

Raw Bar

SEAFOOD TOWERS SMALL \$99 / LARGE \$159

CHEF'S SELECTION OF LOBSTER, KING CRAB, SHRIMP, OYSTERS, CLAMS, MUSSELS, CECICHE (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 PONZU, CAVIAR, BLACK TRUFFLE PURÉE

TARTARE TRIO \$30
SALMON, HAMACHI, TUNA, TOBIKO, WASABI CREME FRAICHE

CATCH STYLE SASHIMI \$23
ALASKAN KING SALMON, YUZU SOY, HOT SESAME OLIVE OIL, TOASTED SESAME SEEDS, GINGER, CHIVES

HAMACHI SPINACH \$23
CRISPY SPINACH, SHALLOT, SWEET PONZU

SALMON BELLY CARPACCIO \$25
GINGER VINAIGRETTE, MANGO, AVOCADO, POMEGRANATE, ORANGE SEGMENTS

A5 MIYAZAKI WAGYU BEEF TARTARE \$26
TRUFFLE PONZU, CAVIAR, SUSHI RICE, CUCUMBER WRAP (DF)

COLD

CATCH CECICHE
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, ARUGULA SALAD (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, AVOCADO, 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

SPICY YELLOWFIN TUNA 12 // 13

SPICY SALMON 10 // 11

CALIFORNIA 13 // 15

MAINE LOBSTER AVOCADO 14 // 17

SPICY JAPANESE YELLOWTAIL 10 // 11

SPICY SCALLOP 12 // 14

YELLOWTAIL AVOCADO 10 // 11

BLUEFIN TORO SCALLION 23 // 26

VEGETABLE 7 // 10

By the Piece

FLUKE 7

EEL 9

TIGER PRAWN 7

JAPANESE SNAPPER 9

SEA URCHIN 11

SALMON 7

SPANISH OCTOPUS 7

BLUEFIN TORO 16

ALASKAN KING CRAB 10

YELLOWFIN TUNA 8

JAPANESE YELLOWTAIL 8

SPANISH MACKEREL 9

* 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

SAUTEED WILD-CAUGHT LOCAL SNAPPER \$39
LOBSTER MASH, BLACK TRUFFLE PURÉE, LEMON BROWN-BUTTER

HERB-ROASTED BRANZINO CREAMY VEGETABLE BASMATI \$37

YAKIAMI STYLE WHOLE DORADE
CIPPOLINI ONION, HEIRLOOM TOMATO, CAPERS, SOY-MIRIN TRUFFLE EMULSION \$45

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

ORGANIC CRISPY CHICKEN ROASTED ROOTS, CARMELIZED ONION, THYME JUS \$32

NEW YORK STEAK 16oz ALL NATURAL, GRASS-FED, ASPEN RIDGE (GF) \$69

FILET 10oz KABAYAKI BUTTER, TEMPURA NORI FLAKES, WASABI-SOY \$46

BIG FISH

ALL BIG FISH ARE WILD CAUGHT

CRISPY WHOLE SNAPPER \$84
OYSTER MUSHROOM, PEPPER, FENNEL, ONION, SCALLION, CHILI GARLIC

2.5 lb CANTONESE LOBSTERS \$89
SAKE, OYSTER SAUCE, SCALLION, GARLIC

OVEN-ROASTED WHOLE BRANZINO \$89
CRISPY ARTICHOKA, CHERRY TOMATO, CHAMPAGNE BROWN BUTTER, PICKLED MUSTARD SEED, MIZUNA PURÉE

1.5 lb ALASKAN KING CRAB \$92
HONEY LIME VINAIGRETTE, DRAWN BUTTER (GF)

BIG MEAT

28-DAY DRY-AGED BONE-IN TOMAHAWK \$125
36oz ALL NATURAL, GRASS-FED, CARMELIZED ONION WAGYU BUTTER (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 PIQUILLO PEPPER, GOLDEN RAISIN, TOASTED PISTACHIO, CRISPY KALE (V, DF)

SPICED CASHEW SWEET POTATOES \$13
CRISPY KALE, HONEY NORI AIOLI

SQUASH NOODLES \$13
HERB PINE NUT CRUMBLE, HEIRLOOM TOMATO, WHITE BALSAMIC GLAZE (V, DF)

CHARRED BROCCOLINI \$13
CHILI, GARLIC, LEMON (GF)

CRISPY BRUSSELS SPROUTS \$13
YUZU-CALAMANSI VINAIGRETTE, DRY MISO (V, DF)

WILD BLACK RICE \$13
MAITAKE MUSHROOM, ROASTED SWEET POTATO, CORN, BRUSSELS SPROUTS, PARSNIP-TURMERIC EMULSION (GF)

SAUTEED MUSHROOM \$13
SHALLOT, THYME, BASIL, SHERRY (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.