

## COLD

**JUMBO SHRIMP COCKTAIL 27**  
4PC, COCKTAIL SAUCE (GF)

**COLD KING CRAB 26**  
MUSTARD AIOLI

**BABY GEM CAESAR SALAD 22**  
SUGAR SNAP PEAS, ASPARAGUS  
AVOCADO, SUNFLOWER SEEDS, LEMON  
PARMESAN VINAIGRETTE  
(VEGAN UPON REQUEST)

**ROASTED TRI-COLORED BEETS 17**  
GOAT CHEESE FOAM, CANDIED  
WALNUTS, ARUGULA SALAD  
(GF, VEGAN UPON REQUEST)

## ROLLED

**CATCH ROLL 24**  
CRAB, SALMON, MISO-HONEY

**VEGETABLE KING ROLL 18**  
KING OYSTER MUSHROOM, CASHEW  
SPICY MISO (V)

**A5 WAGYU SURF & TURF ROLL 32**  
MAINE LOBSTER, CRISPY POTATO, TRUFFLE  
AIOLI, SWEET PONZU, CHIMICHURRI  
TEMPURA FLAKES

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

**HELLFIRE ROLL 23**  
SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

**MRC ROLL 23**  
SEARED TUNA, SHRIMP, AVOCADO  
PONZU BROWN BUTTER

## SIGNATURE COLD

**RAINBOW SASHIMI SALAD 38**  
BLUEFIN TUNA, SCOTTISH SALMON, JAPANESE YELLOWTAIL  
BABY GREENS, AVOCADO, GINGER SESAME VINAIGRETTE

**BLUEFIN TORO CRUDO 35**  
YUZU TRUFFLE EMULSION  
ONION FRITES (DF)

**TRUFFLE SASHIMI 36**  
TUNA, HAMACHI, CHILI PONZU, CAVIAR  
BLACK TRUFFLE PURÉE

**SESAME SEARED SALMON 25**  
YUZU SOY, HOT SESAME OLIVE OIL, TOASTED SESAME SEEDS  
GINGER, CHIVES

**ALBACORE NIGIRI 33**  
SHAVED BLACK TRUFFLE, SWEET TOSAZU

## CATCH CLASSICS

**KING CRAB TEMPURA 43**  
ALASKAN KING CRAB, AMAZU PONZU (DF)

**GRILLED SPANISH OCTOPUS 25**  
CRISPY NEW POTATOES, SOFRITO  
GARLIC AIOLI

**LOBSTER MAC & CHEESE 30**  
MAINE LOBSTER, MASCARPONE BREADCRUMBS  
GRATED PARMESAN

**CRISPY SHRIMP 31**  
SPICY MAYO, TOBIKO

**CRISPY CAULIFLOWER 25**  
SPICY VEGAN MAYO (V, GF)

**CRUNCHY RICE CAKES 22/29**  
TUNA TARTARE, WASABI TOBIKO

**SPICY CHICKEN BAO BUN 20/30**  
YUZU SWEET CHILI, HERB AIOLI, ICEBERG

**FILET SKEWERS 22**  
TRUFFLE KABAYAKI GLAZE, WASABI SOY

**A5 WAGYU GYOZA 32**  
JAPANESE MIYAZAKI, SERRANO CHILI, MICRO  
CILANTRO, AMAZU PONZU (DF)

## FROM THE SEA

Simply Grilled

**GRILLED BRANZINO 36**  
(GF)

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

**SEARED YELLOWFIN TUNA 39**  
(GF)

Entrees

**ARCTIC CHAR 39**  
GOLDEN RAISIN & PINE NUT CHUTNEY, CAPER BUTTER

**SAUTÉED WILD-CAUGHT SNAPPER 42**  
LOBSTER MASH, BLACK TRUFFLE PURÉE  
LEMON BROWN-BUTTER

**HERB ROASTED BRANZINO 42**  
CREAMY VEGETABLE BASMATI

Large Format

**ROASTED WHOLE BRANZINO 95**  
PATTYPAN SQUASH, BABY ZUCCHINI, HEIRLOOM  
TOMATOES, ROASTED LONG-STEM ARTICHOKE  
CITRUS VINAIGRETTE (GF)

**CRISPY WHOLE SNAPPER 95**  
OYSTER MUSHROOM, PEPPER, FENNEL, ONION  
SCALLION, CHILI GARLIC

**CANTONESE LOBSTERS 105**  
SAKE, OYSTER SAUCE, SCALLION, GARLIC

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

ALL BIG FISH ARE WILD CAUGHT

## NOT FISH

**MUSHROOM SPAGHETTI 29**  
WILD MUSHROOM, SNOW PEAS  
TOMATO, PARMESAN (VEGAN UPON REQUEST)  
ADD JUMBO SHRIMP + 21

**FILET MIGNON 55**  
10oz, KABAYAKI BUTTER, TEMPURA NORI FLAKES  
WASABI-SOY

**USDA PRIME PORTERHOUSE FOR 2 150**  
36oz, TRUFFLE GARLIC HERB BUTTER (GF)

## SIDES

**CHARRED BROCCOLINI 15**  
CHILI, GARLIC, LEMON (V, GF)

**SUGAR SNAP PEAS 15**  
WHITE PONZU VINAIGRETTE  
GRAPES, RADISH (DF)

**PARMESAN-TRUFFLE FRIES 17**  
VEGAN TRUFFLE AIOLI

**LOBSTER MASHED POTATOES 20**

## SUSHI

**VEGETARIAN ROLLS 11**  
6 PIECES PER CUT ROLL

**TRUFFLE AVOCADO**  
**CUCUMBER SESAME**

**CLASSIC + 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

**SALMON - SHRIMP**  
**YELLOWFIN TUNA**  
**JAPANESE YELLOWTAIL**

## DESSERT

**PISTACHIO "CHEESECAKE" 17**  
BLACK CHERRY JAM (V, GF)

**BAKED SNICKERS PIE 17**  
SALTED PEANUT CARAMEL, ALMOND CAKE, CHOCOLATE GANACHE, TORCHED MERINGUE

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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