

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 \$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

MANGO, AVOCADO, POMEGRANATE, ORANGE SEGMENTS

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 INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN 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 \$21

KING CRAB, CUCUMBER, AVOCADO, MANGO SALSA

TORNADO ROLL \$19

SPICY HAMACHI, 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 *

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" \$21

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, GRANNY SMITH APPLE, AMAZU PONZU (DF)

LOBSTER ROLLS \$24/\$33

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 \$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, GF)

HEARTS OF PALM CRABCAKE \$19

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

SWEET POTATO GNOCCHI \$21

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

EXECUTIVE CHEF: DANIEL YE

SUSHI CHEF: SOLOMON

INSTAGRAM: @CATCH | #CATCHLA

Entrees

SAUTEED WILD-CAUGHT LOCAL SNAPPER \$39

LOBSTER WASH, TRUFFLE, LEMON BROWN-BUTTER

HERB-ROASTED BRANZINO CREAMY VEGETABLE BASMATI \$37

BRICK OVEN ROASTED WHOLE DORADE

HEIRLOOM TOMATO, ARTICHOKE, MANILLA CLAMS \$45

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

ORGANIC CRISPY CHICKEN ROASTED ROOTS, Caramelized Onion, Thyme Jus \$32

NEW YORK STRIP 16oz ALL NATURAL, GRASS-FED (GF) \$79

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

AMERICAN WAGYU TOMAHAWK \$195

32oz SNAKE RIVER FARMS, ALL NATURAL, Caramelized Onion Wagyu Butter (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 \$34

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)

SAUTEED 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

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 \$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.