

DELIVERY + TOGO

CATCHSTEAK

DINNER

RAW & ROLLED

CATCH ROLL | 24

Crab, Salmon, Miso-Honey

SPICY SALMON AVOCADO ROLL | 24

Salmon Two Ways, Cucumber
Balsamic Tobanyaki

JUMBO SHRIMP COCKTAIL | 27

Chili Garlic, Dijonnaise
(Gluten Free Upon Request)

HELLFIRE ROLL | 23

Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL | 23

King Oyster Mushroom, Cashew Spicy
Miso (v)

COLD

CAESAR SALAD | 21

Little Gem Lettuce, Soft Boiled Organic Egg, Aged Parmesan
(Vegan and Gluten Free Upon Request)

LOCAL BURRATA | 21

Brooklyn Rooftop Black Truffle Honey,
Cold-Pressed EVOO

THE 'WEDGE' | 20

Maple Glazed Bacon, Blue Cheese, Crispy Shallots,
Iceberg Lettuce, Creamy Sesame Dressing

CATCH STEAK CLASSICS

PAPA'S SPICY BAKED CLAMS | 22

Nduja Butter, Burnt Lemon

MAINE LOBSTER SKEWER | 32

Market Squash, Au Poivre Sauce

KING SALMON RICE CAKE | 21

Citrus-Miso, Avocado

LANGOUSTINES "SCAMPI" | 29

Roasted Garlic, Sicilian Lemon
Limited Availability

CRISPY EGGPLANT "MEATBALL" | 21

Sweet Heirloom Tomato, Pine Nut Ragù

BAKED BABY ARTICHOKES | 21

Lemon Parmesan Crust, Wilted Spinach

SPICY GIGLI | 27

Calabrian Chile Cream, Aged Pecorino
(Vegan Upon Request)

ROASTED ALASKAN KING CRAB | MP

Citrus Butter, Espelette Pepper
Limited Availability

STEAK

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12OZ BONE-IN FILET | 63

Waucoma, IA

100Z CHILI RUBBED GRASS FED NY STRIP | 59

Greeley, CO

24OZ PRIME PORTERHOUSE | 85

Waucoma, IA

8OZ TRUFFLE BUTTER FILET | 57

Dakota City, NE

DRY-AGED

Cave-Aged in a 200 Year Old Room

6OZ PRIME RIB CAP (28 DAY) | 59

Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

12OZ PRIME BONE-IN COWGIRL RIBEYE (32 DAY) | 59

Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

8OZ PRIME NY STRIP (26 DAY) | 46

Honey Creek, NE

12OZ PRIME BONE-IN STRIP (38 DAY) | 61

Honey Creek, NE

40OZ PRIME TOMAHAWK (35 DAY) | 225

Honey Creek, NE

AMERICAN WAGYU

Black Angus + Japanese Wagyu

6OZ IMPERIAL WAGYU FILET | 74

Omaha, NE
Best filet in America (chef's opinion)

8OZ SOY CARAMEL GLAZE SNAKE RIVER NY STRIP | 75

Brunau, ID

24OZ MISHIMA RESERVE ULTRA PORTERHOUSE | 165

Seattle, WA

ACCESSORIES

Soy Caramel - Steak Sauce - Bernaise | 7

Truffle Butter - Chili Butter - Au Poivre | 9

Au Poivre Maine Lobster Skewer | MP

Citrus Butter Roasted King Crab 1pc | MP

NOT STEAK

VEGETARIAN CHICKEN PARM | 34

Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

MEDITERRANEAN BRANZINO | 42

Baby Spinach, Citrus-Fennel Vinaigrette (gf)

WILD MUSHROOM CRUSTED SALMON | 39

Charred Cauliflower Rice, Black
Truffle Crema

WILD DOVER SOLE | MP

Lemon-Caper Emulsion
Limited Availability

SIGNATURE SIDES

CHARRED BROCCOLI | 14

Toasted Garlic - Lemon Glaze Sesame Seed Crumble

BLUE CHEESE CREAMED SPINACH | 14

English Stilton Blue, Italian Dolce Gorgonzola

GRILLED ASPARAGUS | 14

Lemon, Pine Nut Gremolata (v)

WILTED SPINACH | 14

Sicilian EVOO, Garlic Chips (v)

SIMPLE MASHED POTATOES | 14

Cultured Butter

WAFFLE FRIES | 16

Truffle Aioli
(Vegan Upon Request)

DESSERT

Eat Me or Freeze Me

SNICKERS BAKED ALASKA | 22 Toasted Meringue, Warm Caramel Peanut Filling, Chocolate Cake (gf)



v | gf | df Indicates Dishes That Are Prepared Vegan | Gluten Free | Dairy Free. Other Items May Be Modified Upon Request.

Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions

@CATCH #CATCHSTEAK

EXECUTIVE CHEF: Juan Carlos Ortega

88 NINTH AVE.



NEW YORK, NY 10011

CORPORATE CHEF: Michael Vignola