

# Raw Bar

## SEAFOOD TOWERS SMALL \$99 / LARGE \$159

CHEF'S SELECTION OF LOBSTER, KING CRAB, SHRIMP,  
OYSTERS, CLAMS, MUSSELS, CEVICHE (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)

## SIGNATURE COLD

### TRUFFLE SASHIMI \$33

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

### TARTARE TRIO \$32

SALMON, HAMACHI, TUNA, TOBIKO, WASABI CREME FRAICHE

### SESAME SEARED KING SALMON \$24

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

### SALMON BELLY CARPACCIO \$26

GINGER VINAIGRETTE, MANGO, AVOCADO, POMEGRANATE,  
ORANGE SEGMENTS

### A5 MIYAZAKI WAGYU BEEF TARTARE \$27

TRUFFLE PONZU, CAVIAR, SUSHI RICE, CUCUMBER WRAP (DF)

## 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

### BABY GEM CAESAR SALAD

SUGAR SNAP PEAS, ASPARAGUS, AVOCADO,  
SUNFLOWER SEEDS, LEMON PARMESAN VINAIGRETTE

(VEGAN UPON REQUEST)

\$19

### ROASTED BEETS

TRI-COLORED BEETS, GOAT CHEESE FOAM, CANDIED WALNUTS, ARUGULA SALAD  
(GF, VEGAN UPON REQUEST)

\$16

\* 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 KABAYAKI GLAZE, WASABI SOY

### EGGPLANT \$11

MISO GLAZE, TOASTED SESAME  
(VEGAN UPON REQUEST)

### CORN \$9

KABAYAKI BROWN BUTTER, CHIVES  
(VEGAN UPON REQUEST)

## ROLLED

### MRC ROLL \$21

SEARED TUNA, SHRIMP, AVOCADO, PONZU BROWN BUTTER

### CATCH ROLL \$21

CRAB, SALMON, MISO-HONEY

### VEGETABLE KING ROLL \$17

KING OYSTER MUSHROOM, CASHEW, SPICY MISO  
(ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

### HELLFIRE ROLL \$21

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

### 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

## By the Piece

FLUKE  
7

TIGER PRAWN  
8

SALMON  
8

ALASKAN KING CRAB  
11

JAPANESE SNAPPER  
10

SPANISH OCTOPUS  
7

YELLOWFIN TUNA  
9

SPANISH MACKEREL  
10

EEL  
10

SEA URCHIN  
12

BLUEFIN TORO  
17

JAPANESE YELLOWTAIL  
9

2 PIECES PER ORDER

\* BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST \*

# HOT

**CRISPY SHRIMP \$27**  
SPICY MAYO, TOBIKO

**CRUNCHY RICE CAKES \$21/\$26**  
TUNA TARTARE, WASABI TOBIKO

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

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

**MAHI MAHI WONTON TACOS \$20/\$25**  
GUACAMOLE, TOMATILLO, PICKLED ONION, LIME

**CHICKEN LETTUCE "CUPS" \$21**  
SAUTEED ZUCCHINI, TERIYAKI, ICEBERG LETTUCE

**STEAMED MUSSELS \$25**  
WHITE WINE, TOMATO, SHALLOT, GARLIC, LEMON

**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,  
GRANNY SMITH APPLE, AMAZU PONZU (DF)

**LOBSTER ROLLS \$25/\$34**  
MAINE LOBSTER SALAD, TOASTED BRIOCHE, CHIVE

**SCALLOP GNOCCHI \$31**  
SCALLOP, BLACK TRUFFLE PURÉE, PARMESAN, LEMON CONFIT

**WAGYU GYOZA \$30**  
A5 JAPANESE MIYAZAKI WAGYU, SERRANO CHILI,  
MICRO CILANTRO, AMAZU PONZU (DF)

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

**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, PARMESAN

## SIGNATURE VEGAN

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

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

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

EXECUTIVE CHEF: HILARY AMBROSE JR.  
SUSHI CHEF: SOLOMON HALIM

INSTAGRAM: @CATCH | #CATCHNYC  
WIFI NAME: CATCH GUEST | PASSWORD: catchnyc

# Entrees

**SAUTÉED WILD-CAUGHT LOCAL SNAPPER \$39**  
LOBSTER MASH, BLACK TRUFFLE PURÉE, 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, ASPEN RIDGE (GF) \$69**

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

## BIG FISH

\*ALL BIG FISH ARE WILD CAUGHT\*

**CRISPY WHOLE SNAPPER \$87**  
OYSTER MUSHROOM, PEPPER, FENNEL, ONION, SCALLION, CHILI GARLIC

**2.5 lb CANTONESE LOBSTERS \$97**  
SAKE, OYSTER SAUCE, SCALLION, GARLIC

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

**1.5 lb ALASKAN KING CRAB \$95**  
DRAWN BUTTER (GF)

## BIG MEAT

**USDA PRIME PORTERHOUSE FOR TWO \$125**  
36oz, TRUFFLE GARLIC HERB BUTTER (GF)

**25-DAY DRY-AGED TOMAHAWK \$128**  
36oz ALL NATURAL, GRASS-FED, CARAMELIZED ONION WAGYU BUTTER (GF)

**\*SEARED AUSTRALIAN YELLOWFIN TUNA \$38 (GF)**

**SALMON A LA PLANCHA \$36 (GF)**

**GRILLED MAHI MAHI \$35**

**\*GRILLED SHRIMP \$34**

**\*GRILLED CAROLINA SWORDFISH \$35**

\*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)

Simply Cooked

## SIDES

**ROASTED SPAGHETTI SQUASH \$14**  
CRISPY TEMPEH, BROCCOLINI, POMODORO SAUCE,  
CANDIED PISTACHIO NUTS (V, DF)

**SPICED CASHEW SWEET POTATOES \$14**  
CRISPY KALE, HONEY NORI AIOLI

**CRISPY BRUSSELS SPROUTS \$14**  
YUZU-CALAMANSI VINAIGRETTE, DRY MISO (V, DF)

**SAUTÉED MUSHROOMS \$14**  
SHALLOT, THYME, BASIL, SHERRY (GF)

**CHARRED BROCCOLINI \$14**  
CHILI, GARLIC, LEMON (V, GF)

**WILD BLACK RICE \$14**  
MAITAKE MUSHROOM, ROASTED SWEET POTATO,  
CORN, BRUSSELS SPROUTS,  
PARSNIP-TURMERIC EMULSION (GF)

**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.