

CATCH BRUNCH

COLD

JUMBO SHRIMP COCKTAIL 24
3PC (GF)

SIGNATURE COLD

TARTARE TRIO 31
SALMON, HAMACHI, TUNA
TOBIKO, WASABI CRÈME FRAICHE

SALMON BELLY CARPACCIO 26
WATERCRESS, SWEET & SOUR
ONION, YUZU

TRUFFLE SASHIMI 33
TUNA, HAMACHI, CHILI PONZU
CAVIAR, BLACK TRUFFLE PURÉE

SPECIALTY ROLLED

MRC ROLL 20
SEARED TUNA, SHRIMP
PONZU BROWN BUTTER

HELLFIRE ROLL 20
SPICY TUNA TWO-WAYS, PEAR
BALSAMIC

CATCH ROLL 20
CRAB, SALMON, MISO-HONEY

VEGETABLE KING ROLL 17
KING OYSTER MUSHROOM, CASHEW
SPICY MISO (V)

(ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

EGGS

ALL EGGS ARE ORGANIC

SHAKSHUKA 24
BAKED EGG, GROUND TURKEY, CRISPY ARTICHOKE, SPICED
MEDITERRANEAN RAGU, FETA CHEESE, CHALLAH BREAD

STEAK AND EGGS 31
6OZ CHARRED NY STRIP STEAK, 2 SUNNY-SIDE UP EGGS

EGG WHITE OMELETTE 19
EGG WHITE OMELETTE, TURKEY BACON, ARTICHOKE, ARUGULA,
CARAMELIZED ONIONS, GOAT CHEESE

GREENS

COCONUT KALE CHICKEN SALAD 24
POACHED ORGANIC CHICKEN, HEIRLOOM TOMATO,
ROASTED SWEET POTATO, QUINOA, AVOCADO,
SHALLOT VINAIGRETTE (GF, DF)

BABY GEM CAESAR SALAD 21
SUGAR SNAP PEAS, ASPARAGUS, AVOCADO,
SUNFLOWER SEEDS, LEMON PARMESAN VINAIGRETTE
(VEGAN UPON REQUEST)

SWEETS

CINNAMON ROLL PANCAKES 19
BROWN SUGAR-CINNAMON SWIRL,
CANDIED ALMOND, CREAM CHEESE FROSTING

FRENCH TOAST 26
BLUEBERRY COMPOTE, BUTTER, MAPLE SYRUP

THE ANYTIME WAFFLE TOWER 17
MAPLE, MILK CHOCOLATE & RASPBERRY ICE CREAM,
CHOCOLATE GANACHE, RASPBERRY JAM,
TOASTED ALMONDS (GF)

BREADS & SPREADS

SMASHED ORGANIC AVOCADO TOAST 21
POMEGRANATE, ALMOND, PICKLED CHILI, HEIRLOOM TOMATO
MEDIUM BOILED EGG, RADISH, SOURDOUGH BREAD
(VEGAN UPON REQUEST)

THE CLASSIC BURGER 26
8OZ CLASSIC BEEF BURGER BLEND, AMERICAN CHEESE,
PICKLES, RED ONIONS, MUSTARD MAYO

HOT

CRISPY SHRIMP 27
SPICY MAYO, TOBIKO

CRUNCHY RICE CAKES 21/28
TUNA TARTARE, WASABI TOBIKO

GRILLED SPANISH OCTOPUS 23
CRISPY POTATOES, SOFRITO, GARLIC AIOLI

MUSHROOM SPAGHETTI 25
WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN
(VEGAN UPON REQUEST)

LOBSTER MAC & CHEESE 28
MAINE LOBSTER, MASCARPONE, BREADCRUMBS,

SEARED AUSTRALIAN YELLOWFIN TUNA 38 (GF)
SALMON A LA PLANCHA 34 (GF)
GRILLED SHRIMP 34

*WILD CAUGHT

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

Simply Cooked

SIDES

APPLE SMOKED BACON 9

PARMESAN-TRUFFLE FRIES 16
VEGAN TRUFFLE AIOLI

CHARRED BROCCOLINI 14
CHILI, GARLIC, LEMON (V, GF)

TURKEY SAUSAGE 9

SUSHI

Vegetarian Rolls 11

TRUFFLE AVOCADO
CUCUMBER SESAME
EGGPLANT MISO

Classic Rolls - Hand Rolls 16
6 PIECES PER CUT ROLL

SALMON AVOCADO **YELLOWTAIL JALAPEÑO**
SALMON JALAPEÑO **SPICY YELLOWTAIL**
SHRIMP AVOCADO **TUNA AVOCADO**
SPICY BLUE CRAB **TUNA JALAPEÑO**
YELLOWTAIL AVOCADO **SPICY TUNA**

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

Nigiri - Sashimi 13
2 PIECES PER ORDER

YELLOWFIN TUNA
JAPANESE YELLOWTAIL
SALMON
SHRIMP
IKURA

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.

@CATCH | #CATCHNYC | CATCHRESTAURANTS.COM

BRUNCH COCKTAILS

\$19

CLASSIC BLOODY MARY

HOUSE-MADE "BLOODY MUD",
TOMATO JUICE, VODKA

BELLINI

CHAMPAGNE, WHITE PEACH

MIMOSA

CHAMPAGNE, FRESH ORANGE JUICE

APEROL SPRITZ

APEROL, CHAMPAGNE,
CLUB SODA

PIMM'S CUP

PIMM'S NO. 1, CUCUMER, MINT
FEVER TREE GINGER BEER

COCKTAILS

\$20

ONE TOO MANY

STRAWBERRY-INFUSED ABSOLUT ELYX,
COCONUT, AVOCADO, LIME

LUSH LEMONADE

GREY GOOSE, POMMEAU DE NORMANDIE,
LEMON, VANILLA, FRESH-PRESSED
APPLE JUICE

TOM & BERRY

BELVEDERE VODKA, SVOL AGUAVIT,
ST. GERMAINE, STRAWBERRY,
GRAPE TOMATO, CELERY BITTERS

SUNSET SPRITZ

CHANDON BRUT SPARKLING, NOLETS GIN,
BLOOD ORANGE, DRY CURAÇAO,
LILLET BLANC, AMARO NONINO

KALI

JALEPEÑO-INFUSED HERRADURA,
GRAND MARNIER, CAMPARI, PASSIONFRUIT, ORANGE

YOU HAD ME AT ALOE

CASAMIGOS BLANCO TEQUILA,
CHAREAU ALOE LIQUEUR, WATERMELON, BASIL
SEEDS

DETOX RETOX

VIVA XXXII JOVEN TEQUILA, MATCHA,
FRESH CUCUMBER, MINT, LIME

MEATPACKING MANHATTAN

WOODFORD RESERVE RYE,
DRY CURAÇAO, CYNAR,
RATAFIA CHERRY, LILLET BLANC

PINEAPPLE TRAINWRECK
FINLANDIA VODKA, PINEAPPLE,
TARRAGON, LEMON, PEYCHAUD'

GETTIN' FIGGY WIT IT

ILEGAL JOVEN MEZCAL,
BLACK MISSION FIG, HONEY, ANCHO
CHILI FOAM

CATCH GIN & TONIC

BOMBAY SAPPHIRE EAT GIN,
YELLOW CHARTREUSE,
LEMON, HOUSEMADE TONIC

MO'JITO MO'PROBLEMS

BRUGAL WHITE & ANEJO RUM,
SANTA TERESA 1796, PRIVELAGE,
TOASTED COCONUT WATER, MINT, LIME

DIRTIER BASTARD

WOODFORD RESERVE BOURBON, GINGER,
LIME, LEMON-TEA CORDIAL, SODA

WINE BY THE GLASS

Whites

LA PLAYA SAUVIGNON BLANC \$15
CURICO VALLEY, CHILE, 2017

DOMAINE GERARD MILLET SANCERRE \$22
FRANCE, 2017

SONOMA CUTRER CHARDONNAY \$19
RUSSIAN RIVER VALLEY, CA, 2016

SKYFALL PINOT GRIS \$16
COLUMBIA VALLEY, WASHINGTON, 2016

BALADINA ALBARIÑO \$17
RIAS BIAIXAS, SPAIN, 2016

Rose

VIE VITE EXTRAORDINAIRE \$17
CÔTES DE PROVENCE, FRANCE 2018

Bubbles

DOMAINE CHANDON BRUT \$16
CALIFORNIA, NV

MOËT ET CHANDON \$27
CHAMPAGNE, NV

VEUVE CLICQUOT YELLOW \$29
CHAMPAGNE, NV

LUCA PARETTI ROSÉ \$17
TREVISO, NV

Reds

EDNA VALLEY PINOT NOIR \$16
CALIFORNIA, 2017

CALLIA ALTA MALBEC \$17
MENDOZA, ARGENTINA, 2018

NUMANTHIA TINTO DE TORO \$19
TORO, SPAIN, 2014

UPPERCUT CABERNET SAUVIGNON \$20
NAPA VALLEY, CA, 2017

PONZI "LR" PINOT NOIR \$22
WILLAMETTE VALLEY, OREGON, 2017

BEER 9 STELLA ARTOIS - HEINEKEN/LIGHT - ITHACA FLOWER POWER IPA - ALLGASH WHITE - OTHER HALF +\$1

NON-ALCOHOLIC

ALL JUICES ARE MADE DAILY IN HOUSE

THE EYE-OPENER 6

GINGER, LEMON,
ORANGE, CAYENNE

TOASTED ALMOND COFFEE 9

CALIFIA FARMS ALMOND MILK,
ROASTED ALMONDS, VANILLA, ESPRESSO

SAVANNA SIPPER 7

ENGLISH BREAKFAST TEA,
WHITE PEACH, LEMON, AGAVE

SKINNY B 7

BE MIXED CUCUMBER/LIME, CUCUMBER,
SPARKLING WATER

GREEN JUICE 9

KALE, CELERY, PARSLEY, APPLE,
PINEAPPLE, ORANGE

CATCH FAVORITES



SCAN FOR FULL WINE LIST

Whites

344	HERMANN J. WIEMER DRY RIESLING, FINGERLAKES, NY 2018	\$65
414	JOSEPH DROUHIN MÂCON-VILLAGES, BURGUNDY, FRANCE 2018	\$60
408	CHÂTEAU DE BIROT SAUVIGNON BLANC/SEMILLON, BORDEAUX, FRANCE 2016	\$75
387	THE CALLING CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA 2017	\$90
404	LES TOURELLES DE LA CREE MONTAGNY 1ER CRU, BURGUNDY, FRANCE 2017	\$100
421	LADOUCETTE POUILLY FUME, FRANCE 2018	\$115
428	MERRY EDWARDS SAUVIGNON BLANC, RUSSIAN RIVER VALLEY, CALIFORNIA 2017	\$120
322	ORNELLAIA "POGGIO ALLE GAZZE" TUSCANY, ITALY 2016	\$150
366	KISTLER "LES NOISETIERS" CHARDONNAY, SONOMA COAST, CALIFORNIA 2018	\$160
423	PETER MICHAEL "MA BELLE-FILLE" CHARDONNAY, KNIGHT'S VALLEY, CALIFORNIA 2017	\$250
424	BOUCHARD PÈRE & FILS CORTON-CHARLEMAGNE GRAND CRU, 2017	\$375

Rose

902	VIE VITÉ EXTRAORDINAIRE CÔTES DE PROVENCE, FRANCE 2018	\$65
910	SMOKE TREE CALIFORNIA, 2018	\$70
902	FLOWERS SONOMA COUNTY, CALIFORNIA 2018	\$100
908	CHATEAU D'ESCLANS "LES CLANS", CÔTES DE PROVENCE, FRANCE 2017	\$165