

Starters

Crab Cakes

(3) Sautéed in clarified butter, lemon aioli,
mango citrus relish

14

Calamari

Tubes and Tentacles, lightly breaded & flash fried,
cherry peppers, remoulade & cocktail sauce

10

Peel & Eat Shrimp

Warm with drawn butter or cold with cocktail sauce

½lb 10 / 1lb 17

Steamed Clams

Little Neck Fresh Clams in a white wine, garlic,
lemon, butter sauce

15

New Zealand Green Lip Mussels

sweet thai chili coconut broth

15

Chicken Wings

1 lb Bleu cheese & celery sticks.

Buffalo, BBQ or Thai Chili

10

Baked Brie

Granny smith apples, almonds & crostini's
drizzled with honey

11

Seared Ahi

12 pepper crusted, seaweed salad, wasabi and pickled
ginger, sweet soy drizzle

14

Garlic Bread

Garlic, olive oil & parmesan cheese

5

Edamame

Cold or Hot & Spicy

5

Zucchini Parmesan

House made breaded zucchini sticks, ranch dressing

10

Soup

New England Clam Chowder

Cup 5 Bowl 8

Lobster Bisque

Cup 6 Bowl 11

Salads

Add chicken \$4 / Add Shrimp Grilled or Blackened Salmon \$6

House

Mixed greens, red onion, tomato, cukes,
shredded carrots, mushrooms, black olives

7

Caprese

Heirloom tomatoes, fresh mozzarella, basil,
extra virgin olive oil, balsamic drizzle

10

Caesar

Crisp romaine, croutons, parmesan touille,
creamy dressing

8

"Ketch Cobb"

Mixed Greens, grilled chicken, gorgonzola, tomatoes,
bacon, avocado & egg

12

Ahi

Sesame seared Ahi, mixed greens, pickled ginger,
sweet soy drizzle, wasabi mirin vinaigrette

13

Spinach

Fresh spinach, crispy pancetta, gorgonzola, dried
cherries, spicy pecans, red onion,
poppy seed vinaigrette

10

Crab Louie

Iceberg lettuce, 1000 island, hard cooked egg,
tomato wedges, asparagus, crab

14

Southwestern Blackened Mahi Salad

blackened mahi, roasted corn, black beans, roasted red
peppers, shredded cheddar cheese, mixed greens, dice
tomato, ranch, passion fruit bbq sauce

13

Sandwiches

*All sandwiches include lettuce, tomato, red onion, dill pickle,
with a choice of Fries, Small House Salad or Caesar
Garlic or Sweet Potato Fries add \$2,
Add Caramelized Onions, Bacon or Avocado \$1 each*

Chicken Breast

Blackened or Grilled, potato bun, chipotle aioli
11

Turkey Club Croissant

Fresh turkey, bacon, provolone, avocado, basil aioli
12

Ketch Burger

1/2 lb handmade burger with a choice of cheese, potato bun
10

Durham Ranch Old Fashion Bison Burger

1/2 lb Buffalo patty, choice of cheese, potato bun
15

Mahi Mahi

Fried, Blackened or Grilled, potato bun, homemade tartar sauce
13

Reuben

Thinly sliced corned beef, sauerkraut, swiss cheese,
thousand island, grilled marble rye
12

BBQ Pork

Pulled pork piled high on a potato bun,
tangy BBQ sauce, coleslaw
11

Salmon Burger

Panko crusted, lightly sautéed in clarified butter,
dill aioli, potato bun
11

Lobster Salad Croissant

Fresh mango, tarragon, celery, red peppers, parsley, green onion
16

Pinecone Eater

Slow roasted red & yellow tomato, marinated artichoke hearts,
Portobello mushroom, provolone cheese, grilled baby eggplant,
balsamic drizzle toasted hoagie roll
12

Main Galley

BBQ Baby Back Rib Platter

fries, coleslaw, smokey BBQ
Half Rack 13 Full Rack 21

12 oz NY Strip

Grilled to perfection, garlic mash, grilled asparagus,
bleu cheese butter
21

Pasta Pomodoro

Linguini, slow roasted red & yellow tomatoes, garlic,
basil, extra virgin olive oil
Add chicken \$ 4 Add Shrimp, Grilled or Blackened Salmon \$6
15

Seafood Pasta

Assorted seafood, linguini, white wine, garlic,
lemon cream sauce
21

Fish Tacos

Mahi or Salmon, Grilled or Blackened.
Substitute sauteed Portobello Mushrooms.
Flour tortillas, cilantro oil, avocado, diced tomatoes,
pico de gallo, salsa verde & rice pilaf
13

Fish & Chips

Fresh beer battered Cod, homemade tartar sauce,
fries & coleslaw
14

Filet Mignon Kabobs

Kalbi marinated filet & veggies, rice pilaf
½ order 15 full order 24

Shrimp Scampi

Jumbo shrimp sautéed in garlic, white wine, butter,
tomatoes, chives, lemon juice, tossed with linguini
19

Fresh Fish of the Day

Ask your server for daily preparation
MP

10oz Grilled Lobster Tail

Choice of
garlic mash & veggie or fries & coleslaw, drawn butter
MP

A gratuity of 18% will be added to parties of 8 or more.
No personal checks please Split Charge \$4

Specialty Drinks

Ketch 22

Stoli Vodka, Yukon Jack, Amaretto, grapefruit & OJ
\$8.50

Ketch Lemonade

Raspberry vodka, Citronage & lemonade
\$8.00

Eye Ketcher

Bacardi 151, Stoli Vodka, cranberry & OJ
\$8.50

Patron Margarita

Patron Reposado, Triple Sec, sweet & sour, lime juice,
OJ & float of Patron Citronage
\$10.00

Chocolatini

Stoli Vanilla, Godiva Chocolate,
Kahlua & Baileys
\$9.00

The Hot Stuff

Café Royal \$8.00

Patron XO Café, coffee, float of Patron Citronage
& whipped cream

Hot Buttered Kraken \$7.50

Kraken Black Spiced Rum, hot buttered mix &
whipped cream...

Also try Vanilla or Coconut Cruzan rum Flavors

Ketch Coffee \$8.00

Not one to get straight with.
Kahlua, Grand Marnier, coffee & whipped cream

Hot Bubba \$9.50

Grand Marnier, Frangelico, Bailey's
& coffee with a float of brandv & whipped cream



Beer

Bottles

Domestic \$ 4.25

Budweiser

Coors

Bud Light

Michelob Ultra

Miller Light

Odoul's N/A

*Imported & Micros
\$5.00*

Corona

Guinness

Heineken

Skinny Dip Seasonal

Sierra Nevada

On Tap

Premium \$ 5.00

Fat Tire

Stella Artois

Newcastle

Longboard lager

Blue Moon

Sierra Nevada

Ranger IPA

Mt. Tallac Seasonal \$4.25

Coors Light \$3.75

Wine

Chardonnay

Bogle, California	\$7	\$26
Chateau St. Jean, Sonoma	\$9	\$34
Sonoma Cutrer, Russian River	\$13	\$50
Rombauer, Carneros	\$17	\$66

Sauvignon Blanc

Kenwood, Sonoma	\$8	\$30
Ferarri Carano Fume, Sonoma	\$10	\$38

Pinot Blanc

Steele, Santa Barbara	\$11	\$42
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White Zinfandel

Beringer, California	\$6	\$22
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Chenin Blanc

Dry Creek, Clarksburg	\$8	\$30
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Pinot Grigio

Maso Canali, Italy	\$10	\$38
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Riesling

Loredona, Monterey	\$7	\$26
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Prosecco

La Marca, Italy	\$8	\$30
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Albarino

Martin Codax, Italy	\$8	\$30
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Cabernet

Liberty School, Paso Robles	\$8	\$30
Louis Martini, Sonoma	\$9	\$34
Hess, Napa Valley	\$12	\$46

Merlot

Raymond R Collection, CA	\$8	\$30
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Zinfandel

Shooting Star, Lake County	\$8	\$30
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Pinot Noir

Mark West, California	\$8	\$30
Mac Murray, Sonoma Coast	\$10	\$38
Talbott, Monterey County	\$16	\$62

Malbec

Gascon, Argentina	\$8	\$30
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