

NEW YORK

CATCH

DINNER

COLD

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

COLD KING CRAB 26
SAFFRON 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 23
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

SALMON BELLY CARPACCIO 28
WATERCRESS, SWEET & SOUR ONION, YUZU

ALBACORE NIGIRI 33
SHAVED BLACK TRUFFLE, SWEET TOSAZU

TARTARE TRIO 34
SALMON, HAMACHI, TUNA, TOBIKO, WASABI CRÈME FRAÎCHE

CATCH CLASSICS

CRISPY SHRIMP 31
SPICY MAYO, TOBIKO

CRISPY CAULIFLOWER 25
SPICY VEGAN MAYO (V, GF)

CRUNCHY RICE CAKES 22/29
TUNA TARTARE, WASABI TOBIKO

BAKED KING CRAB HANDROLLS 32
ORANGE TOBIKO, KEWPIE MAYO
SHICHIMI PEPPER, SOY PAPER

KING CRAB TEMPURA 37
ALASKAN KING CRAB, AMAZU PONZU (DF)

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

GRILLED SPANISH OCTOPUS 25
CRISPY NEW POTATOES, SOFRITO
GARLIC AIOLI

SPICY CHICKEN BAO BUN 19/27
YUZU SWEET CHILI, HERB AIOLI, ICEBERG

FILET SKEWERS 20
TRUFFLE KABAYAKI GLAZE, WASABI SOY

**A5 JAPANESE MIYAZAKI
WAGYU 36/oz**
YUZU SOY, GARLIC OIL, SESAME, MALDON SEA SALT
COOKED TABLESIDE ON OUR HOT STONE
2oz MINIMUM

CATCH TACOS

MAINE LOBSTER TACO 27/36
CITRUS AIOLI, PADDLEFISH CAVIAR

BLUEFIN TUNA TACO 21/28
GARLIC AIOLI, SHISO CHIMICHURRI, CHILI

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 40
LOBSTER MASH, BLACK TRUFFLE PURÉE
LEMON BROWN-BUTTER

HERB ROASTED BRANZINO 42
CREAMY VEGETABLE BASMATI

Large Format

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

1.5LB ALASKAN KING CRAB 95
DRAWN BUTTER (GF)

ALL BIG FISH ARE WILD CAUGHT

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

NOT FISH

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

FILET MIGNON 50
10oz, KABAYAKI BUTTER, TEMPURA NORI FLAKES
WASABI-SOY

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

SIDES

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

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

PARMESAN-TRUFFLE FRIES 17
VEGAN TRUFFLE AIOLI

**LOBSTER MASHED
POTATOES 20**

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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