

Raw Bar

SEAFOOD TOWERS SMALL \$99 / LARGE \$159

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

OYSTER SHOOTERS \$12/\$30 (1PC/3PCS)
TEQUILA CUCUMBER OR SPICY BLOODY MARY

OYSTERS MP

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

JUMBO SHRIMP COCKTAIL \$24/3PCS (GF)

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

SIGNATURE COLD

TRUFFLE SASHIMI \$31

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 \$25

WATERCRESS, SWEET & SOUR ONION, YUZU

A5 MIYAZAKI WAGYU BEEF TARTARE \$26

TRUFFLE PONZU, CAVIAR, SUSHI RICE, CUCUMBER WRAP (DF)

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)
\$19

* 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

CATCH ROLL \$19

CRAB, SALMON, MISO-HONEY

VEGETABLE KING ROLL \$15

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

HELLFIRE ROLL \$19

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

MANGO SHRIMP ROLL \$21

KING CRAB, CUCUMBER, AVOCADO, MANGO SALSA

TORNADO ROLL \$19

SPICY SALMON, CRISPY SHALLOT, KABAYAKI, CREAMY PONZU

Hand Roll // Cut Roll

EEL AVOCADO

13 // 15

CALIFORNIA

13 // 15

SPICY SCALLOP

12 // 14

VEGETABLE

7 // 10

FLUKE

7

TIGER PRAWN

7

SALMON

7

ALASKAN KING CRAB

10

SPICY YELLOWFIN TUNA

12 // 13

MAINE LOBSTER AVOCADO

14 // 17

YELLOWTAIL AVOCADO

10 // 11

By the Piece

JAPANESE SNAPPER

9

SPANISH OCTOPUS

7

YELLOWFIN TUNA

8

SPANISH MACKEREL

9

SPICY SALMON

10 // 11

SPICY JAPANESE YELLOWTAIL

10 // 11

BLUEFIN TORO SCALLION

23 // 26

EEL

9

SEA URCHIN

11

BLUEFIN TORO

16

JAPANESE YELLOWTAIL

8

* 2 PIECES PER ORDER
* BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST *

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" \$21

SAUTEED ZUCCHINI, TERIYAKI, ICEBERG LETTUCE

STEAMED MUSSELS \$23

WHITE WINE, TOMATO, SHALLOT, GARLIC, LEMON

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, GRANNY SMITH APPLE, AMAZU PONZU (DF)

LOBSTER ROLLS \$24/\$33

MAINE LOBSTER SALAD, TOASTED BRIOCHE, 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, FRESH HERB AIOLI

GRILLED SPANISH OCTOPUS \$22

CRISPY POTATOES, SOFRITO, GARLIC AIOLI

MUSHROOM SPAGHETTI \$23

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

LOBSTER MAC & CHEESE \$26

MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED PARMESAN

SIGNATURE VEGAN

CRISPY CAULIFLOWER \$21

SPICY VEGAN MAYO (V)

HEARTS OF PALM CRABCAKE \$19

JICAMA-MANGO SLAW, PIPIAN SAUCE (V)

SWEET POTATO GNOCCHI \$21

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

EXECUTIVE CHEF: HILARY AMBROSE

SUSHI CHEF: SOLOMON HALIM

INSTAGRAM: @CATCH | #CATCHNYC

WIFI NAME: CATCH GUEST | PASSWORD: CATCHNYC

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 ROOTS, CARAMELIZED ONION, THYME JUS \$32

NEW YORK STRIP 16OZ ORGANIC, GRASS-FED (GF) \$69

FILET 10oz CHARRED TOMATO, RED WINE BRAISED SHALLOTS \$46

BIG FISH

ALL BIG FISH ARE WILD CAUGHT

CRISPY WHOLE SNAPPER \$84

OYSTER MUSHROOM, CHILI, GARLIC

2.5 lb CANTONESE LOBSTERS \$89

SAKE, OYSTER SAUCE, SCALLION, GARLIC

OVEN-ROASTED WHOLE BRANZINO \$89

CRISPY ARTICHOKE CHERRY TOMATO, CHAMPAGNE BROWN BUTTER, PICKLED MUSTARD SEED, MIZUNA PUREE

1.5 lb ALASKAN KING CRAB \$92

HONEY LIME VINAIGRETTE, DRAWN BUTTER (GF)

BIG MEAT

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

36OZ ORGANIC COLORADO GRASS-FED BLACK ANGUS (GF)

WHOLE ROASTED NEW ZEALAND RACK OF LAMB \$79

KALE PESTO (GF)

*SEARED AUSTRALIAN YELLOWFIN TUNA \$37 (GF)

SALMON A LA PLANCHA \$31 (GF)

GRILLED MAHI MAHI \$34

*GRILLED SHRIMP \$31

*GRILLED CAROLINA SWORDFISH \$34

WILD CAUGHT

CHOICE OF SAUCE

KALE PESTO (GF) • TAMARIND BROWN BUTTER

JALAPEÑO CUCUMBER EMULSION (V, GF, DF) • KABAYAKI BUTTER

YUZU MUSTARD SEED VINAIGRETTE (V, GF, DF)

SIDES

CAULIFLOWER RICE \$13

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

SQUASH NOODLES \$13

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

ROASTED BRUSSELS SPROUTS \$13

POMEGRANATE SEEDS, GLAZED RED ONIONS, PIQUILLO PEPPERS, SHERRY-MISO VINAIGRETTE (V, DF)

SAUTÉED MUSHROOM \$13

SHALLOT, THYME, BASIL, SHERRY (GF)

SPICED CASHEW SWEET POTATOES \$13

CRISPY KALE, HONEY NORI AIOLI (DF)

CHARRED BROCCOLINI \$13

CHILI, GARLIC, LEMON (V, GF)

WILD BLACK RICE \$13

MAITAKE MUSHROOM, ROASTED SWEET POTATO, CORN, BRUSSELS SPROUTS, PARSNIP-TURMERIC EMULSION (GF)

LOBSTER MASHED POTATOES \$18

PARMESAN-TRUFFLE FRIES \$15

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.