



CATCH

NEW YORK

EASTER DINNER SPECIALS

NIGIRI OF THE MONTH

TATAKI-STYLE CHERRY SALMON 24

Japanese Mustard Aioli

SHORT RIB DOPPIO 49

Mashed Potato, Glazed Carrots, Pickled Pearl Onions

TEA-BRINED ROASTED CHICKEN 56/90

Warm Fregola Herb Salad, Sherry Brown Butter Jus

WHOLE BRANZINO 95

Baby Arugula, Market Radish, Lemon Vinaigrette (GF)

WAGYU PORTERHOUSE 205

24oz, Westholme, Wylarah Station, AUS (GF)

CARROT CAKE 20

Cream Cheese Frosting, Vanilla-Ginger Anglaise
Honey-Carrot Sorbet



CATCH

@CATCH #CATCHNYC