

# 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)

# SIGNATURE COLD

## TRUFFLE SASHIMI \$33

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

## SESAME SEARED KING SALMON \$24

ORA KING SALMON, YUZU SOY, HOT SESAME OLIVE OIL,  
TOASTED SESAME SEEDS, GINGER, CHIVES

## TARTARE TRIO \$32

SALMON, HAMACHI, TUNA, TOBIKO, WASABI CREME FRAICHE

## SALMON BELLY CARPACCIO \$26

GINGER VINAIGRETTE, MANGO, AVOCADO, POMEGRANATE,  
ORANGE SEGMENTS

# COLD

## TORO TARTARE

CAVIAR, WASABI, SOY

\$39

## CATCH CEVICHE

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

\$27

## SPINACH ARTICHOKE SALAD

CRISPY SHIITAKE, DRY RED MISO, CRISPY LEEK, TRUFFLE-YUZU VINAIGRETTE

\$21

## ROASTED BEETS

TRI-COLORED BEETS, GOAT CHEESE FOAM, CANDIED WALNUTS,  
SHAVED RADISH

(GF, VEGAN UPON REQUEST)

\$16

## 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. \*

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## SKEWERS

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**CHICKEN MEATBALL \$17**  
CRISPY QUINOA, MUSTARD SEED PONZU

**FILET \$19**  
TRUFFLE, SOY-MIRIN

**EGGPLANT \$11**  
MISO GLAZE, TOASTED SESAME  
(VEGAN UPON REQUEST)

**CORN \$9**  
KABAYAKI BROWN BUTTER, CHIVES  
(VEGAN UPON REQUEST)

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## ROLLED

**MRC ROLL \$21**  
SEARED TUNA, SHRIMP, PONZU BUTTER

**HELLFIRE ROLL \$21**  
SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

**CATCH ROLL \$21**  
CRAB, SALMON, MISO-HONEY

**BAKED KING CRAB HAND ROLLS \$32**  
ORANGE TOBIKO, KEWPIE MAYO, SHICHIMI PEPPER, SOY PAPER

**VEGETABLE KING ROLL \$17**  
KING OYSTER MUSHROOM, CASHEW, SPICY MISO  
(ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

**LOBSTER AVOCADO ROLL \$23**  
KING CRAB, CUCUMBER, MANGO SALSA

## Hand Roll // Cut Roll

**EEL AVOCADO**  
14 // 16

**CALIFORNIA**  
14 // 17

**SPICY SCALLOP**  
13 // 15

**VEGETABLE**  
8 // 11

**SPICY YELLOWFIN TUNA**  
13 // 14

**YELLOWTAIL AVOCADO**  
11 // 12

**SPICY SALMON**  
11 // 12

**SPICY JAPANESE  
YELLOWTAIL**  
12 // 13

**BLUEFIN TORO  
SCALLION**  
24 // 26

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## By the Piece

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**FLUKE**  
8

**TIGER PRAWN**  
8

**SALMON**  
8

**ALASKAN KING CRAB**  
11

**JAPANESE SNAPPER**  
10

**SPANISH OCTOPUS**  
8

**YELLOWFIN TUNA**  
9

**SPANISH MACKEREL**  
9

**EEL**  
10

**SEA URCHIN**  
12

**BLUEFIN TORO**  
17

**JAPANESE YELLOWTAIL**  
9

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

WIFI NAME: CATCHGUEST | PASSWORD: catch-all

# HOT

**CRISPY SHRIMP \$27**  
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 \$20/\$25**  
GUACAMOLE, TOMATILLO, PICKLED ONION, LIME

**CHICKEN LETTUCE "CUPS" \$22**  
SAUTEED ZUCCHINI, TERIYAKI, ICEBERG LETTUCE

**A5 JAPANESE MIYAZAKI WAGYU \$32/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, AMAZU PONZU (DF)

**LOBSTER ROLLS \$25/\$34**  
MAINE LOBSTER SALAD, POTATO ROLL, CHIVE

**SCALLOP GNOCCHI \$31**  
BAY SCALLOP, BLACK TRUFFLE, PARMESAN

**WAGYU GYOZA \$31**  
A5 JAPANESE MIYAZAKI WAGYU, SERRANO CHILI,  
MICRO CILANTRO, AMAZU PONZU (DF)

**CRISPY CHICKEN BAO BUNS \$19/\$26**  
PICKLED CUCUMBER, ICEBERG, SWEET CHILI GLAZE

**GRILLED SPANISH OCTOPUS \$23**  
CRISPY POTATOES, SOFRITO, GARLIC AIOLI

**MUSHROOM SPAGHETTI \$26**  
WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN  
(VEGAN UPON REQUEST)

**LOBSTER MAC & CHEESE \$27**  
MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED PARMESAN

## SIGNATURE VEGAN

**CRISPY CAULIFLOWER \$23**  
SPICY VEGAN MAYO (V, GF)

**HEARTS OF PALM CRABCAKE \$21**  
JICAMA-MANGO SLAW, PIPIAN SAUCE (V, GF)

**SWEET POTATO GNOCCHI \$23**  
CRISPY KALE, MAITAKE, COCONUT-MUSHROOM JUS (V, GF)

EXECUTIVE CHEF: DANIEL YE  
SUSHI CHEF: SOLOMON

INSTAGRAM: @CATCH | #CATCHLA

# Entrees

**SAUTÉED WILD-CAUGHT LOCAL SNAPPER \$39**  
LOBSTER MASH, TRUFFLE, LEMON BROWN-BUTTER

**HERB-ROASTED BRANZINO CREAMY VEGETABLE BASMATI \$39**

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

**SCALLOP & CAULIFLOWER PISTACHIO, TAMARIND BROWN-BUTTER \$38**

**ORGANIC CRISPY CHICKEN ROASTED ROOTS, CARAMELIZED ONION, THYME JUS \$35**

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

**FILET 10oz KABAYAKI BUTTER, TEMPURA NORI FLAKES, WASABI-SOY \$49**

## BIG FISH

\*ALL BIG FISH ARE WILD CAUGHT\*

**CRISPY WHOLE SNAPPER \$87**

OYSTER MUSHROOM, CHILI, GARLIC

**2.5 lb CANTONESE LOBSTERS \$97**

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 \$95**

DRAWN BUTTER (GF)

## BIG MEAT

**USDA PRIME PORTERHOUSE FOR TWO \$140**

42oz, TRUFFLE GARLIC HERB BUTTER (GF)

**AMERICAN WAGYU TOMAHAWK \$195**

32oz SNAKE RIVER FARMS, ALL NATURAL, CARAMELIZED ONION WAGYU BUTTER (GF)

Simply Cooked

**SEARED TUNA \$38**

**SALMON A LA PLANCHA \$36**

**GRILLED MAHI MAHI \$35**

**GRILLED SHRIMP \$34**

**GRILLED SWORDFISH \$35**

\*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

**SAUTÉED ASPARAGUS SPEARS \$13**

DILL, TARRAGON, LEMON, MINT, PARMESAN (GF)

**CRISPY BRUSSELS SPROUTS \$14**

YUZU-CALAMANSI VINAIGRETTE, DRY MISO (V, DF)

**SPICED CASHEW SWEET POTATOES \$14**

CRISPY KALE, HONEY NORI AIOLI

**CHARRED BROCCOLINI \$14**

CHILI, GARLIC, LEMON (V, GF)

**ROASTED SPAGHETTI SQUASH \$14**

CRISPY TEMPEH, BROCCOLINI, POMODORO SAUCE,  
CANDIED PISTACHIO NUTS (V, DF)

**LOBSTER MASHED POTATOES \$19**

**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.