

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

CATCH CLASSICS

KING CRAB TEMPURA 34
ALASKAN KING CRAB, AMAZU PONZU (DF)
GRILLED SPANISH OCTOPUS 25
CRISPY NEW POTATOES, SOFRITO
GARLIC AIOLI
LOBSTER MAC & CHEESE 30
MAINE LOBSTER, MASCARPONE BREADCRUMBS
GRATED PARMESAN**CRISPY SHRIMP 31**
SPICY MAYO, TOBIKO
CRISPY CAULIFLOWER 25
SPICY VEGAN MAYO (V, GF)
CRUNCHY RICE CAKES 22/29
TUNA TARTARE, WASABI TOBIKO
A5 WAGYU GYOZA 32
AMAZU PONZU (DF)**SPICY CHICKEN BAO BUN 19/27**
YUZU SWEET CHILI, HERB AIOLI, ICEBERG
FILET SKEWERS 20
TRUFFLE KABAYAKI GLAZE, WASABI SOY
CRISPY CALAMARI 24
SALT & PEPPER CALAMARI, FRIED HERBS, DRIED
CHILIES, BLACK GINGER POWDER, CITRUS AIOLI

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 MP
DRAWN BUTTER (GF)
2LB GRILLED MAINE LOBSTER 97
CALABRIAN CHILI BUTTER, SALSA VERDE, CITRUS
FENNEL SALAD
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**

SUSHI

VEGETARIAN ROLLS 11
6 PIECES PER CUT ROLL
TRUFFLE AVOCADO
CUCUMBER SESAME**CLASSIC + HAND ROLLS 16**
6 PIECES PER CUT ROLL
SALMON AVOCADO
SALMON JALAPEÑO
SHRIMP AVOCADO
SPICY BLUE CRAB
YELLOWTAIL AVOCADO
YELLOWTAIL JALAPEÑO
SPICY YELLOWTAIL
TUNA AVOCADO
TUNA JALAPEÑO
SPICY TUNA**NIGIRI + SASHIMI 13**
2 PIECES PER ORDER
SALMON - SHRIMP
YELLOWFIN TUNA
JAPANESE YELLOWTAIL

DESSERT

PISTACHIO "CHEESECAKE" 17
BLACK CHERRY JAM (V, GF)**BAKED SNICKERS PIE 17**
SALTED PEANUT CARAMEL, ALMOND CAKE, CHOCOLATE GANACHE, TORCHED MERINGUE

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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