

# CATCH BRUNCH

Raw Bar

COLD

**SEAFOOD TOWER** SMALL 99 / LARGE 159  
CHEF'S SELECTION OF LOBSTER, KING CRAB, SHRIMP  
OYSTERS, CLAMS, MUSSELS, CEVICHE (GF)

**OYSTER SHOOTERS** 12/32 (1PC/3PCS)  
TEQUILA CUCUMBER OR SPICY BLOODY MARY

**OYSTERS MP** 1/2 DZ OR DOZEN- ASK SERVER FOR DAILY SELECTION (GF)  
**JUMBO SHRIMP** 7/PIECE (GF)

**CATCH CEVICHE** 27  
ALASKAN KING CRAB, MAINE LOBSTER, SHRIMP  
SCALLOP, MANGO, BLOOD ORANGE PONZU

**TORO TARTARE** 39  
CAVIAR, WASABI SOY

**TRUFFLE SASHIMI** 33  
TUNA, HAMACHI, CHILI PONZU  
CAVIAR, BLACK TRUFFLE PURÉE

**SESAME SEARED KING SALMON** 25  
YUZU SOY, HOT SESAME OLIVE OIL  
TOASTED SESAME SEEDS, GINGER, CHIVES

## SIGNATURE COLD

**SALMON BELLY CARPACCIO** 26  
WATERCRESS,  
SWEET & SOUR ONION, YUZU

**TARTARE TRIO** 31  
SALMON, HAMACHI, TUNA, TOBIKO  
WASABI CREME FRAICHE

**ALBACORE NIGIRI** 30  
CANADIAN ALBACORE, SHAVED BLACK TRUFFLE,  
SWEET TOSAZU

**MRC ROLL** 20  
SEARED TUNA, SHRIMP  
PONZU BROWN BUTTER

**HELLFIRE ROLL** 20  
SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

## ROLLED

**CATCH ROLL** 20  
CRAB, SALMON, MISO-HONEY

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

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

**LOBSTER AVOCADO ROLL** 24  
KING CRAB, CUCUMBER, MANGO SALSA

## SWEETS

**ACAI BOWL** 14  
BLUEBERRY, BANANA, HONEY GRANOLA, TOASTED COCONUT (DF)

**CINNAMON ROLL PANCAKES** 20  
BROWN SUGAR-CINNAMON SWIRL, CANDIED ALMOND  
CREAM CHEESE FROSTING

**FRUIT PLATE** 17  
SEASONAL FRESH FRUIT & WHIPPED MASCARPONE

**THE ANYTIME WAFFLE TOWER** 17  
MAPLE, MILK CHOCOLATE & RASPBERRY ICE CREAM, CHOCOLATE GANACHE  
RASPBERRY JAM, TOASTED ALMONDS (GF)

## EGGS

\*ALL EGGS ARE ORGANIC\*

**SHAKSHUKA** 24  
BAKED EGG, GROUND TURKEY, CRISPY ARTICHOKE  
SPICED MEDITERRANEAN RAGU, FETA CHEESE, CHALLAH BREAD

**BEEF-CURED SALMON BENEDICT** 20  
SCOTTISH SALMON, POACHED EGGS, HOLLANDAISE  
TOASTED ENGLISH MUFFIN

**STEAK AND EGGS** 31  
6OZ CHARRED NY STRIP SKIRT STEAK,  
2 SUNNY-SIDE UP EGGS

**EGG WHITE OMELETTE** 19  
EGG WHITE OMELETTE, MUSHROOM, ARTICHOKE,  
ARUGULA, CARAMELIZED ONIONS, GOAT CHEESE

## GRAINS & GREENS

**TUNA POKE BOWL** 24  
AVOCADO, TOMATO, SOUR APPLE, PINEAPPLE, YUZU-CHILI, BROWN RICE  
CRISPY TARO (DF)

**SPINACH ARTICHOKE SALAD** 22  
BABY SPINACH, CRISPY SHIITAKE, DRY RED MISO, CRISPY LEEK, PARMESAN,  
TRUFFLE-YUZU VINAIGRETTE

**COCONUT KALE CHICKEN SALAD** 24  
POACHED ORGANIC CHICKEN, HEIRLOOM TOMATO, ROASTED SWEET POTATO  
QUINOA, AVOCADO, SHALLOT VINAIGRETTE (GF, DF)

**FARRO SALMON HEALTH BOWL** 25  
SEARED SCOTTISH SALMON, MARKET VEGGIES, FALAFEL, FETA, SUNNY-SIDE EGG  
TOASTED SESAME SEEDS, SUMAC VINAIGRETTE

**BABY GEM CAESAR SALAD** 21  
SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS  
LEMON PARMESAN VINAIGRETTE  
(VEGAN UPON REQUEST)

## BREADS & SPREADS

**SMASHED ORGANIC AVOCADO TOAST** 21  
POMEGRANATE SEED, TOASTED ALMOND, ROASTED TOMATO  
POACHED ORGANIC EGG, TOASTED SEVEN GRAIN  
(VEGAN UPON REQUEST)

**CROQUE MADAME** 19  
HAM, GRUYERE, BECHAMEL, FRIED EGG

**BREAKFAST BURRITO** 23  
SCRAMBLED ORGANIC EGGS, BACON, CRISPY POTATO HASH,  
CHIPOTLE SALSA, GRIDDLED TORTILLA WRAP

**MUSHROOM TOAST** 19  
SAUTÉED MAITAKE MUSHROOM, RED ONION GLAZE, SCRAMBLED EGG  
ARUGULA, SHALLOT VINAIGRETTE,  
HOLLANDAISE SAUCE, GOAT CHEESE FOAM

**CHICK N' EGG SANDWICH** 21  
ORGANIC CRISPY CHICKEN, CARAMELIZED ONIONS, PICKLES  
ARUGULA, HERB MAYO, SUNNY-SIDE UP EGG

**ROAST BEEF FRENCH DIP** 21  
ORGANIC GRASS-FED BLACK ANGUS BEEF, AGED SWISS  
HORSERADISH AIOLI, BRIOCHE

**BLACK LABEL BURGER** 22  
DRY-AGED BEEF BLEND, BACON & ONION MARMALADE, CHIPOTLE MAYO,  
CRISPY ONION RING

**THE LOBSTER ROLL** 28  
MAINE LOBSTER SALAD, TOASTED BRIOCHE, ROOT VEGGIE CHIPS

## HOT

**CRISPY SHRIMP** 27  
SPICY MAYO, TOBIKO

**CRUNCHY RICE CAKES** 21/28  
TUNA TARTARE, WASABI TOBIKO

**COD LETTUCE "WRAPS"** 22/30  
BOURBON-MISO, KATAIFI, SHIITAKE MUSHROOM

**LOBSTER MAC & CHEESE** 28  
MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED PARMESAN

Simply Cooked

\*SEARED TUNA 37 (GF)  
SALMON A LA PLANCHA 34 (GF)

\*GRILLED MAHI MAHI 33  
GRILLED SHRIMP 31

\*GRILLED SWORDFISH 34

\*WILD CAUGHT

CHOICE OF SAUCE  
SCALLION RELISH (GF) • KABAYAKI BUTTER  
KALE PESTO (GF) • JALAPEÑO CUCUMBER EMULSION (V, GF, DF)  
TAMARIND BROWN BUTTER

## SIGNATURE VEGAN

**CRISPY CAULIFLOWER** 18  
SPICY VEGAN MAYO (V, GF)

## SIDES

**CRISPY POTATO HASH** 12  
SUNNY-SIDE UP EGG, GARLIC AIOLI

**PARMESAN-TRUFFLE FRIES** 16  
VEGAN TRUFFLE AIOLI

**SMOKED CHICKEN  
SAUSAGE LINK** 9

**APPLE SMOKED BACON** 9

EXECUTIVE CHEF: BRAD RACE | SUSHI CHEF: SOLOMON HALIM

**CHARRED BROCCOLINI** 12 (V, GF)

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. EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.