

# P B C A T C H

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..... 115

<b>CHILLED GAZPACHO</b> san marzano tomato, cucumber, peppers, onion, crème fraîche, bagna cauda croutons.....	18
<b>NEW ENGLAND CLAM CHOWDER</b> chopped ocean clams, celery, onion, potato, bacon, cream, chive garnish.....	20
<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 CAKE</b> maryland style lump crab cake, panko bread crumbs, mustard sauce & roasted corn salsa.....	35
<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, tarragon vinaigrette.....	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 BOUILLABAISSSE</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>FILET MIGNON</b> 7 oz chargrilled, sea salt fries, brandy peppercorn cream sauce.....	58
<b>USDA CERTIFIED PRIME NEW YORK STRIP</b> 14oz, grilled served with sea salt fries, chimichurri sauce.....	65
<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