


P B CATCH

SEAFOOD + RAW BAR

SMALL PLATES

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


| CASPIAN OSETRA CAVIAR | |
|--|----|
| 1 oz. royal amber osetra caviar, crème fraiche, red onion, chopped egg, crispy potato..... | 82 |

| | |
|---|----|
| CHILLED GAZPACHO san marzano tomato, cucumber, peppers, onion, crème fraîche, bagna cauda croutons | 18 |
| NEW ENGLAND CLAM CHOWDER chopped ocean clams, celery, onion, potato, bacon, cream, chive garnish..... | 20 |
| HOUSE SMOKED FISH DIP pickled fresno peppers, capers, red onion | 19 |
| SPICY TUNA STACK ahi tuna, avocado, mango, sambal sweet soy, toasted sesame seed, crispy wontons | 23 |
| POPCORN SHRIMP florida rock shrimp, sweet chili-garlic & tartar dipping sauces | 22 |
|  GRILLED BROCCOLINI chargrilled, marcona almonds, vegan roasted garlic aioli..... | 21 |
| STEAMED MUSSELS red onion, merguez sausage, corn broth..... | 25 |
| CRAB CAKE maryland style lump crab cake, panko bread crumbs, mustard sauce & roasted corn salsa..... | 35 |
| PERUVIAN SALAD bibb, compari tomato, avocado, grilled corn, toasted pepitas, cotija cheese, panca vinaigrette ... | 21 |
| SQUASH & FETA SALAD spaghetti squash, torn basil, compari tomatoes, baby kale, french feta..... | 21 |
| CAESAR SALAD romaine, bagna cauda croutons, anchovies, shaved parmesan | 20 |
| BEEF SALAD roasted beets, pistachio purée, french feta, green apple, frisée salad, tarragon vinaigrette..... | 21 |
| WATERMELON SALAD mixed greens and frisée, beets, dolce gorgonzola, pistachio, citrus vinaigrette | 21 |



FROM THE OCEAN

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

FROM THE LAND


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

SIDES

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