

# Raw Bar

## SEAFOOD TOWERS SMALL \$99 / LARGE \$159

CHEF'S SELECTION OF LOBSTER, KING CRAB, SHRIMP, OYSTERS, CLAMS, MUSSELS, CEVICHE (GF)

## OYSTER SHOOTERS \$12/\$32 (1PC/3PCS)

TEQUILA WATERMELON OR SPICY BLOODY MARY

## OYSTERS MP

1/2 DZ OR DOZEN- ASK SERVER FOR DAILY SELECTION (GF)

## JUMBO SHRIMP \$8/PIECE (GF)

MAINE LOBSTER COCKTAIL (1/2 OR WHOLE) \$25/50 (GF)

## SIGNATURE COLD

### TRUFFLE SASHIMI \$29

TUNA, HAMACHI, CHILI OIL, PONZU, CAVIAR, BLACK TRUFFLE

### HAMACHI SPINACH \$23

CRISPY SPINACH, SHALLOT, SWEET PONZU

### TARTARE TRIO \$30

SALMON, HAMACHI, TUNA, TOBIKO, WASABI CREME FRAICHE

### SALMON BELLY CARPACCIO \$24

WATERCRESS, SWEET & SOUR ONION, YUZU

## COLD

### CATCH CEVICHE

ALASKAN KING CRAB, MAINE LOBSTER, SHRIMP, SCALLOP, MANGO, BLOOD ORANGE PONZU

\$25

### TORO TARTARE

CAVIAR, WASABI, SOY

\$39

### ROASTED BEETS

TRI-COLORED BEETS, GOAT CHEESE FOAM, CANDIED WALNUTS, SHAVED RADISH

(GF, VEGAN UPON REQUEST)

\$14

### BABY GEM CAESAR SALAD

SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS, LEMON PARMESAN VINAIGRETTE

(VEGAN UPON REQUEST)

\$18

\* V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. \*

## SKEWERS

### CHICKEN MEATBALL \$17

CRISPY QUINOA, MUSTARD SEED PONZU

### FILET \$19

TRUFFLE, SOY-MIRIN

### EGGPLANT \$11

MISO GLAZE, TOASTED SESAME

(VEGAN UPON REQUEST)

### CORN \$11

KABAYAKI BROWN BUTTER, CHIVES

(VEGAN UPON REQUEST)

## ROLLED

### MRC ROLL \$19

SEARED TUNA, SHRIMP, PONZU BUTTER

### HELLFIRE ROLL \$19

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

### CATCH ROLL \$19

CRAB, SALMON, MISO-HONEY

### VEGETABLE KING ROLL \$17

KING OYSTER MUSHROOM, CASHEW, SPICY MISO (ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

### MANGO SHRIMP ROLL \$20

KING CRAB, CUCUMBER, AVOCADO, MANGO SALSA

### TORNADO ROLL \$19

SPICY HAMACHI, CRISPY SHALLOT, KABAYAKI, CREAMY PONZU

\* BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST \*

WIFI NAME: CATCHGUEST | PASSWORD: catch-all

## HOT

### CRISPY SHRIMP \$25

SPICY MAYO

### CRUNCHY RICE CAKES \$21/\$26

TUNA TARTARE, WASABI TOBIKO

### COD LETTUCE "WRAPS" \$22/\$30

BOURBON-MISO, KATAIFI, SHITAKE MUSHROOM

### MAHI MAHI WONTON TACOS \$19/\$24

GUACAMOLE, TOMATILLO, PICKLED ONION, LIME

### CHICKEN LETTUCE "CUPS" \$19

SAUTEED ZUCCHINI, TERIYAKI, ICEBERG LETTUCE

### A5 JAPANESE MIYAZAKI WAGYU \$29/OZ

YUZU SOY, GARLIC OIL, MALDON SEA SALT, SESAME COOKED TABLESIDE ON OUR SIGNATURE HOT STONE

2oz MINIMUM

### KING CRAB TEMPURA \$34

ALASKAN KING CRAB, HEIRLOOM TOMATO, AMAZU PONZU (DF)

### LOBSTER ROLLS \$22/\$32

MAINE LOBSTER SALAD, POTATO ROLL, CHIVE

### SCALLOP GNOCCHI \$29

BAY SCALLOP, BLACK TRUFFLE, PARMESAN

### WAGYU SHORT RIB TACOS \$19/\$24

GRILLED PINEAPPLE, PICKLED VEGETABLE, GINGER AIOLI

### CRISPY CHICKEN BAO BUNS \$18/\$25

PICKLED CUCUMBER, ICEBERG, SWEET CHILI GLAZE

### GRILLED SPANISH OCTOPUS \$22

CRISPY POTATOES, SOFRITO, GARLIC AIOLI

### MUSHROOM SPAGHETTI \$20

WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN (VEGAN UPON REQUEST)

### LOBSTER MAC & CHEESE \$24

MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED PARMESAN

## SIGNATURE VEGAN

### CRISPY CAULIFLOWER \$19

SPICY VEGAN MAYO (V, GF)

### HEARTS OF PALM CRABCAKE \$17

JICAMA-MANGO SALAD, PIPIAN SAUCE (V, GF)

### SWEET POTATO GNOCCHI \$19

CRISPY KALE, MAITAKE, COCONUT-MUSHROOM JUS (V, GF)

EXECUTIVE CHEF: DANIEL YE

SUSHI CHEF: SOLOMON

INSTAGRAM: @CATCH | #CATCHLA

## Entrees

### SAUTÉED WILD-CAUGHT LOCAL SNAPPER \$39

LOBSTER MASH, TRUFFLE, LEMON BROWN-BUTTER

### HERB-ROASTED BRANZINO CREAMY VEGETABLE BASMATI \$37

BRICK OVEN ROASTED WHOLE DORADE

HEIRLOOM TOMATO, ARTICHOKE, MANILLA CLAMS \$39

### SCALLOP & CAULIFLOWER PISTACHIO, TAMARIND BROWN-BUTTER \$36

### ORGANIC CRISPY CHICKEN ROASTED TOMATO, CARAMELIZED ONION, THYME JUS \$32

### FILET 10oz CHARRED TOMATO, RED WINE BRAISED SHALLOTS \$49

## BIG FISH

\*ALL BIG FISH ARE WILD CAUGHT\*

### CRISPY WHOLE SNAPPER \$84

OYSTER MUSHROOM, CHILI, GARLIC

### 2.5 lb CANTONESE LOBSTERS \$95

SAKE, OYSTER SAUCE, SCALLION, GARLIC

### OVEN-ROASTED WHOLE BRANZINO \$89

PATTYPAN SQUASH, BABY ZUCCHINI, HEIRLOOM TOMATO, ROASTED LONG-STEM ARTICHOKE, ARUGULA, CITRUS VINAIGRETTE (GF)

### 1.5 lb ALASKAN KING CRAB \$93

HONEY LIME VINAIGRETTE, DRAWN BUTTER (GF)

## BIG MEAT

### FIFTY DAY DRY-AGED BONE-IN RIBEYE \$105

32 OZ ORGANIC COLORADO GRASS-FED BLACK ANGUS (GF)

### WHOLE ROASTED NEW ZEALAND RACK OF LAMB \$82

KALE PESTO (GF)

### SEARED TUNA \$37

### SALMON A LA PLANCHA \$33

### GRILLED MAHI MAHI \$34

### GRILLED SHRIMP \$31

### GRILLED SWORDFISH \$33

\*ALL SIMPLY COOKED ITEMS ARE GF\*

### CHOICE OF SAUCE

SCALLION RELISH (GF) • KABAYAKI BUTTER  
KALE PESTO (GF) • JALAPEÑO CUCUMBER EMULSION (V, GF, DF)  
TAMARIND BROWN BUTTER

## SIDES

### CAULIFLOWER RICE \$13

ROASTED RED PEPPER, GOLDEN RAISIN, TOASTED PISTACHIO, CRISPY KALE (V, DF)

### SAUTÉED ASPARAGUS SPEARS \$13

DILL, TARRAGON, LEMON, MINT, PARMESAN (GF)

### CRISPY BRUSSELS SPROUTS \$13

YUZU-CALAMANSI VINAIGRETTE, DRY MISO (V, DF)

### SPICED CASHEW SWEET POTATOES \$13

CRISPY KALE, HONEY NORI AIOLI (DF)

### SQUASH NOODLES \$13

HERB PINE NUT CRUMBLE, HEIRLOOM TOMATO, WHITE BALSAMIC GLAZE (V, DF)

### CHARRED BROCCOLINI \$13

CHILI, GARLIC, LEMON (V, GF)

### LOBSTER MASHED POTATOES \$18

PARMESAN-TRUFFLE FRIES \$14

VEGAN TRUFFLE AIOLI

WE PRIDE OURSELVES ON USING PRODUCTS FROM LOCAL AND SUSTAINABLE SOURCES WHENEVER POSSIBLE.

EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.