6
Michelob Ultra / Missouri	7
Miller Light / Milwaukee	6
Sierra Nevada Pale Ale / California	7
Corona / Mexico	7
Corona Light / Mexico	7
Heineken / Netherlands	7
Heineken Light / Netherlands	7
Lefte Blonde / Belgium	8
Amstel Light / Netherlands	7
Magners Cider / Ireland	8
Pilsner Urquell / Czech Republic	7
Duvel / Belgium	12
Delirium Tremens	12