


P B C A T C H

THURSDAY

JANUARY 6, 2022

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
PERUVIAN SALAD bibb, compari tomato, avocado, grilled corn, toasted pepitas, cotija cheese, panca vinaigrette ...			21
BEET SALAD goat cheese mousse, toasty ciabatto, tarragon vinaigrette.....			20
SQUASH & FETA SALAD spaghetti squash, torn basil, compari tomatoes, baby kale, french feta.....			21
CAESAR SALAD romaine, bagna cauda croutons, anchovies, shaved parmesan			19
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, castelvetrano 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,	27
FISH & CHIPS crispy beer batter, sea salt fries, tartar sauce.....	41
SHRIMP PASTA key west pink shrimp, goat cheese cavatelli, fava beans, artichoke, panka chorizo, 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
NEW ZEALAND RACK OF LAMB grilled baby romaine, blackened roasted cauliflower, poblano chimichurri	72
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
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

RAW BAR

- daily market selection -

STONE CRAB CLAWS

(florida keys)

price is per claw

LARGE 3 to 4.5 oz.....	21
JUNIOR JUMBO 4.5 to 6 oz.....	31
JUMBO 6 to 7 oz.....	41
COLOSSAL 7 to 10 oz.....	55
EXTRA COLOSSAL 10 to 12 oz.....	68

OYSTERS (6)

BLUE POINT connecticut.....	18
mild, medium brine	
WATCH HILL winnapaug pond, westerly, r.i.	19
light brine, nicely meaty, slight citrus hint	
SWEETHEART CREEK yarmouth, mass.	21
Sweet and buttery meat with a smooth, silky texture, vegetal notes, crisp, metallic finish	
MOONSTONE rhode island.....	21
briny, flinty flavor, long finish	
SHIPWRECK south lake, canada.....	21
medium brine, sweet grass and cool minerals	
QUONNIE ROCKS charlestown, r.i.....	22
salty, bright, clean	
PENN COVE washington.....	22
firm, crisp, briny, fresh	
BREAKWATER cape cod.....	23
sweet, nutty, crisp	
BELON canada.....	25
earthy, briny	
KUMAMOTO oregon.....	38
deep-cupped, petite meats, mild brininess, sweet with honeydew finish	

OYSTER SAMPLER (6) blue point, sweetheart, penn cove.....	20
BLOODY MARY OYSTER SHOOTER , absolut vodka, spicy bloody mary.....	7

PLATTERS

THE CATCH PLATTER 6 oysters, 6 clams, 4 jumbo shrimp, 2 oyster shooters, 2 junior jumbo stone crab claws, mignonette, cocktail & classic mustard sauces.....	128
LARGE PLATTER 12 oysters, 12 clams, 6 jumbo shrimp, 4 oyster shooters, 4 junior jumbo stone crab claws, mignonette, cocktail & classic mustard sauces.....	226
SEAFOOD TOWER stacked medium & large platters.....	320

MORE

TODAY'S MARKET CATCH

choice of sauces:
tomato corn tartar sauce - panka vinaigrette
sweet sesame glaze - sherry vinaigrette
preserved lemon emulsion

WHOLE BRANZINO (1.5 LB) spain.....	55
WHOLE YELLOWTAIL SNAPPER (1.5 LB) stuart.....	52
WHOLE POMPANO (1.5 LB) vero.....	58
DOVER SOLE (1.25 LB) spain.....	58

SPECIALS

CRISPY BAY SCALLOPS	24
braised oxtail, fine herbes spaetzle, compressed green apple	
SCALLOPS pan seared hokaido sea scallops, french green lentil, baby kale, compari tomato, sherry bacon sauce.....	48
SHORT RIBS bone in short ribs, honey sweet corn soufflé, pineapple sofrito, achiote jus, crispy plantain.....	42
SWORDFISH char grilled fresh dayboat swordfish, creamy polenta, andouille sausage, okra, sauce creole.....	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
MÔET & 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. '20.....	19
SAUVIGNON GRIS, COUSIÑO MACUL, CHILE '20.....	14
SANCERRE, J.M. REVERDY, LOIRE VALLEY '20.....	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
MUSCADET, CHATEAU L'OISELENIERE DE LA RAMEE, FRANCE '19.....	17
MOSCATO, ST. SUPERY, NORTH COAST '19.....	14
LATE HARVEST RIESLING, WA '20.....	13
RIESLING* DR."L", LOOSEN BROS., MOSEL '20.....	20
ALBARIÑO*, MARTIN CODAX, SPAIN '20.....	16
TORRONTES, ZUCCARDI, ARGENTINA '19.....	15
PINOT GRIS*, WILLAMETTE VALLEY, WA '20.....	16
VOUVRAY, CHATEAU VALMER, LOIRE, FRANCE '18.....	18
POUILLY-FUISSÉ, JOSEPH DROUHIN, FRANCE '19.....	25
CHARDONNAY, HAHN, MONTEREY COUNTY '20.....	15
CHARDONNAY, SONOMA-CUTRER, R.R.V., SONOMA '19.....	18
CHARDONNAY*, CAKEBREAD, NAPA '18.....	29

ROSÉ

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

RED

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

DESSERT

SAUTERNES, EMOTIONS DE LA TOUR BLANCHE, FRANCE '17.....	19
---	----

COCKTAILS

THE CATCH HOLIDAY SPIRIT bulleit bourbon, bitters, apple-cinnamon infused elixir, apple cinnamon garnish.....	16
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 bulleit 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 syltbar 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