

COLD

JUMBO SHRIMP COCKTAIL 27

4PC, COCKTAIL SAUCE (GF)

COLD KING CRAB 26

MUSTARD AIOLI

BABY GEM CAESAR SALAD 22SUGAR 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 24

CRAB, SALMON, MISO-HONEY

VEGETABLE KING ROLL 18KING 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 23SEARED TUNA, SHRIMP, AVOCADO
PONZU BROWN BUTTER

SIGNATURE COLD

RAINBOW SASHIMI SALAD 38BLUEFIN TUNA, SCOTTISH SALMON, JAPANESE
YELLOWTAIL, BABY GREENS, AVOCADO,
GINGER SESAME VINAIGRETTE**BLUEFIN TORO CRUDO 35**YUZU TRUFFLE EMULSION
ONION FRITES (DF)**ALBACORE NIGIRI 33**SHAVED BLACK TRUFFLE,
SWEET TOSAZU**TRUFFLE SASHIMI 36**TUNA, HAMACHI, CHILI PONZU,
CAVIAR BLACK TRUFFLE PURÉE

CATCH CLASSICS

KING CRAB TEMPURA 43

ALASKAN KING CRAB, AMAZU PONZU (DF)

GRILLED SPANISH OCTOPUS 25CRISPY 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

SPICY CHICKEN BAO BUN 20/30

YUZU SWEET CHILI, HERB AIOLI, ICEBERG

FILET SKEWERS 22

TRUFFLE KABAYAKI GLAZE, WASABI SOY

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

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 42LOBSTER MASH, BLACK TRUFFLE PURÉE
LEMON BROWN-BUTTER**HERB ROASTED BRANZINO 42**

CREAMY VEGETABLE BASMATI

Large Format

ROASTED WHOLE BRANZINO 95PATTYPAN 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

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

ALL BIG FISH ARE WILD CAUGHT

NOT FISH

MUSHROOM SPAGHETTI 29WILD MUSHROOM, SNOW PEAS
TOMATO, PARMESAN (VEGAN UPON REQUEST)

ADD JUMBO SHRIMP + 21

FILET MIGNON 5510oz, 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)

SUGAR SNAP PEAS 15WHITE PONZU VINAIGRETTE
GRAPES, RADISH (DF)**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 AVOCADOYELLOWTAIL 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 17SALTED PEANUT CARAMEL, ALMOND CAKE,
CHOCOLATE GANACHE, TORCHED MERINGUE**THE CARNIVAL 20**WARM RICOTTA DONUTS, CREAM CHEESE FROSTING,
RASPBERRY LIME, MILK CHOCOLATE, SALTED CARAMEL

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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