

# P B CATCH


SEAFOOD + RAW BAR

## SMALL PLATES

<b>SEACUTERIE™</b>	PICK 3   24	PICK 6   45	+1   8
<b>HOUSE SMOKED FISH DIP</b> pickled fresno peppers, capers, red onions	<b>SCALLOP MORTADELLA</b> pistachio, peach mostarda	<b>SALMON PASTRAMI</b> rye crouton, kraut, 1000 island aioli	
<b>SMOKED MUSSEL PIPERADE</b> roasted red peppers, garlic, herbs, olive oil	<b>JALAPEÑO CURED HIRAMASA</b> tomato compote, cilantro, aji amarillo aioli	<b>CURED WHITE TUNA</b> red miso cured escolar, wakame	
<b>MERO SEABASS JERKY</b> korean bbq hawaiian mero seabass	<b>OCTOPUS TORCHON</b> chorizo, pickled sweet corn	<b>CRISPY SHIITAKE</b> crispy shiitake, sake aioli	

### CASPIAN OSETRA CAVIAR


1 oz. royal amber osetra caviar, crème fraiche, red onion, chopped egg, crispy potato..... 82

<b>HOUSE SMOKED FISH DIP</b> pickled fresno peppers, capers, red onion .....	19
<b>SPICY TUNA STACK</b> ahi tuna, avocado, mango, sambal sweet soy, toasted sesame seed, crispy wontons .....	23
<b>POPCORN SHRIMP</b> florida rock shrimp, sweet chili-garlic & tartar dipping sauces .....	22
 <b>GRILLED BROCCOLINI</b> chargrilled, marcona almonds, vegan roasted garlic aioli.....	21
<b>STEAMED MUSSELS</b> red onion, merguez sausage, corn broth.....	25
<b>CRAB "SOUFLÉ" CAKE</b> lump crab, fresh herbs, sesame slaw, white miso emulsion.....	25
<b>PERUVIAN SALAD</b> bibb, compari tomato, avocado, grilled corn, toasted pepitas, cotija cheese, panca vinaigrette ...	21
<b>SQUASH &amp; FETA SALAD</b> spaghetti squash, torn basil, compari tomatoes, baby kale, french feta.....	21
<b>CAESAR SALAD</b> romaine, bagna cauda croutons, anchovies, shaved parmesan .....	20
<b>BEEF SALAD</b> roasted beets, pistachio purée, french feta, green apple, frisée salad .....	21
<b>WATERMELON SALAD</b> mixed greens and frisée, beets, dolce gorgonzola, pistachio, citrus vinaigrette .....	21



## FROM THE OCEAN

<b>TUNA</b> pan seared, crispy potato, red onion, castelvetrano olive, peppadew pepper, spanish sherry vinaigrette.....	49
<b>CHILEAN SEABASS</b> pan roasted, caramelized soy brussel sprouts, glazed baby carrot, beech mushroom.....	58
<b>ATLANTIC SALMON</b> simply grilled, sherry vinaigrette, choice of side .....	44
<b>MACADAMIA CRUSTED MAHI</b> basil scented jasmine rice, asparagus, mango brown butter sauce.....	42
<b>SEAFOOD BOUILLABaisse</b> braised clams, mussels, jumbo shrimp, fish, calamari, half maine lobster tail, tomato, saffron, fennel & leek broth, crostini.....	48
<b>BLACKENED MAHI SANDWICH</b> potato roll, tartar sauce, sea salt fries, .....	31
<b>FISH &amp; CHIPS</b> crispy beer batter, sea salt fries, tartar sauce, ketchup & malt vinegar.....	43
<b>LINGUINE &amp; CLAMS</b> fresh linguine, chopped clams, white wine, garlic, olive oil, parmesan, parsley.....	39


## FROM THE LAND

<b>CHICKEN BREAST</b> bone-in, pan roasted, all natural Bell & Evans chicken, natural jus, choice of side .....	41
<b>PRIME BURGER</b> 8 oz prime beef, applewood smoked bacon, aged cheddar cheese, tomato, potato bun, fries.....	25
<b>HANGER STEAK</b> 10 oz cilantro marinated chargrilled hanger steak, chimichurri sauce, sea salt fries.....	47
<b>FILET MIGNON</b> 7 oz chargrilled, sea salt fries, brandy peppercorn cream sauce.....	58
<b>VEGETARIAN PLATE</b> grilled broccolini, steamed asparagus and brussels sprouts, battered mushroom, crispy potato, onion & olives, raspberry vinaigrette and vegan aioli.....	32
 <b>GAUCHO BOWL</b> roasted peppers, crispy potato, sweet corn, hominy, compari tomato, avocado, vegan cauliflower queso .....	30

## SIDES

<b>PAPAS BRAVAS</b> crispy idaho potatoes, smoked paprika, fresh herbs .....	16
<b>CAULIFLOWER GRATIN</b> white cheddar.....	17
 <b>JUMBO ASPARAGUS</b> .....	17
<b>SAUTÉED BRUSSELS SPROUTS</b> tasso ham.....	17
<b>ROCK SHRIMP MAC &amp; CHEESE</b> white cheddar, pancetta, sweet peas, white truffle oil, .....	18
<b>SEA SALT FRIES</b> .....	12
 <b>BROCCOLINI</b> simply grilled.....	15
<b>BASIL JASMINE RICE</b> .....	14
<b>SIDE SALAD</b> tomato, cucumber, tarragon vinaigrette.....	12

20% service added to parties of six or more. split entrees will add a \$8 sharing charge.  
eating raw or under cooked fish, shellfish, eggs, or meat increases your risk of foodborne illnesses.

 vegan approved

# RAW BAR

- daily market selection -

## STONE CRAB CLAWS

price is per claw

<b>LARGE</b> 3 to 4.5 oz.....	22
<b>JUNIOR JUMBO</b> 4.5 to 6 oz.....	32
<b>JUMBO</b> 6 to 7 oz.....	42
<b>COLOSSAL</b> 7 to 10 oz.....	56

## OYSTERS (6)

<b>BLUE POINT</b> connecticut ..... mild, medium brine	19
<b>MALPEQUE</b> p. e. i., canada ..... light body, clean finish, briny	19
<b>DAVENPORT</b> east dennis, mass..... mild brine, umami notes, clean mineral finish	19
<b>BARNSTABLE</b> cape cod ..... sweet, nutty crisp	19
<b>ROCKY SHORE</b> p.e.i., canada ..... salty, simple sweet sugar finish	20
<b>WELLFLEET</b> mass..... sharp brine, plump meats, rounded seaweed finish	21
<b>PLEASANT BAY</b> cape cod, mass..... moderate brine, clean ocean finish	21
<b>HAMMERSLEY</b> south puget sound, wa. ....	23
deep-cupped, meaty, mild brine, cucumber-mineral finish	
<b>IRISH POINT</b> p. e. i., canada..... very briny, shrimp notes	24

<b>OYSTER SAMPLER (6)</b> blue point, malpeque, irish point.....	21
<b>BLOODY MARY OYSTER SHOOTER</b> fresh shucked oyster, absolut vodka, spicy bloody mary.....	8

## PLATTERS

<b>THE CATCH PLATTER</b> 12 oysters, 6 clams, 4 jumbo shrimp, 2 oyster shooters, 3 large stone crab claws, mignonette & cocktail sauces ...	145
<b>LARGE PLATTER</b> 18 oysters, 12 clams, 6 jumbo shrimp, 4 oyster shooters, 6 large stone crab claws, mignonette & cocktail sauces...	245
<b>SEAFOOD TOWER</b> stacked medium & large platters.....	355

## MORE

<b>JUMBO LUMP CRAB COCKTAIL (4oz)</b> .....	30
<b>JUMBO SHRIMP COCKTAIL (4)</b> .....	19
<b>MIDDLE NECK CLAMS (6)</b> .....	14
<b>GRILLED OYSTER (4)</b> smoked paprika butter.....	22

## TODAY'S MARKET CATCH

choice of sauces:

tomato tartar sauce - preserved lemon emulsion	
panka vinaigrette - sweet sesame glaze - sherry vinaigrette	
<b>WHOLE BRANZINO (1.5 LB)</b> spain .....	56
<b>WHOLE YELLOWTAIL SNAPPER (1.5 LB)</b> stuart .....	54
<b>CHILLED GAZPACHO</b> .....	17
san marzano tomato, cucumber, peppers, onion, crème fraîche, bagna cauda croutons	
<b>LOBSTER ROLL</b> .....	43
chilled lobster salad, creamy coleslaw, butter toasted bun	
<b>GRILLED SEAFOOD TRIO</b> .....	48
grilled salmon, jumbo sea scallop, jumbo shrimp, jasmine rice, broccolini, baby heirloom tomato, lemon-butter sauce	
<b>PUMPKIN SWORDFISH</b> .....	49
dayboat pumpkin swordfish, sofrito rice, wilted spinach, basil emulsion, tomato-olive tapenade	

There is risk associated with consuming raw oysters if you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should therefore eat oysters fully cooked, if unsure, consult a physician.

# BY GLASS

## BUBBLES

CAVA, CODORNIU BRUT ROSÉ, BARCELONA, SPAIN.....	17
LOUIS ROEDERER BRUT, ANDERSON VALLEY .....	18
PROSECCO*, IL CONCERTO, SYLTBAR, NV ITALY.....	19
MÖET & CHANDON*, ROSE BRUT IMPERIAL, SPLIT, FRANCE.....	30
VEUVE CLICQUOT*, BRUT, NV, REIMS, FRANCE.....	31

## WHITE

BORDEAUX, FRANC-BEAUSÉJOUR, BORDEAUX '20.....	19
SAUVIGNON BLANC, KUNDE, SONOMA '21.....	18
SAUVIGNON BLANC, CLOUDY BAY N.Z. '22.....	22
SANCERRE, DOMAINE REVERDY, LOIRE, FRANCE '21.....	25
FUMÉ BLANC, FERRARI CARANO, SONOMA '22 .....	18
PINOT GRIGIO, MASO CANALI, ITALY '21.....	18
PINOT GRIGIO*, SANTA MARGHERITA, ITALY '22.....	22
GAVI DI GAVI, FONTANAFREDDO, ITALY '21.....	22
LATE HARVEST RIESLING, WA '21.....	16
GEWURZTRAMINER, RESERVE, LUCIEN ALBRECHT, ALSACE '21 ..	20
RIESLING* SCHLOSS VOLLRADS., MOSEL '20 .....	23
ALBARIÑO*, MARTIN CODAX, SPAIN '22.....	19
TORRONTES, ZUCCARDI, ARGENTINA '21.....	18
PINOT GRIS*, WILLAMETTE VALLEY, OREGON '22.....	19
VOUVRAY, CHÂTEAU MONFORT, LOIRE, FRANCE '20.....	20
POUILLY-FUISSÉ, LOUIS LATOUR, FRANCE '20.....	28
CHARDONNAY, HAHN, MONTEREY COUNTY '21 .....	18
CHARDONNAY, SONOMA-CUTRER, R.R.V., SONOMA '21.....	21
CHARDONNAY, CAKEBREAD, NAPA '21.....	32

## ROSÉ

83 RUE ST. TROPEZ, CÔTES DE PROVENCE '22 .....	17
WAYFARER, PINOT NOIR ROSÉ, SONOMA COUNTY '20.....	19

## RED

MERLOT*, SWANSON, NAPA '19.....	21
PINOT NOIR*, CYCLES GLADIATOR, CENTRAL COAST '20 .....	19
PINOT NOIR, CHEMISTRY BY CHEHALEM, OREGON '21.....	21
CABERNET, AVALON, CALIFORNIA '20.....	18
CABERNET, KITH & KIN BY ROUND POND, NAPA '21.....	24
CABERNET, STAG'S LEAP "ARTEMIS", NAPA '20.....	38
BORDEAUX, MADAME DE BEAUCAILLOU, FRANCE '19.....	23
MERITAGE, LEVIATHAN, ST. HELENA, NAPA '20 .....	26
MALBEC, TERRAZAS RESERVA, ARGENTINA '20.....	18
CÔTES DU RHÔNE*, LA LIGIERE, FRANCE, '20.....	21

## DESSERT

SAUTERNES, EMOTIONS DE LA TOUR BLANCHE, FRANCE '17.....	21
---	----

# COCKTAILS

MOSCOW MULE tito's vodka, fresh lime juice, ginger beer, lime wedge.....	18
BLACKBERRY MINT GIN & TONIC aviation gin, blackberries, fresh mint, craft tonic .....	18
THE OLD FASHIONED CATCH bulleit bourbon, amarena cherries, blood orange shrub, bitters, splash of soda .....	18
WATERMELON MARGARITA camarena reposado tequila, triple sec, fresh watermelon juice, fresh lime juice.....	18
CONNIPTION MARTINI conniption kinship gin, st. germain, fresh grapefruit juice, bitters, honey glazed lavender .....	20
PEAR MARTINI grey goose la poire vodka, st. germain, pear purée, splash of sylvbar prosecco.....	20
PB SPICE MARTINI infused jalepeño vodka, pineapple juice, sage infusion, jalepeño & sage garnish .....	20
CUCUMBER BASIL MARTINI crop organic cucumber vodka, fresh basil infusion.....	20