

Raw Bar

SEAFOOD TOWERS SMALL \$95 / LARGE \$150

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 \$31

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

SESAME SEARED KING SALMON \$24

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

TARTARE TRIO \$30

SALMON, HAMACHI, TUNA, TOBIKO, WASABI CREME FRAICHE

SALMON BELLY CARPACCIO \$25

WATERCRESS, SWEET & SOUR ONION, YUZU

COLD

CATCH CEVICHE

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

\$25

TORO TARTARE

CAVIAR, WASABI SOY

\$39

ROLLED

MRC ROLL

SEARED TUNA, SHRIMP, PONZU BROWN BUTTER

\$18

CATCH ROLL

CRAB, SALMON, MISO-HONEY

\$19

HELLFIRE ROLL

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

\$19

LOBSTER AVOCADO ROLL

KING CRAB, CUCUMBER, MANGO SALSA

\$23

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 LUNCH

GRAINS & GREENS

ALL GRAINS & GREENS CAN BE MADE VEGAN UPON REQUEST

TUNA POKE BOWL \$24

AVOCADO, TOMATO, SOUR APPLE, PINEAPPLE, YUZU-CHILI, BROWN RICE, CRISPY TARO (DF)

SPINACH ARTICHOKE SALAD \$21

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

Add ORGANIC CHICKEN +7 // SCOTTISH SALMON +8 // GRILLED SHRIMP +9 // ORGANIC HANGER STEAK +9

BABY GEM CAESAR SALAD \$19

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

Add ORGANIC CHICKEN +7 // SCOTTISH SALMON +8 // GRILLED SHRIMP +9 // ORGANIC HANGER STEAK +9

COCONUT KALE CHICKEN SALAD \$24

POACHED ORGANIC CHICKEN, QUINOA, HEIRLOOM TOMATO, ROASTED SWEET POTATO, TOASTED COCONUT, AVOCADO, SHALLOT VINAIGRETTE (GF)

FARRO SALMON HEALTH BOWL \$24

SEARED SCOTTISH SALMON, MARKET VEGGIES, FALAFEL, FETA, SUNNY-SIDE EGG, TOASTED SESAME SEEDS, SUMAC VINAIGRETTE

(VEGAN UPON REQUEST)

SESAME STEAK SALAD \$26

ORGANIC HANGER STEAK, ARUGULA, CRISPY TEMPURA NORI, SUNCHOKE CHIPS, SESAME PONZU VINAIGRETTE (DF)

BREADS & SPREADS

SMASHED ORGANIC AVOCADO TOAST \$19

POMEGRANATE SEED, TOASTED ALMOND, ROASTED TOMATO, POACHED ORGANIC EGG, TOASTED SEVEN GRAIN

(VEGAN UPON REQUEST)

EGG WHITE & GRILLED CHICKEN BURRITO \$22

ORGANIC CHICKEN, SCRAMBLED EGG WHITE, AVOCADO, SPICY RANCH, SPINACH WRAP

GRILLED LOCAL MAHI SANDWICH \$23

RED WINE-BRAISED CABBAGE, AVOCADO, CHIPOTLE RANCH, TOASTED CIABATTA

THE IMPOSSIBLE BURGER \$19

PLANT-BASED PROTEIN PATTY, ICEBURG LETTUCE, TOMATO, RED ONION, HOUSE PICKLES, VEGAN 1000 ISLAND DRESSING, SESAME BRIOCHE (V, DF)

THE LOBSTER ROLL \$28

MAINE LOBSTER SALAD, TOASTED BRIOCHE, ROOT VEGGIE CHIPS

ORGANIC CRISPY CHICKEN SANDWICH \$19

CARAMELIZED ONIONS, PICKLES, ARUGULA, HERB MAYO

Add EGG +3

ROAST BEEF FRENCH DIP \$19

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

THE CLASSIC BURGER \$25

7oz CLASSIC BEEF BURGER BLEND, AMERICAN CHEESE, PICKLES, MUSTARD-MAYO

HOT

CRISPY SHRIMP \$25
SPICY MAYO, TOBIKO

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

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

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

GRILLED SPANISH OCTOPUS \$22
CRISPY POTATOES, SOFRITO, GARLIC AIOLI

MUSHROOM SPAGHETTI \$23
WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN
(VEGAN UPON REQUEST)

LOBSTER MAC & CHEESE \$26
MAINE LOBSTER, MASCARPONE, BREADCRUMBS, PARMESAN



Simply Cooked

***SEARED AUSTRALIAN YELLOWFIN TUNA (GF)**

SALMON A LA PLANCHA (GF)

GRILLED SHRIMP

***GRILLED MAHI MAHI**

***GRILLED CAROLINA SWORDFISH**

*WILD-CAUGHT

\$29

CHOICE OF SAUCE

KALE PESTO (GF) • TAMARIND BROWN BUTTER
JALAPEÑO CUCUMBER EMULSION (V, GF, DF) • KABAYAKI BUTTER
YUZU MUSTARD SEED VINAIGRETTE (V, GF, DF)

SIDES

CHARRED BROCCOLINI \$13 (V, GF)

PARMESAN-TRUFFLE FRIES \$15
VEGAN TRUFFLE AIOLI

EXECUTIVE CHEF: HILARY AMBROSE JR.
SUSHI CHEF: SOLOMON

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

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.