

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 crispy shiitake, sake aioli	

CASPIAN OSETRA CAVIAR


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

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 "SOUFLÉ" CAKE lump crab, fresh herbs, sesame slaw, white miso emulsion.....	25
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	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
CIOPPINO clams, mussels, key west shrimp, fresh fish, tomato fennel broth, espelette pepper, crostini	43
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, 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
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, vegan cauliflower queso	30

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

RAW BAR

- daily market selection -

OYSTERS (6)

BLUE POINT connecticut19 mild, medium brine
MALPEQUE p. e. i., canada19 light body, clean finish, briny
MER BLEU new brunswick, canada,19 semi sweet, light brine, nutty notes
BARNSTABLE cape cod 19 sweet, nutty crisp
VILLAGE BAY bedec, new brunswick 20 medium brine, bright clean finish
BLUE PEARL netarts bay, oregon 20 medium brine, melon finish
WELLFLEET mass..... 21 sharp brine, plump meats, rounded seaweed finish
KUSHI vancouver, b.c. 25 light brine, fruity, delicate

OYSTER SAMPLER (6)

blue point, malpeque, wellfleet 20

BLOODY MARY OYSTER SHOOTER

fresh shucked oyster, absolut vodka, spicy bloody mary 8

PLATTERS

THE CATCH PLATTER

12 oysters, 6 clams, 4 jumbo shrimp, 2 oyster shooters,
jumbo lump crab cocktail, mignonette & cocktail sauces 115

LARGE PLATTER

18 oysters, 12 clams, 6 jumbo shrimp, 4 oyster shooters,
jumbo lump crab cocktail, mignonette & cocktail sauces 175

SEAFOOD TOWER

stacked medium & large platters..... 275

MORE

JUMBO LUMP CRAB COCKTAIL (4oz) 30

JUMBO SHRIMP COCKTAIL (4)19

MIDDLE NECK CLAMS (6) 14

GRILLED OYSTER (4) smoked paprika butter 22

TODAY'S MARKET CATCH

choice of sauces:

tomato tartar sauce - preserved lemon emulsion

panka vinaigrette - sweet sesame glaze - sherry vinaigrette

WHOLE BRANZINO (1.5 LB) spain 56

WHOLE YELLOWTAIL SNAPPER (1.5 LB) stuart 54

PAELLA 43

classic paella, sofrito, chicken, sea food, chorizo, peppers,
green peas, green beans, saffron, bomba rice

ASIAN HONEY GLAZED SALMON 44

grilled salmon, warm lo-mein noodles, stir fried vegetables

GRILLED SEAFOOD TRIO 46

grilled salmon, jumbo sea scallop, jumbo shrimp, jasmine
rice, broccolini, baby heirloom tomato, lemon-butter sauce

JUMBO SEA SCALLOPS 48

pan seared jumbo sea scallop, creamed corn, crispy
pancetta, tomato jam, papas bravas, basil emulsion

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 VALLEYN..... 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, WA '21..... 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
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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 syltbar 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