

ESTABLISHED 2011

CATCH

ELEVATED 2021

COLD

BABY GEM CAESAR SALAD 22

SUGAR SNAP PEAS, ASPARAGUS AVOCADO
SUNFLOWER SEEDS, LEMON PARMESAN
VINAIGRETTE

DRESSED OYSTERS 20

EAST COAST OYSTERS, BLOOD ORANGE
CITRUS MIGNONETTE

COLD KING CRAB 26

MUSTARD AIOLI

JUMBO SHRIMP COCKTAIL 27

4PC, COCKTAIL SAUCE (GF)

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 19

KING OYSTER MUSHROOM, CASHEW, SPICY MISO

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

SESAME SEARED SALMON 25

YUZU SOY, HOT SESAME OLIVE OIL, TOASTED SESAME SEEDS
GINGER, CHIVES

BLUEFIN TORO CRUDO 35

YUZU TRUFFLE EMULSION ONION FRITES (DF)

ALBACORE NIGIRI 33

SHAVED BLACK TRUFFLE, SWEET TOSAZU

TRUFFLE SASHIMI 36

TUNA, HAMACHI, CHILI PONZU, CAVIAR BLACK TRUFFLE PURÉE

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 HAND ROLLS 38

ORANGE TOBIKO, KEWPIE MAYO
SHICHIMI PEPPER, SOY PAPER

KING CRAB TEMPURA 43

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

CRISPY CALAMARI 24

SALT & PEPPER CALAMARI, FRIED HERBS, DRIED CHILIES
BLACK GINGER POWDER, CITRUS AIOLI

A5 JAPANESE MIYAZAKI WAGYU 36/OZ

YUZU SOY, GARLIC OIL, MALDON SEA SALT, SESAME
COOKED TABLESIDE ON OUR SIGNATURE HOT STONE
2oz MINIMUM

FILET SKEWERS 22

TRUFFLE KABAYAKI GLAZE, WASABI SOY

SPICY CHICKEN BAO BUN 20/30

YUZU SWEET CHILI, HERB AIOLI, ICEBERG

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

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, SUGAR SNAP 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)

SAUTÉED SUGAR SNAP PEAS 15

WHITE PONZU VINAIGRETTE
GRAPES, RADISH (DF)

PARMESAN TRUFFLE FRIES 16

VEGAN TRUFFLE AIOLI

LOBSTER MASHED POTATOES 20

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, SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.