

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 \$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

GINGER VINAIGRETTE, MANGO, AVOCADO, POMEGRANATE,
ORANGE SEGMENTS

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

\$19

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 BRUNCH

SWEETS

ACAI BOWL \$12

BLUEBERRY, BANANA, HONEY GRANOLA, TOASTED COCONUT (DF)

FRUIT PLATE \$15

SEASONAL FRESH FRUIT & WHIPPED MASCARPONE

CINNAMON ROLL PANCAKES \$19

BROWN SUGAR-CINNAMON SWIRL, CANDIED ALMOND, CREAM CHEESE FROSTING

THE ANYTIME WAFFLE TOWER \$15

MAPLE, MILK CHOCOLATE & RASPBERRY ICE CREAM, CHOCOLATE GANACHE, RASPBERRY JAM, TOASTED ALMONDS (GF)

GRAINS & GREENS

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, PARMESAN, TRUFFLE-YUZU VINAIGRETTE

COCONUT KALE CHICKEN SALAD \$24

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

FARRO SALMON HEALTH BOWL \$24

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

BABY GEM CAESAR SALAD \$19

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

EGGS

ALL EGGS ARE ORGANIC

SHAKSHUKA \$23

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

BEET-CURED SALMON BENEDICT \$19

SCOTTISH SALMON, POACHED EGGS, HOLLANDAISE, TOASTED ENGLISH MUFFIN

STEAK AND EGGS \$29

6OZ CHARRED NY STRIP SKIRT STEAK, 2 SUNNY-SIDE UP EGGS, BACON CRUMBLE

EGG WHITE OMELETTE \$17

MARKET VEGGIES, TURKEY BACON, HEIRLOOM TOMATO GOAT CHEESE

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

MUSHROOM TOAST \$19

SAUTÉED MAITAKE MUSHROOM, RED ONION GLAZE, SCRAMBLED EGG, ARUGULA, SHALLOT VINAIGRETTE, HOLLANDAISE SAUCE, GOAT CHEESE FOAM

THE IMPOSSIBLE BURGER \$19

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

CROQUE MADAME \$19

HAM, GRUYERE, BECHAMEL, FRIED EGG

CHICK N' EGG SANDWICH \$19

ORGANIC CRISPY CHICKEN, CARAMELIZED ONIONS, PICKLES, ARUGULA, HERB MAYO, SUNNY-SIDE UP EGG

THE LOBSTER ROLL \$28

MAINE LOBSTER SALAD, TOASTED BRIOCHE, ROOT VEGGIE CHIPS

ROAST BEEF FRENCH DIP \$19

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

THE CLASSIC BURGER \$25

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

* WORKING HARD TO MAKE THESE DISHES AMAZING... SO WE ARE UNABLE TO ACCOMMODATE MODIFICATION REQUESTS. THANK YOU FOR UNDERSTANDING.

HOT

CRISPY SHRIMP \$25

SPICY MAYO, TOBIKO

CRUNCHY RICE CAKES \$21/\$26

TUNA TARTARE, WASABI TOBIKO

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



*SEARED AUSTRALIAN YELLOWFIN TUNA \$37 (GF)

SALMON A LA PLANCHA \$33 (GF)

GRILLED MAHI MAHI \$32

*GRILLED SHRIMP \$34

*GRILLED CAROLINA SWORDFISH \$34

*WILD-CAUGHT

Simply Cooked

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

SWEET POTATO-QUINOA HASH BROWN \$8

APPLE SMOKED BACON \$9

HOUSEMADE CHICKEN SAUSAGE \$9

CHARRED BROCCOLINI \$13 (V, GF)

PARMESAN-TRUFFLE FRIES \$15
VEGAN TRUFFLE AIOLI

EXECUTIVE CHEF: HILARY AMBROSE JR.
SUSHI CHEF: SOLOMON HALIM

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.