

# CATCH LUNCH

Raw Bar

COLD

**SEAFOOD TOWER** 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** 24/3PCS (GF)

**CATCH CEVICHE** 25  
ALASKAN KING CRAB, MAINE LOBSTER, SHRIMP  
SCALLOP, MANGO, BLOOD ORANGE PONZU

**TORO TARTARE** 39  
CAVIAR, WASABI, SOY

## SIGNATURE COLD

**TRUFFLE SASHIMI** 31  
TUNA, HAMACHI, CHILI PONZU,  
CAVIAR, BLACK TRUFFLE PURÉE

**SESAME SEARED KING SALMON** 24  
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

## ROLLED

**MRC ROLL** 18  
SEARED TUNA, SHRIMP  
PONZU BROWN BUTTER

**HELLFIRE ROLL** 19  
SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

**CATCH ROLL** 19  
CRAB, SALMON, MISO-HONEY

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

**VEGETABLE KING ROLL** 17  
KING OYSTER MUSHROOM, CASHEW, SPICY MISO (V)  
(ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

**LOBSTER AVOCADO ROLL** 23  
KING CRAB, CUCUMBER, MANGO SALSA

Hand Roll // Cut Roll

Nigiri // Sashimi

**EEL AVOCADO** 14 // 16

**YELLOWTAIL AVOCADO\*** 11 // 12

**CALIFORNIA** 13 // 17

**SPICY SALMON** 11 // 12

**SPICY SCALLOP\*** 13 // 15

**SPICY JAPANESE**

**YELLOWTAIL** 12 // 13

**VEGETABLE** 8 // 11

**BLUEFIN TORO**

**SCALLION\*** 24 // 26

**SPICY YELLOWFIN TUNA** 13 // 14

**FLUKE\*** 7

**TIGER PRAWN** 8

**SALMON\*** 8

**ALASKAN KING CRAB** 11

**JAPANESE SNAPPER** 10

**SPANISH OCTOPUS** 7

**YELLOWFIN TUNA\*** 9

**SPANISH MACKEREL\*** 10

**EEL** 10

**SEA URCHIN** 12

**BLUEFIN TORO** 17

**JAPANESE YELLOWTAIL** 9

## 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 SHITAKE, 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, 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 (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 & PULLED 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, SPINACH WRAP

**THE BEYOND BURGER** 19  
PLANT-BASED PROTEIN PATTY, ICEBERG LETTUCE, TOMATO, RED ONION  
HOUSE PICKLES, VEGAN 1000 ISLAND DRESSING, SESAME BRIOCHE (V, DF)

**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, BRIOCHE

**THE CLASSIC BURGER** 25  
7OZ CLASSIC BEEF BURGER BLEND, AMERICAN CHEESE, PICKLES, MUSTARD, MAYO

**THE LOBSTER ROLL** 28  
MAINE LOBSTER SALAD, TOASTED BRIOCHE, ROOT VEGGIE CHIPS

## 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

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

**GRILLED SPANISH OCTOPUS** 22  
CRISPY POTATOES, SOFRITO, GARLIC AIOLI

**LOBSTER MAC & CHEESE** 26  
MAINE LOBSTER, MASCARPONE  
BREADCRUMBS, GRATED PARMESAN

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

\*SEARED AUSTRALIAN YELLOWFIN TUNA (GF) // SALMON A LA PLANCHA (GF) // \*GRILLED MAHI MAHI // GRILLED SHRIMP  
\*GRILLED CAROLINA SWORDFISH

\*WILD CAUGHT

\$29

CHOICE OF SAUCE

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

Simply Cooked

## SIDES

**CHARRED BROCCOLINI** 13 (V, GF)

**PARMESAN-TRUFFLE FRIES** 15  
VEGAN TRUFFLE AIOLI

EXECUTIVE CHEF: HILARY AMBROSE JR. | 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, SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.