


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
MERO SEABASS JERKY korean bbq hawaiian mero seabass	OCTOPUS TORCHON roasted corn salsa		crispy shiitake, sake aioli


CASPIAN OSETRA CAVIAR			
1 oz. royal amber osetra caviar, crème fraîche, red onion, chopped egg, crispy potato.....			115

CHILLED GAZPACHO san marzano tomato, cucumber, peppers, onion, crème fraîche, bagna cauda croutons	16
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
BEET 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.....	44
SEAFOOD BOUILLABAISSE braised clams, mussels, jumbo shrimp, fish, calamari, half maine lobster tail, tomato, saffron, fennel, leek & sherry broth, crostini.....	48
BLACKENED MAHI SANDWICH potato roll, tartar sauce, sea salt fries,	34
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
TWIN LOBSTER TAILS steamed maine lobster tails, drawn butter	64

FROM THE LAND


CHICKEN BREAST bone-in, pan roasted, all natural free range chicken, natural jus, choice of side.....	41
PRIME BURGER 8 oz prime beef, applewood smoked bacon, aged cheddar cheese, tomato, potato bun, fries.....	25
RIB EYE "FILET" 10 oz pan seared ribeye center, duchess potatoes, roasted cipollini onions, baby carrots, bordelaise sauce	65
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
YUKON GOLD MASHED POTATOES	12
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