



## BRUNCH COCKTAILS

20

### APEROL SPRITZ

Aperol, Luca Paretti  
Prosecco, Orange

### MIMOSA

Luca Paretti Prosecco  
Fresh Orange Juice

### BELLINI

Luca Paretti Prosecco  
White Peach

### CLASSIC BLOODY MARY

Finlandia Vodka, Tomato Juice  
Housemade "Bloody Mud"

### BLOODY MARIA

Herradura Tequila, Clamato  
Housemade "Bloody Mud"  
Tajin, Cocktail Shrimp

### THE EYE-OPENER 6

Ginger, Lemon, Orange, Cayenne  
WELLNESS SHOT

### GREEN JUICE 9

Kale, Celery, Parsley, Apple  
Pineapple, Orange

## NON-ALCOHOLIC

ALL JUICES ARE MADE DAILY IN HOUSE

### TOASTED ALMOND COFFEE 9

Califia Farms Almond Milk, Roasted Almonds  
Vanilla Espresso

### SAVANNAH SIPPER 7

English Breakfast Tea, White Peach  
Lemon, Agave

## BRUNCH GREENS

### BABY GEM CAESAR SALAD 22

Sugar Snap Peas, Asparagus, Avocado, Sunflower Seeds  
Lemon Parmesan Vinaigrette  
(GF + VEGAN UPON REQUEST)

### WARM GRAIN SALAD 19

Winter Greens, Crispy Quinoa, Farro, Israeli Couscous  
Roasted Sweet Potato Delicata Squash, Watermelon Radish  
Lemon Confit Vinaigrette (V, DF)

GRILLED CHICKEN +7 | SALMON +9 | GRILLED SHRIMP +9

## SUSHI

### CATCH ROLL 24

Crab, Salmon, Miso-Honey

### WAGYU SURF & TURF ROLL 35

Maine Lobster, Crispy Potato, Truffle Aioli  
Sweet Ponzu, Chimichurri, Tempura Flakes

BROWN RICE OR CUCUMBER WRAP  
AVAILABLE UPON REQUEST

### CUT ROLLS

6 PIECES PER CUT ROLL

Spicy Salmon	16	Spicy Tuna	16
Salmon Avocado	16	Tuna Avocado	16
Spicy Yellowtail	16	Yellowtail Jalapeño	16
Yellowtail Avocado	16	Shrimp Avocado	17
Spicy Blue Crab	17	Cucumber Sesame	15
Blue Crab Avocado	17	Truffle Avocado	15

### NIGIRI + SASHIMI

2 PIECES PER ORDER

Shrimp	13	Madai	14
Salmon	13	Bluefin Tuna	13
Salmon Belly	14	Yellowfin Tuna	13
Hamachi	13	Wagyu	21

## CATCH CLASSICS

### TRUFFLE SASHIMI 38

Tuna, Hamachi, Chili Ponzu  
Black Truffle Purée

### CRUNCHY RICE CAKES 24

Tuna Tartare, Wasabi Tobiko

### MUSHROOM SPAGHETTI 28

Wild Mushroom, Snow Peas, Tomato, Parmesan  
(VEGAN UPON REQUEST)

GRILLED SHRIMP +9

### CRISPY SHRIMP 34

Spicy Mayo, Tobiko

### LOBSTER MACARONI 32

Maine Lobster, Lobster Cream  
Breadcrumbs, Grated Parmesan

## EGGS

### STEAK AND EGGS 32

Prime NY Strip, Wilted Garlic Spinach  
Roasted Tomato, 2 Sunny-Side-Up Eggs

### EGGS BENEDICT 22

Glazed Black Forest Ham, Poached Organic Egg  
Whipped Herb Cream Cheese, Hollandaise, Portuguese Muffin  
SERVED WITH HOME FRIES

### SHAKSHUKA 24

Baked Egg, Ground Turkey, Crispy Artichoke  
Spiced Mediterranean Ragu Feta Cheese, Challah Bread

### HAM AND CHEDDAR OMELETTE 20

Black Forest Ham, Aged White Cheddar  
Caramelized Onions, Calabrian Chili Béchamel  
SERVED WITH HOME FRIES | EGG WHITE UPON REQUEST

## BUNS

### THE CLASSIC BURGER 26

8oz Classic Beef Burger Blend  
American Cheese, Pickles, Red Onions  
Ketchup, Mustard Mayo

### CRISPY CHICKEN SANDWICH 24

Organic Chicken, Spicy Aioli  
Dill Pickles, Sesame Bun

SERVED WITH FRIES

## SWEETS

### CINNAMON ROLL PANCAKES 19

Brown Sugar-Cinnamon Swirl, Candied Almond  
Cream Cheese Frosting

### FRENCH TOAST 18

Blueberry Compote, Butter  
Maple Syrup

## GRAINS

### TUNA POKE BOWL 24

Avocado, Tomato, Sour Apple, Pineapple  
Yuzu-Chili, Brown Rice, Crispy Taro (DF)

### SMASHED ORGANIC AVOCADO TOAST 20

Pomegranate, Almond, Pickled Chili  
Heirloom Tomato, Medium Boiled Egg  
Radish, Sourdough Bread  
(VEGAN UPON REQUEST)

## SIDES

### APPLE SMOKED BACON 9

### PARMESAN TRUFFLE FRIES 15

Vegan Truffle Aioli  
(VEGAN UPON REQUEST)

### TURKEY SAUSAGE 9

### HOME FRIES 9

Roasted Red Peppers  
Caramelized Onions

EXECUTIVE CHEF: PAUL CASTRO

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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