

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

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 19
KING OYSTER MUSHROOM, CASHEW, SPICY MISO

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

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

ALBACORE NIGIRI 33
SHAVED BLACK TRUFFLE, SWEET TOSAZU

TARTARE TRIO 34
SALMON, HAMACHI, TUNA, TOBIKO, WASABI, CRÈME FRAÎCHE

CATCH CLASSICS

CRISPY SHRIMP 31
SPICY MAYO, TOBIKO

KING CRAB TEMPURA 43
ALASKAN KING CRAB, AMAZU PONZU (DF)

A5 JAPANESE MIYAZAKI WAGYU 36/OZ
YUZU SOY, GARLIC OIL, MALDON SEA SALT, SESAME
COOKED TABLESIDE ON OUR SIGNATURE HOT STONE
2oz MINIMUM

CRISPY CAULIFLOWER 25
SPICY VEGAN MAYO (V, GF)

LOBSTER MAC & CHEESE 30
MAINE LOBSTER, MASCARPONE BREADCRUMBS
GRATED PARMESAN

FILET SKEWERS 22
TRUFFLE KABAYAKI GLAZE, WASABI SOY

CRUNCHY RICE CAKES 22/29
TUNA TARTARE, WASABI TOBIKO

GRILLED SPANISH OCTOPUS 25
CRISPY NEW POTATOES, SOFRITO, GARLIC AIOLI

A5 WAGYU GYOZA 32
JAPANESE MIYAZAKI, SERRANO CHILI, MICRO
CILANTRO, AMAZU PONZU (DF)

BAKED KING CRAB HAND ROLLS 38
ORANGE TOBIKO, KEWPIE MAYO
SHICHIMI PEPPER, SOY PAPER

SPICY CHICKEN BAO BUN 20/30
YUZU SWEET CHILI, HERB AIOLI, ICEBERG

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 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 17
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.