


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			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
BEET SALAD roasted beets, pistachio purée, french feta, frisée salad.....			21
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 roasted, caramelized brussel sprouts, glazed baby carrot, beech mushroom	58
ATLANTIC SALMON simply grilled, sherry vinaigrette, choice of side	44
CIOPPINO clams, mussels, key west pink 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
SHRIMP PASTA key west pink shrimp, fusilli, fava beans, artichoke, housemade panca sausage, roasted bottom mushroom, heirloom tomato, brandy cream sauce	45


FROM THE LAND

CHICKEN BREAST bone-in, pan roasted, all natural Bell & Evans chicken, natural jus, choice of side	41
HANGER STEAK chargrilled, moroccan anchovy chermoula, sea salt fries.....	45
PRIME BURGER 8oz prime beef, applewood smoked bacon, aged cheddar cheese, tomato, potato bun, fries.....	25
GRASSFED RIBEYE 14 oz. cast iron seared blackened & sliced grass-fed ribeye, roasted chili chimichurri, crispy beech mushroom	70
VEGETARIAN PLATE assortment of fresh vegetables.....	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 -

STONE CRAB CLAWS

price is per claw

MEDIUM up to 3 oz.....	17
LARGE 3 to 4.5 oz.....	23
JUNIOR JUMBO 4.5 to 6 oz.....	32

OYSTERS (6)

BLUE POINT connecticut.....	19
mild, medium brine	
DUXBURY BAY mass.....	20
briny, sweet buttery finish	
SWEETHEART CREEK yarmouth, mass.	21
sweet, buttery meat, smooth, silky texture, vegetal notes, crisp, metallic finish	
MINTER SWEET minter bay, puget sound, wa.	22
high brine, plump meat, mineral finish	
EEL LAKE nova scotia	23
plump meats with a crunchy texture, distinct grassy finish	
EDGEWATER buzzard's bay, mass.	23
briny up front, lingering sweetness, root vegetable finish	
SAMISH BAY north puget sound, wa.	23
deep cupped, firm meats, medium brine, mild sweet flavor	
THREE ISLAND beals, maine	23
high brine, plump meat, stone finish	
PEMAQUID COCKTAIL damariscotta river, maine.....	24
plump, firm meat, mildly sweet, lemony zest notes, solid brininess	
BELON canada.....	25
earthy, briny	
BLUE HILL BAY point judith pond, r.i.	28
creamy, plump meats, intense brininess, pronounced mineral flavor	

OYSTER SAMPLER (6)

blue point, pemaquid, blue hill bay.....	24
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BLOODY MARY OYSTER SHOOTER

fresh shucked oyster, absolut vodka, spicy bloody mary.....	8
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PLATTERS

THE CATCH PLATTER

12 oysters, 6 clams, 4 jumbo shrimp, 2 oyster shooters, 3 large stone crab claws, mignonette & cocktail sauces...	145
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LARGE PLATTER

18 oysters, 12 clams, 6 jumbo shrimp, 4 oyster shooters, 6 large stone crab claws, mignonette & cocktail sauces...	245
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SEAFOOD TOWER

stacked medium & large platters.....	355
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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 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
POMPANO (1.25 LB) cape canaveral	55
WHOLE DOVER SOLE (1.25 LB) north sea.....	72

AHI TUNA TARTARE

south pacific tuna, spiced sweet soy, cucumber, avocado, puffed rice, brioche toast.....	24
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RED GROUPER

6 oz pan roasted key west red grouper, yukon mashed potatoes, broccolini, lemon butter sauce.....	42
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FILET MIGNON

grilled tenderloin, confit of crimini mushroom, whipped potatoes, arugula salad.....	60
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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
PROSECCO*, IL CONCERTO, SYLTBAR, NV ITALY.....	19
MÛET & CHANDON*, ROSE BRUT IMPERIAL, SPLIT, FRANCE.....	30
VEUVE CLICQUOT*, BRUT, NV, REIMS, FRANCE.....	31

WHITE

BORDEAUX, FRANC-BEAUSÉJOUR, BORDEAUX '20.....	19
SAUVIGNON BLANC, ALLAN SCOTT, N.Z. '21.....	18
SAUVIGNON BLANC, CLOUDY BAY N.Z. '21	22
SAUVIGNON GRIS, COUSIÑO MACUL, CHILE '20	17
SANCERRE, DOMAINE RAIMBEAULT-PINEAU, FRANCE '21.....	25
FUMÉ BLANC, FERRARI CARANO, SONOMA '21.....	18
PINOT GRIGIO, C'A BOLANI, ITALY '21.....	18
PINOT GRIGIO*, SANTA MARGHERITA, ITALY '20.....	22
GAVI DI GAVI, FONTANAFREDDO, ITALY '21.....	22
LATE HARVEST RIESLING, WA '21	16
GEWURZTRAMINER, RESERVE, LUCIEN ALBRECHT, ALSACE '19 ..	20
RIESLING* DR."L", LOOSEN BROS., MOSEL '20	23
ALBARIÑO*, MARTIN CODAX, SPAIN '21	19
TORRONTES, ZUCCARDI, ARGENTINA '21.....	18
PINOT GRIS*, WILLAMETTE VALLEY, WA '20.....	19
VOUVRAY, CHARLES BOVE, LOIRE, FRANCE '20.....	20
POUILLY-FUISSÉ, DOMAINE AUVIGUE, FRANCE '20.....	28
CHARDONNAY, HAHN, MONTEREY COUNTY '21	18
CHARDONNAY, SONOMA-CUTRER, R.R.V., SONOMA '20	21
CHARDONNAY, CAKEBREAD, NAPA '20.....	32

ROSÉ

83 RUE ST. TROPEZ, CÔTES DE PROVENCE '21.....	17
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RED

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