CATCH

4 COURSE SHAREABLE MENU

$145 Per Person

FIRST COURSE SELECT 2 | ADDITIONAL SELECTIONS + $7PP

PR'SANT
Pretzel Croissant Bread
Honey Mustard Butter

EDAMAME
Maldon Sea Salt **(V, GF)**

GRILLED SHISHITO PEPPERS
Yuzu Chili Garlic, Amazu Ponzu **(V)**

EAST COAST OYSTERS
Mignonette, Cocktail Sauce

HAMACHI WATERMELON CRUDO
Watermelon Ponzu, Coconut Sesame Emulsion

TRUFFLE SASHIMI +$5pp
Tuna, Hamachi, Chili Ponzu, Caviar, Black Truffle Puree

CATCH ROLL
Crab, Salmon, Miso-Honey

HELLFIRE ROLL
Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL
King Oyster Mushroom, Avocado, Spicy Miso
(GF & VEGAN UPON REQUEST)

WAGYU SURF & TURF ROLL +$5pp
Maine Lobster, Crispy Potato, Truffle Aoli Chimichurri

SECOND COURSE SELECT 2 | ADDITIONAL SELECTIONS + $7PP

CAESAR SALAD
Baby Romaine Lettuce, Parmesan
Spicy Garlic Croutons
(GF & VEGAN UPON REQUEST)

BABY BOK CHOY SALAD
Muscat Grapes, Candied Sunflower Seeds, Creamy Sesame Vinaigrette

CRISPY CAULIFLOWER
Spicy Vegan Mayo **(V, GF)**

BAKED LOBSTER MAC & CHEESE +$5pp
Rigatoni, Maine Lobster Cream
Four Cheese Blend

CRISPY SHRIMP
Spicy Mayo, Tobiko

CRUNCHY RICE CAKES
Tuna Tartare, Wasabi Tobiko

À LA CARTE

CRUDO DI CATCH
Salmon, Tuna, Hamachi, Yuzu Vinaigrette
$49 PER ORDER
Chef Recommends 1 Dish Every 3-5 People

HOT STONE WAGYU FRIED RICE
Shiitake Mushrooms, Fried Egg, Chinese Pork Sausage
$64 PER ORDER/ $MP WITH LOBSTER
Chef Recommends 1 Dish Every 3-5 People

ANGRY LOBSTER MAFALDINE
Citrus-Garlic Butter, Thai Chili, Braised Leeks
$45 PER ORDER
Chef Recommends 1 Dish Every 3-5 People

ENTREE COURSE SELECT 2 | ADDITIONAL SELECTIONS + $15PP

MISO GLAZED SEA BASS
Miso Vin-Blanc, Charred Petite Bok Choy

HERB ROASTED BRANZINO
Creamy Vegetable Basmati Rice

GRILLED SALMON & FAVA BEANS
Fava Bean Purée, Mint Oil

TRUFFLE MUSHROOM SPAGHETTI
Wild Mushroom Ragu, Truffle Cream
(VEGAN UPON REQUEST)

MISO WAGYU FLATIRON +$5pp
6oz, Stone Axe Farms, Kabayaki Glaze
Mushroom Crust

CENTER- CUT FILET
8oz, Dakota City, NE **(GF)**

PRIME RIBEYE
14oz, Brandt Beef, Brawley, CA **(GF)**

PRIME NEW YORK STRIP*
12oz, Greeley **(GF)**

SIDES SELECT 2 | ADDITIONAL SELECTIONS + $5PP

CRISPY BRUSSELS SPROUTS
Yuzu-Calamasi Vinaigrette, Dry Miso
(VEGAN UPON REQUEST)

GRILLED ASPARAGUS
Citrus Vinaigrette **(V,GF)**

SIMPLE MASHED POTATOES
Roasted Garlic **(GF)**

SAUTÉED SPINACH
Garlic Chips **(V,GF)**

HAND-CUT FRENCH FRIES
Ketchup

OPTIONAL

SAUCE TRIO +$3PP
Avocado Ranch, Chipotle Barbecue, Yuzu Aioli

DESSERTS SELECT 2 | ADDITIONAL SELECTIONS + $5PP

WARM RICOTTA DONUTS
Cream Cheese Frosting, Milk Chocolate Salted Caramel, Raspberry Lime Sauce

PISTACHIO "CHEESECAKE"
Coconut Sorbet, Black Cherry Jam **(V, GF)**

HOUSEMADE ICE CREAM & SORBET
Seasonal Selection

"HIT ME" CHOCOLATE CAKE
Liquid "Klondike", Dulce de Leche Ice Cream, Brownie, Devil's Food Cake **(GF)**