

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 \$7/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 \$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 BROWN BUTTER
\$19

CATCH ROLL

CRAB, SALMON, MISO-HONEY
\$19

TORNADO ROLL

SPICY SALMON, CRISPY SHALLOT, KABAYAKI, CREAMY PONZU
\$19

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)
\$17

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 \$20
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

EGG WHITE OMELETTE \$18

MUSHROOM, ARTICHOKE, ARUGULA, HEIRLOOM TOMATO, CARAMELIZED ONION, 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 \$24

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 \$19
POMEGRANATE SEED, TOASTED ALMOND, ROASTED TOMATO, POACHED ORGANIC EGG, TOASTED SEVEN GRAIN (VEGAN UPON REQUEST)

CROQUE MADAME \$19

HAM, GRUYERE, BECHAMEL, FRIED EGG

EGG WHITE & PULLED CHICKEN BURRITO \$22

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

MUSHROOM TOAST \$19

SAUTÉED 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)

CHICK N' EGG SANDWICH \$19

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

ROAST BEEF FRENCH DIP \$19

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

BLACK LABEL BURGER \$21

DRY-AGED BEEF BLEND, BACON & ONION MARMALADE, CHIPOTLE MAYO, CRISPY ONION RING

THE LOBSTER ROLL \$28

MAINE LOBSTER SALAD, TOASTED BRIOCHE, ROOT VEGGIE CHIPS

* WORKING HARD TO MAKE THESE DISHES AMAZING... SO WE ARE UNABLE TO ACCOMMODATE MODIFICATION REQUESTS. THANK YOU FOR UNDERSTANDING.

HOT

CRISPY SHRIMP \$25

SPICY MAYO

CRUNCHY RICE CAKES \$21/\$26

TUNA TARTARE, WASABI TOBIKO

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

BOURBON-MISO, KATAIFI, SHIITAKE MUSHROOM

LOBSTER MAC & CHEESE \$26

MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED PARMESAN



SIGNATURE VEGAN

CRISPY CAULIFLOWER \$18

SPICY VEGAN MAYO (V, GF)

Simply Cooked

SEARED TUNA \$35

SALMON A LA PLANCHA \$32

GRILLED SHRIMP \$31

GRILLED MAHI MAHI \$32

GRILLED SWORDFISH \$32

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

SWEET POTATO-QUINOA HASH BROWN \$8

APPLE SMOKED BACON \$9

SMOKED CHICKEN SAUSAGE LINK \$9

CHARRED BROCCOLINI \$10 (V, GF)

PARMESAN-TRUFFLE FRIES \$15

VEGAN TRUFFLE AIOLI

EXECUTIVE CHEF: DANIEL YE
SUSHI CHEF: SOLOMON

INSTAGRAM: @CATCH | #CATCHLA
WIFI NAME: CATCHGUEST | PASSWORD: catch-all

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.