

RAW BAR

- SPICY AHI TUNA*** 19
chili water, sesame, wasabi yuzu guacamole, scallion, seasoned crispy wontons
- JUMBO SHRIMP COCKTAIL** **GF** 22
sweet chili aioli, house cocktail sauce with horseradish
- FRESH-SHUCKED OYSTERS OF THE DAY*** **GF** 22
mimosa mignonette, house cocktail sauce, tabasco
- SEAFOOD PLATTER*** 24
two fresh-shucked oysters, two jumbo shrimp, spicy ahi tuna

STARTERS

- DIP DIP & DIP** **VG GF** 14
roasted red pepper white bean dip, pimento cheese dip, parmesan artichoke dip, sesame poppy seed lavash
- CRISPY BRUSSELS SPROUTS** **VG GF** 13
sweet chili, peanut, scallion
- GRILLED CHICKEN WINGS** **GF** 16
habanero rubbed, blue cheese dressing, pickled vegetables
- CALIFORNIA DEVEILED EGGS** 14
avocado, crispy prosciutto, chow chow, tomato, radish
- OVEN FIRED BREAD** 8
rosemary, kosher salt, extra virgin olive oil, butter, house marinated olives

SOUPS & SALADS

- SOUP OF THE DAY**
bowl 6 | cup 9
- CKB SALAD** **VG** 9
cucumber, tomato, red onion, cheddar-jack, white balsamic vinaigrette
- LITTLE GEM CAESAR SALAD** 9
baby romaine, romaine hearts, parmesan crumbles, parmigiano reggiano, garlic croutons

Catalina

 kitchen + bar

BIG SALADS



- SONOMA CHICKEN** 19
grilled chicken, avocado, corn, almond, date, bacon, tomato, danish blue cheese, green goddess dressing
- PETITE FILET MIGNON & HEIRLOOM TOMATO*** **GF** 26
grilled medium, french feta, pickled peppers, fennel, arugula, red wine vinaigrette
- SEAFOOD COBB** 26
jumbo shrimp, lump crab, bay scallops, avocado, egg, tomato, bacon, danish blue cheese, ditalini pasta, buttermilk lemon basil dressing

PROTEIN BOWLS

- ROASTED VEGETABLE** **VG GF** 19
cauliflower, carrot, asparagus, zucchini, pickled shallot, lemon aioli, salsa verde, short grain rice
- SOUTHWEST CHICKEN** **GF** 18
blackened chicken, baby romaine, avocado, corn, tomato, black beans, pico de gallo, cheddar-jack, ranchero sauce, avocado cream, short grain rice
- SPICY AHI TUNA POKE*** 24
edamame, pickled cucumber & carrot, avocado, scallion, short grain rice

SANDWICHES

served with fries, slaw or small salad

- NEW ENGLAND LOBSTER & SHRIMP ROLL** 22
poached maine lobster, herb boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll
- SPICY BUTTERMILK FRIED CHICKEN** 17
pickle, slaw, ranch dressing, split-top bun
- NEW YORK STRIP FRENCH DIP*** 24
medium rare, provolone, caramelized onion, au jus, baguette
- CATALINA BURGER*** 17
half pound steakhouse blend, aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo, split-top bun
- CLASSIC CHICKEN SALAD** 16
oven roasted chicken breast, diced honeycrisp apple, tomato, lettuce, texas-cut multigrain

HOUSE SPECIALITIES



- HEAVY-AGED STEAK FRITES*** **GF** 29
long island strip steak, peppadew chimichurri, bistro fries
- BRAISED SHORT RIB** **GF** 34
cabernet reduction, french whipped potatoes, roasted carrot
- BARREL-CUT FILET MIGNON*** **GF** 49
8 oz. linz heritage reserve angus, herb butter, peppercorn cabernet demi, french whipped potatoes
- 40 DAY WET AGED RIBEYE*** **GF** 55
14 oz. boneless, herb butter, roasted wild mushrooms

- FISH OF THE DAY** **GF** mkt
roasted cauliflower, brown butter vinaigrette, toasted almond, salsa verde
- CAROLINA SUNBURST FARMS TROUT** 28
butter bean succotash
- JUMBO DAY BOAT SCALLOPS, SHRIMP & ANSON MILLS GRITS*** 32
red & green pepper creole sauce
- BUTTERMILK FRIED BELL & EVANS HALF CHICKEN** 24
side of ranchero sauce, slaw, fries

HOUSE MADE PASTA

gluten free pasta available upon request

TAGLIATELLE* 26
scallops, lump crab, shrimp, white wine, butter, chili flake, fresh herbs

RIGATONI 19
vodka sauce, whipped ricotta, prosciutto, basil

PAPPARDELLE 22
short rib ragu, roasted tomato, fresh herbs

SPINACH AGNOLOTTI **VG** 20
wild mushroom filled, cauliflower cream sauce



all of our fish and seafood is 100% sustainable, delivered daily, and butchered by our chefs.



local is important. here are a few examples of our commitment: sunburst farms, harmony ridge farms, and boy & girl farms



meats by linz from chicago breeds, butchers, & heavy - ages all of our meat.

SIDES

- CRISPY BRUSSELS SPROUTS** **VG** 10
BUTTER BEAN SUCCOTASH 9
FRENCH WHIPPED POTATOES **VG GF** 8
ROASTED CAULIFLOWER **VG GF** 10
ROASTED CARROTS **VG GF** 10
FRENCH FRIES 7

WINE SELECTIONS

CHAMPAGNE AND SPARKLING

	GLASS	BOTTLE
risata prosecco • veneto	11	40
mumm cuvée brut • california	15	55
chandon brut rosé • california	16	64
pommery brut • champagne	25	90
veuve clicquot “yellow label” brut • champagne		135

CHARDONNAY

mer soleil unoaked • monterey	11	44
sonoma cutrer • russian river valley	14	56
post & beam by far niente • napa valley	19	76
flowers • sonoma coast		95
dumol “western reach” • russian river valley		115

SAUVIGNON BLANC

the ned • marlborough	11	44
domaine michel girard et fils • sancerre	17	68
emmolo • napa valley		53
cakebread • napa valley		70

INTERESTING WHITES & ROSÉS

justin rose • paso robles	11	44
chat d’esclans “whispering angel” rose • france	14	56
pieropan soave classico • veneto	11	44
peitan albarino • rias baixas	11	44
ponzi pinot gris • willamette valley	13	52

PINOT NOIR

westmount • willamette valley	11	44
belle glos “clark & telephone” • santa maria valley	16	64
the calling • russian river valley		50
bouchard reserve bourgogne • burgundy		58
crustom • willamette valley		70
etude • carneros		92
Chez by Kosta Browne Russian River Valley		140

CABERNET SAUVIGNON

browne family “heritage” • columbia valley	12	48
austin hope “austin” • paso robles	14	56
valravyn • sonoma county	16	64
hindsight • napa valley	18	72
oberon • napa valley		54
magnolia • sonoma county		58
delille cellars “metier” • columbia valley		62
clos pegase • napa valley		85
honig • napa valley		95
faust • napa valley		105
my favorite neighbor • san luis obispo county		115
nickel & nickel “state ranch” • napa valley		175

INTERNATIONAL REDS

bodegas lan “gran reserva” rioja • spain	13	52
cht pegau “cuvée maclura” • cotes du rhone	13	52
querceto chianti classico • tuscany	13	52
gaia malbec • mendoza		40
quattro mani montepulciano • abruzzo		40
molly dooker “the boxer” shiraz • south australia		55
grands periples bordeaux • margaux		75
corino “la morra” barolo • piemonte		95
perrin “les sinards” chateauf-neuf-du-pape • rhone		98
gaja “promis” super tuscan • tuscany		105

OTHER REDS AND RED BLENDS

lapis luna cabernet franc • california	13	52
quilt “fabric of the land” by caymus blend • napa val	16	64
alpha omega “II” blend • napa valley	22	88
goldschmidt “fidelity” blend • alex valley		45
walla walla vineyards merlot • washington		59
mauritson zinfandel • dry creek valley		70
penner-ash syrah • oregon		70
caymus “the walking fool” blend • napa valley		72
ramey “claret” blend • napa valley		75
stags’ leap winery petite sirah • napa valley		85
shafer “td-9” blend • napa valley		125
orin swift “papillon” blend • napa valley		145

PREMIUM BEER

DRAFT

hi-wire “leisure time” • german style pilsner • charlotte, nc	7
stone brewing “buenaveza” • mexican lager • richmond, va	7
white street • kölsch • youngsville, nc	7
red oak • amber lager • whitsett, nc	7
legion “lunar daze” • belgian wheat • charlotte, nc	7
noda brewing “jam session” • pale ale • charlotte, nc	7
deep river “mango tango foxtrot” • w.c. ipa • clayton, nc	7

ROTATING BREWERY PARTNER

birdsong brewing company : charlotte, nc

“all night long” • blonde ale	7
“hazy sexy cool” • east coast ipa	7
“party starter festbier” • marzen	7

BOTTLES + CANS

modelo especial • mexican lager • mexico	6
burial “surf wax” • west coast ipa • charlotte, nc	6
deep river “yachty by nature” • hazy ipa • clayton, nc	6
delirium “tremens” • strong blond • belgium	7
bold rock • hard apple cider • mills river, nc	5
high noon • hard seltzer • modesto, ca	7
coors light • light lager • golden, co	5
miller lite • light lager • milwaukee, wi	5
non alcoholic selection • lager • charlotte, nc	6

HANDCRAFTED COCKTAILS

BARREL-AGED OLD FASHIONED

elijah craig small batch bourbon • demerara • aromatic & orange bitters	16
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BARREL-AGED SAZERAC

journeyman last feather rye • absinthe • demerara • peychauds bitters	16
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NY SOUR

george dickel 8 yr rye • cold-pressed lemon & lime • demerara • cabernet sauvignon float	15
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ESPRESSO MARTINI

tito’s vodka • kahlua • licor 43 vanilla liqueur • fresh brewed espresso	15
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BEEES KNEES

nolets gin • honey • cold-pressed lemon	14
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HAVANA NIGHTS

mount gay rum • cold-pressed lime • demerara • orange bitters • fresh mint	14
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CENOTE

hornitos cristalino anejo tequila • blue curacao • cold-pressed lime & pineapple	13
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OAXACAN OLD FASHIONED

luna azul reposado tequila • los vecinos mezcal • agave • chocolate bitters	16
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PHILOSOPHER’S STONE

espolon blanco tequila • cointreau • passion fruit • jalapeño tincture	16
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ST. ANN’S BAY

goslings black seal rum • bacardi light rum • aromatic bitters • cold-pressed passion fruit, pineapple & lime • fresh mint	14
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ZERO PROOF COCKTAILS

LAVENDER LEMONADE

fresh lemonade • lavender infused syrup • cold-pressed lemon	12
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QUEEN CITY SPRITZ

cold-pressed grapefruit • rose infused syrup • cold-pressed lime	12
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