

# CATCH DINNER

## COLD

### JUMBO SHRIMP COCKTAIL 27

3PC (GF)

### BABY GEM CAESAR SALAD 22

SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS  
LEMON PARMESAN VINAIGRETTE  
(VEGAN UPON REQUEST)

### ROASTED BEETS 17

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

## SIGNATURE COLD

### TARTARE TRIO 34

SALMON, HAMACHI, TUNA  
TOBIKO, WASABI CRÈME FRAICHE

### SALMON BELLY CARPACCIO 28

WATERCRESS, SWEET & SOUR  
ONION, YUZU

### TRUFFLE SASHIMI 36

TUNA, HAMACHI, CHILI PONZU  
CAVIAR, BLACK TRUFFLE PURÉE

## SPECIALTY ROLLED

### MRC ROLL 23

SEARED TUNA, SHRIMP  
PONZU BROWN BUTTER

### HELLFIRE ROLL 23

SPICY TUNA TWO-WAYS, PEAR  
BALSAMIC

### CATCH ROLL 23

CRAB, SALMON, MISO-HONEY

### VEGETABLE KING ROLL 18

KING OYSTER MUSHROOM, CASHEW  
SPICY MISO (V)

(ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

## HOT

### CRISPY SHRIMP 31

SPICY MAYO, TOBIKO

### CRUNCHY RICE CAKES 22/29

TUNA TARTARE, WASABI TOBIKO

### FILET SKEWERS 20

TRUFFLE KABAYAKI GLAZE, WASABI SOY

### KING CRAB TEMPURA 37

ALASKAN KING CRAB, HEIRLOOM TOMATO, AMAZU PONZU (DF)

**A5 JAPANESE MIYAZAKI WAGYU 36/OZ**  
YUZU SOY, GARLIC OIL, MALDON SEA SALT, SESAME  
COOKED TABLESIDE ON OUR SIGNATURE HOT STONE

2OZ MINIMUM

### GRILLED SPANISH OCTOPUS 25

CRISPY POTATOES, SOFRITO, GARLIC AIOLI

### MUSHROOM SPAGHETTI 29

WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN  
(VEGAN UPON REQUEST)

### LOBSTER MAC & CHEESE 30

MAINE LOBSTER, MASCARPONE, BREADCRUMBS,  
GRATED PARMESAN

## Entrees

**SAUTÉED WILD CAUGHT SNAPPER** LOBSTER MASH, BLACK 40  
TRUFFLE PURÉE, LEMON BROWN-BUTTER

**HERB-ROASTED BRANZINO** CREAMY VEGETABLE BASMATI 42

**NEW YORK STRIP** 16 OZ ASPEN RIDGE, ALL NATURAL (GF) 82

**FILET** 10 OZ KABAYAKI BUTTER, TEMPURA NORI FLAKES 50  
WASABI-SOY

## BIG FISH - BIG MEAT

**CRISPY WHOLE SNAPPER 89**  
OYSTER MUSHROOM, PEPPER, FENNEL, ONION,  
SCALLION, CHILI GARLIC

**USDA PRIME PORTERHOUSE FOR 2 145**  
36OZ, TRUFFLE GARLIC HERB BUTTER (GF)

**SEARED YELLOWFIN TUNA 39 (GF)**

**SALMON A LA PLANCHA 37 (GF)**

**GRILLED JUMBO PRAWNS 35 (GF)**

**GRILLED SNAPPER 36 (GF)**

**GRILLED BRANZINO 36 (GF)**

### CHOICE OF SAUCE

KABAYAKI BUTTER • KALE PESTO (GF)  
JALAPEÑO CUCUMBER EMULSION (V, GF, DF)

Simply Cooked

## SIDES

### SUGAR SNAP PEAS 15

WHITE PONZU VINAIGRETTE, GRAPES,  
RADISH  
(DF)

### PARMESAN-TRUFFLE FRIES 17

VEGAN TRUFFLE AIOLI

### CHARRED BROCCOLINI 15

CHILI, GARLIC, LEMON (V, GF)

### LOBSTER MASHED POTATOES 20

## SUSHI

### Vegetarian Rolls 11

TRUFFLE AVOCADO

CUCUMBER SESAME

EGGPLANT MISO

### Classic Rolls - Hand Rolls 16

6 PIECES PER CUT ROLL

SALMON AVOCADO

SALMON JALAPEÑO

SHRIMP AVOCADO

SPICY BLUE CRAB

YELLOWTAIL AVOCADO

YELLOWTAIL JALAPEÑO

SPICY YELLOWTAIL

TUNA AVOCADO

TUNA JALAPEÑO

SPICY TUNA

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

### Nigiri - Sashimi 13

2 PIECES PER ORDER

YELLOWFIN TUNA

JAPANESE YELLOWTAIL

SALMON

SHRIMP

IKURA

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

CORPORATE CHEF: HILARY AMBROSE JR. | EXECUTIVE CHEF: PAUL CASTRO | SUSHI CHEF: SOLOMON HALIM

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, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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