

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

WATERCRESS, SWEET & SOUR ONION, YUZU

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.