

# Raw Bar

## SEAFOOD TOWERS SMALL \$95 / LARGE \$150

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 \$29

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

### HAMACHI SPINACH \$19

CRISPY SPINACH, SHALLOT, SWEET PONZU

### TARTARE TRIO \$30

SALMON, HAMACHI, TUNA, TOBIKO, WASABI CREME FRAICHE

### SALMON BELLY CARPACCIO \$22

WATERCRESS, SWEET & SOUR ONION, YUZU

## COLD

### CATCH CEVICHE

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

\$24

### TORO TARTARE

CAVIAR, WASABI, SOY

\$39

## ROLLED

### MRC ROLL

SEARED TUNA, SHRIMP, PONZU BUTTER

\$18

### CATCH ROLL

CRAB, SALMON, MISO-HONEY

\$19

### TORNADO ROLL

SPICY SALMON, CRISPY SHALLOT, KABAYAKI, CREAMY PONZU

\$17

### HELLFIRE ROLL

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

\$19

### MANGO SHRIMP ROLL

KING CRAB, CUCUMBER, AVOCADO, MANGO SALSA

\$20

### VEGETABLE KING ROLL

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

\$15

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

\* 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. \*

# CATCH BRUNCH

## SWEETS

### ACAI BOWL \$12

BLUEBERRY, BANANA, HONEY GRANOLA, TOASTED COCONUT (DF)

### FRUIT PLATE \$15

SEASONAL FRESH FRUIT & WHIPPED MASCARPONE

### CINNAMON ROLL PANCAKES \$19

BROWN SUGAR-CINNAMON SWIRL, CANDIED ALMOND, CREAM CHEESE FROSTING

### THE ANYTIME WAFFLE TOWER \$15

MAPLE, MILK CHOCOLATE & RASPBERRY ICE CREAM, CHOCOLATE GANACHE, RASPBERRY JAM, TOASTED ALMONDS (GF)

## EGGS

\*ALL EGGS ARE ORGANIC\*

### SHAKSHUKA \$23

BAKED EGG, GROUND TURKEY, CRISPY ARTICHOKE, SPICED MEDITERRANEAN RAGU, FETA CHEESE, CHALLAH BREAD

### BEET-CURED SALMON BENEDICT \$19

SCOTTISH SALMON, POACHED EGGS, HOLLANDAISE, TOASTED ENGLISH MUFFIN

### STEAK AND EGGS \$29

6OZ CHARRED NY STRIP SKIRT STEAK, 2 SUNNY-SIDE UP EGGS, BACON CRUMBLE

### EGG WHITE OMELETTE \$17

MARKET VEGGIES, TURKEY BACON, GOAT CHEESE

## GRAINS & GREENS

### TUNA POKE BOWL \$24

AVOCADO, TOMATO, SOUR APPLE, PINEAPPLE, YUZU-CHILI, BROWN RICE, CRISPY TARO (DF)

### COCONUT KALE CHICKEN SALAD \$24

POACHED ORGANIC CHICKEN, HEIRLOOM TOMATO, ROASTED SWEET POTATO, QUINOA, AVOCADO, SHALLOT VINAIGRETTE (GF, DF)

### FARRO SALMON HEALTH BOWL \$23

SEARED SCOTTISH SALMON, MARKET VEGGIES, FALAFEL, FETA, SUNNY-SIDE EGG, TOASTED SESAME SEEDS, SUMAC VINAIGRETTE

### BABY GEM CAESAR SALAD \$19

SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS, LEMON PARMESAN VINAIGRETTE (VEGAN UPON REQUEST)

## BREADS & SPREADS

### SMASHED ORGANIC AVOCADO TOAST \$18

POMEGRANATE SEED, TOASTED ALMOND, ROASTED TOMATO, POACHED ORGANIC EGG, TOASTED SEVEN GRAIN (VEGAN UPON REQUEST)

### EGG WHITE & PULLED CHICKEN BURRITO \$22

POACHED ORGANIC CHICKEN, SCRAMBLED EGG WHITE, KALE, RED ONION SLAW, TRUFFLE BBQ, SPINACH WRAP

### MUSHROOM TOAST \$19

SAUTEED MAITAKE MUSHROOM, RED ONION GLAZE, SCRAMBLED EGG, ARUGULA, SHALLOT VINAIGRETTE, HOLLANDAISE SAUCE, GOAT CHEESE FOAM

### THE IMPOSSIBLE BURGER \$19

PLANT-BASED PROTEIN PATTY, ICEBERG LETTUCE, TOMATO, RED ONION, HOUSE PICKLES, VEGAN 1000 ISLAND DRESSING, SESAME BRIOCHE (V, DF)

### CROQUE MADAME \$19

HAM, GRUYERE, BECHAMEL, FRIED EGG

### CHICK N' EGG SANDWICH \$19

SUNNY-SIDE UP EGG, CARAMELIZED ONIONS, PICKLES, ARUGULA, HERB MAYO

### THE LOBSTER ROLL \$28

MAINE LOBSTER SALAD, TOASTED BRIOCHE, ROOT VEGGIE CHIPS

### ROAST BEEF FRENCH DIP \$19

ORGANIC GRASS-FED BLACK ANGUS BEEF, AGED SWISS, HORSERADISH AIOLI, BRIOCHE

## HOT

### CRISPY SHRIMP \$23

SPICY MAYO

### CRUNCHY RICE CAKES \$19/\$24

TUNA TARTARE, WASABI TOBIKO

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

BOURBON-MISO, KATAIFI, SHIITAKE MUSHROOM

### GRILLED SPANISH OCTOPUS \$19

CRISPY POTATOES, SOFRITO, GARLIC AIOLI

### MUSHROOM SPAGHETTI \$19

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

### LOBSTER MAC & CHEESE \$23

MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED PARMESAN



### \*SEARED AUSTRALIAN YELLOWFIN TUNA \$35 (GF)

### SALMON A LA PLANCHA \$30 (GF)

### GRILLED MAHI MAHI \$32

### \*GRILLED SHRIMP \$31

### \*GRILLED CAROLINA SWAMP FISH \$32

\*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)

Simply Cooked

## SIDES

### SWEET POTATO-QUINOA HASH BROWN \$8

### APPLE SMOKED BACON \$9

### HOUSEMADE CHICKEN SAUSAGE \$9

### CHARRED BROCCOLINI \$12 (V, GF)

### PARMESAN-TRUFFLE FRIES \$11

VEGAN TRUFFLE AIOLI

EXECUTIVE CHEF: HILARY AMBROSE

SUSHI CHEF: SOLOMON HALIM

INSTAGRAM: @CATCH | #CATCHNYC

WIFI NAME: CATCH GUEST | PASSWORD: CATCHNYC

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.