

CATCH BRUNCH

COLD

JUMBO SHRIMP COCKTAIL 24
3PC (GF)

SIGNATURE COLD

TARTARE TRIO 31
SALMON, HAMACHI, TUNA
TOBIKO, WASABI CRÈME FRAICHE

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

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

SPECIALTY ROLLED

MRC ROLL 20
SEARED TUNA, SHRIMP
PONZU BROWN BUTTER

HELLFIRE ROLL 20
SPICY TUNA TWO-WAYS, PEAR
BALSAMIC

CATCH ROLL 20
CRAB, SALMON, MISO-HONEY

VEGETABLE KING ROLL 17
KING OYSTER MUSHROOM, CASHEW
SPICY MISO (V)

(ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

EGGS

ALL EGGS ARE ORGANIC

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

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

EGG WHITE OMELETTE 19
EGG WHITE OMELETTE, TURKEY BACON, ARTICHOKE, ARUGULA,
CARAMELIZED ONIONS, GOAT CHEESE

GREENS

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

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

SWEETS

CINNAMON ROLL PANCAKES 19
BROWN SUGAR-CINNAMON SWIRL,
CANDIED ALMOND, CREAM CHEESE FROSTING

FRENCH TOAST 26
BLUEBERRY COMPOTE, BUTTER, MAPLE SYRUP

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

BREADS & SPREADS

SMASHED ORGANIC AVOCADO TOAST 21
POMEGRANATE, ALMOND, PICKLED CHILI, HEIRLOOM TOMATO
MEDIUM BOILED EGG, RADISH, SOURDOUGH BREAD
(VEGAN UPON REQUEST)

THE CLASSIC BURGER 26
7OZ CLASSIC BEEF BURGER BLEND, AMERICAN CHEESE,
PICKLES, RED ONIONS, MUSTARD MAYO

HOT

CRISPY SHRIMP 27
SPICY MAYO, TOBIKO

CRUNCHY RICE CAKES 21/28
TUNA TARTARE, WASABI TOBIKO
GRILLED SPANISH OCTOPUS 23
CRISPY POTATOES, SOFRITO, GARLIC AIOLI

MUSHROOM SPAGHETTI 25
WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN
(VEGAN UPON REQUEST)

LOBSTER MAC & CHEESE 28
MAINE LOBSTER, MASCARPONE, BREADCRUMBS,

SEARED AUSTRALIAN YELLOWFIN TUNA 38 (GF)
SALMON A LA PLANCHA 34 (GF)
GRILLED SHRIMP 34

*WILD CAUGHT

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

Simply Cooked

SIDES

APPLE SMOKED BACON 9

PARMESAN-TRUFFLE FRIES 16
VEGAN TRUFFLE AIOLI

CHARRED BROCCOLINI 14
CHILI, GARLIC, LEMON (V, GF)

HOUSEMADE CHICKEN SAUSAGE 9

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

Nigiri - Sashimi 13

2 PIECES PER ORDER

YELLOWFIN TUNA
JAPANESE YELLOWTAIL
SALMON
SHRIMP
IKURA

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

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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