

NEW YORK

CATCH

BRUNCH - DELIVERY

COLD

JUMBO SHRIMP COCKTAIL 27

4PC, COCKTAIL SAUCE (GF)

TRUFFLE SASHIMI 36

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

ROLLED

CATCH ROLL 24

CRAB, SALMON, MISO-HONEY

A5 WAGYU SURF & TURF ROLL 32

MAINE LOBSTER, CRISPY POTATO, TRUFFLE
AIOLI, SWEET PONZU, CHIMICHURRI
TEMPURA FLAKES

HELLFIRE ROLL 23

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

VEGETABLE KING ROLL 18

KING OYSTER MUSHROOM, CASHEW
SPICY MISO (V)

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

MRC ROLL 23

SEARED TUNA, SHRIMP, AVOCADO
PONZU BROWN BUTTER

SWEETS

CINNAMON ROLL PANCAKES 21

BROWN SUGAR-CINNAMON SWIRL, CANDIED ALMOND
CREAM CHEESE FROSTING

FRENCH TOAST 20

BLUEBERRY COMPOTE, BUTTER, MAPLE SYRUP

EGGS

ALL EGGS ARE ORGANIC

STEAK AND EGGS 39

10oz CHARRED RIBEYE, WILTED GARLIC SPINACH,
ROASTED TOMATO, 2 SUNNY-SIDE UP EGGS

CROQUE MADAME 22

PORCHETTA, FONTINA, PECORINO, CALABRIAN CHILI
BECHAMEL, SUNNY-SIDE EGG, PEPPERONI

EGG WHITE OMELETTE 19

EGG WHITES, TURKEY BACON, ARTICHOKE
ARUGULA, CARAMELIZED ONIONS, GOAT CHEESE

BUNS

THE CLASSIC BURGER 26

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

CRISPY CHICKEN SANDWICH 24

ORGANIC CHICKEN, SPICY SOY-CHILI GLAZE
ARUGULA, PICKLES, PICKLED ONIONS
HERB MAYO

ADD ORGANIC EGG + 6

GREENS

COCONUT KALE CHICKEN SALAD 25

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

BABY GEM CAESAR SALAD 22

SUGAR SNAP PEAS, ASPARAGUS, AVOCADO
SUNFLOWER SEEDS, LEMON PARMESAN VINAIGRETTE
(VEGAN UPON REQUEST)

GRAINS

TUNA POKE BOWL 25

AVOCADO, TOMATO, SOUR APPLE, PINEAPPLE
YUZU-CHILI, BROWN RICE, CRISPY TARO (DF)

SMASHED ORGANIC AVOCADO TOAST 23

POMEGRANATE, ALMOND, PICKLED CHILI
HEIRLOOM TOMATO, MEDIUM BOILED EGG
RADISH, SOURDOUGH BREAD
(VEGAN UPON REQUEST)

CATCH CLASSICS

LOBSTER MAC & CHEESE 30

MAINE LOBSTER, MASCARPONE
BREADCRUMBS, GRATED PARMESAN

CRUNCHY RICE CAKES 22/29

TUNA TARTARE, WASABI, TOBIKO

CRISPY SHRIMP 31

SPICY MAYO, TOBIKO

MUSHROOM SPAGHETTI 29

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

FROM THE SEA

GRILLED BRANZINO 36

(GF)

SEARED ARCTIC CHAR 39

(GF)

SEARED YELLOWFIN TUNA 39

(GF)

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

SIDES

APPLE SMOKED BACON 9

CHARRED BROCCOLINI 15

CHILI, GARLIC, LEMON (V, GF)

PARMESAN-TRUFFLE FRIES 17

VEGAN TRUFFLE AIOLI

TURKEY SAUSAGE 9

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

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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