


P B C A T C H

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 crispy shiitake, sake aioli	
MERO SEABASS JERKY korean bbq hawaiian mero seabass	OCTOPUS TORCHON chorizo, pickled sweet corn		
HOUSE SMOKED FISH DIP pickled fresno peppers, capers, red onion			19
POPCORN SHRIMP florida rock shrimp, sweet chili-garlic & tartar dipping sauces			23
 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, boston bibb salad, white miso emulsion.....			24
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			21
WATERMELON SALAD house made ricotta roasted peach, mix green , pine nut, lemon dressing			22
BURRATA SALAD burrata, arugula, shaved fennel, grilled balsamic red onion, crushed almond, lemon-dijon dressing			22



FROM THE OCEAN

TUNA pan seared, crispy potato, red onion, castelvetro olive, peppadew pepper, spanish sherry vinaigrette	49
CHILEAN SEABASS pan seared, caramelized brussel sprouts, glazed baby carrot, beech mushroom.....	55
ATLANTIC SALMON simply grilled, sherry vinaigrette, choice of side	42
CIOPPINO clams, mussels, rock shrimp, fresh fish, tomato fennel broth, espelette pepper, grilled crostini.....	41
BLACKENED MAHI SANDWICH potato roll, tartar sauce, sea salt fries,	29
FISH & CHIPS crispy beer batter, sea salt fries, tartar sauce, ketchup & malt vinegar.....	41
SHRIMP PASTA key west pink shrimp, goat cheese cavatelli, fava beans, artichoke, housemade panka sausage, roasted buttom mushroom, heirloom tomato, porcini madeira sauce	42


FROM THE LAND

CHICKEN BREAST bone-in, pan roasted, all natural Bell & Evans chicken, natural jus, choice of side	42
HANGER STEAK chargrilled, moroccan anchovy chermoula, sea salt fries.....	43
WAGYU BURGER 9oz wagyu beef, bacon, cheddar cheese, tomato, potato bun, sea salt fries.....	24
GRASSFED RIBEYE 14 oz. cast iron seared blackened & sliced grass-fed ribeye, roasted chili chermoula, crispy beech mushroom	68
VEGETARIAN PLATE assortment of fresh vegetables.....	30
 GAUCHO BOWL poblano peppers, crispy potato, sweet corn, hominy, compari tomato, avocado, vegan cauliflower queso	29

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, bread crust.....	18
SEA SALT FRIES	11
 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

SATURDAY, AUGUST 27, 2022

RAW BAR

- daily market selection -

OYSTERS (6)

BLUE POINT connecticut	20
mild, medium brine	
UMAMI rhode island	20
savory & sweet, creamy texture	
SAVAGE BLONDE savage harbour bay, p. e. i.	21
mildly briny, silky smooth meat	
ONSET buzzard's bay, mass.	23
briny, seaweed notes, intense buttery finish	
WIANNO nantucket sound	23
sweet, briny, firm meat with a deep cup	
HOOD CANAL hood canal, wa.	23
light, clear brine, crunchy meat, bitter melon finish	
OISHI skagit bay, puget sound	28
mild brine, slightly sweet, lengthy cucumber finish	
OYSTER SAMPLER (6)	
blue point, umami, onset	21
BLOODY MARY OYSTER SHOOTER	
fresh shucked oyster, absolut vodka, spicy bloody mary	7

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)	24
MIDDLE NECK CLAMS (6)	14
GRILLED OYSTER (4) smoked paprika butter	22

TODAY'S MARKET CATCH

choice of sauces:

tomato corn 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
DOVER SOLE (1.25 LB) north sea	62

SPECIAL

HAMACHI CRUDO	
hamachi, avocado crema, pico de gallo, bbq sauce	20
BLACK GROUPER	
pan roasted, fennel, onion & eggplant ragout, fava bean purée, lemon caper dill sauce	46
SWORDFISH	
char grilled, semolina gnocchi, summer squash, roasted tomato coulis	52

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	14
PROSECCO*, IL CONCERTO, SYLTBAR, NV ITALY	17
SCHRAMSBERG, BLANC DE BLANCS BRUT, NAPA '18	23
MÖET & CHANDON*, ROSE BRUT IMPERIAL, SPLIT, FRANCE	28
VEUVE CLICQUOT*, BRUT, NV, REIMS, FRANCE	29

WHITE

BORDEAUX, FRANC-BEAUSÉJOUR, BORDEAUX '20	18
SAUVIGNON BLANC, ALLAN SCOTT, N.Z. '21	15
SAUVIGNON BLANC, CLOUDY BAY N.Z. '21	19
SAUVIGNON GRIS, COUSIÑO MACUL, CHILE '20	14
SANCERRE, DOMAINE RAIMBEAULT-PINEAU, FRANCE '21	22
FUMÉ BLANC, FERRARI CARANO, SONOMA '20	16
PINOT GRIGIO, C'A BOLANI, ITALY '20	14
PINOT GRIGIO*, SANTA MARGHERITA, ITALY '20	19
GAVI DI GAVI, FONTANAFREDDO, ITALY '19	18
LATE HARVEST RIESLING, WA '20	13
GEWURZTRAMINER, RESERVE, LUCIEN ALBRECHT, ALSACE '19	17
RIESLING* DR."L", LOOSEN BROS., MOSEL '20	20
ALBARIÑO*, MARTIN CODAX, SPAIN '20	16
TORRONTES, ZUCCARDI, ARGENTINA '21	15
PINOT GRIS*, WILLAMETTE VALLEY, WA '20	16
VOUVRAY, CHARLES BOVE, LOIRE, FRANCE '20	18
POUILLY-FUISSÉ, DOMAINE AUVIGUE, FRANCE '20	25
CHARDONNAY, HAHN, MONTEREY COUNTY '20	15
CHARDONNAY, SONOMA-CUTRER, R.R.V., SONOMA '20	18
CHARDONNAY, CAKEBREAD, NAPA '20	29

ROSÉ

83 RUE ST. TROPEZ, CÔTES DE PROVENCE '21	14
OUT EAST, CÔTES DE PROVENCE '20	19

RED

MERLOT*, SWANSON, NAPA '18	19
PINOT NOIR*, CYCLES GLADIATOR, CENTRAL COAST '19	17
PINOT NOIR, CHEMISTRY BY CHEHALEM, OREGON '19	19
CABERNET, AVALON, CALIFORNIA '19	14
CABERNET, KITH & KIN BY ROUND POND, NAPA '19	21
CABERNET, STAG'S LEAP "ARTEMIS", NAPA '19	35
BORDEAUX, CHÂTEAU CHAVRIGNAC, FRANCE '19	19
MERITAGE, LEVIATHAN, ST. HELENA, NAPA '19	24
MALBEC, TERRAZAS RESERVA '19	15
CÔTES DU RHÔNE*, LA LIGIERE, FRANCE, '19	19

DESSERT

SAUTERNES, EMOTIONS DE LA TOUR BLANCHE, FRANCE '17	19
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COCKTAILS

MOSCOW MULE titos vodka, fresh lime juice, ginger beer, lime wedge	16
BLACKBERRY MINT GIN & TONIC aviation gin, blackberries, fresh mint, craft tonic	16
THE OLD FASHIONED CATCH high west bourbon, amarena cherries, blood orange shrub, bitters, splash of soda	16
WATERMELON MARGARITA carmarena reposado tequila, triple sec, fresh watermelon juice, fresh lime juice	16
PEAR MARTINI grey goose la poire vodka, st. germain, pear purée, splash of sylvbar prosecco	18
PB SPICE MARTINI infused jalepeño vodka, pineapple juice, sage infusion, jalepeño & sage garnish	18
CUCUMBER BASIL MARTINI crop organic cucumber vodka, fresh basil infusion	18