


P B C A T C H

FRIDAY

APRIL 15, 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
CRISPY BAY SCALLOPS braised oxtail, fine herbes spaetzle, compressed green apple			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, 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.....	41
SHRIMP PASTA key west pink shrimp, goat cheese cavatelli, fava beans, artichoke, housemade panka sausage, roasted buttom mushroom, heirloom tomato, manchego red pepper cardamon 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 z..... 22

JUNIOR JUMBO 4.5 to 6 oz..... 32

OYSTERS (6)

BLUE POINT connecticut.....19
mild, medium brine

UMAMI rhode island..... 20
savory & sweet, creamy texture

FANCY SWEETS caraquet bay, new brunswick, 22
salty, metallic brine

PEMAQUID damariscotta river, maine..... 22
plump, firm meat, mildly sweet, lemony zest notes, solid
brininess

MOON DANCER damariscotta river, maine 23
briny, sweet, savory finish

NIANTIC niantic bay, connecticut 24
plump, briny, and buttery-smooth, sweet finish

OISHI skagit bay, puget sound 28
mild brine, slightly sweet, lengthy cucumber finish

BUTTER & BRINE hog island, r.i. 29
salty brine, creamy body

SHIGOKU willapa bay, wa..... 34
light, clean taste of cucumber and salt, water chestnut or
jerusalem artichoke finish

OYSTER SAMPLER (6)
blue point, umami, pemaquid 20

BLOODY MARY OYSTER SHOOTER, absolut vodka,
spicy bloody mary..... 7

GRILLED OYSTER (4) smoked paprika butter 22

PLATTERS

THE CATCH PLATTER
6 oysters, 6 clams, 4 jumbo shrimp, 2 oyster shooters,
3 large stone crab claws, mignonette, cocktail &
classic mustard sauces..... 128

LARGE PLATTER
12 oysters, 12 clams, 6 jumbo shrimp, 4 oyster shooters,
6 large stone crab claws, mignonette, cocktail &
classic mustard sauces..... 226

SEAFOOD TOWER
stacked medium & large platters..... 320

MORE

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

WHOLE POMPARNO (1.5 LB) vero..... 59

DOVER SOLE (1.25 LB) north sea..... 58

KING CRAB LEG (1 LB) alaska..... 85

SPECIAL

HAMACHI CRUDO
panka aquachili, sweet corn, tomato, avocado crema..... 22

SOFTSHELL CRAB
pan roasted, lobster sauce, frisée salad..... 28 / 56

DUCK RAVIOLI
duck confit ravioli, maytag blue cheese, black cherry sauce,
frisée & baby kale salad, lemonette dressing..... 42

NOODLE BOWL
hokaido scallops, iberico pluma, house sausage,
60 minute egg, noodles, black garlic dashi..... 48

SWORDFISH
char grilled swordfish, porcini risotto, sweet corn succatash,
parmesan emulsion..... 52

ROHAN DUCK
broccolini, sweet potato gratin,
natural jus with figs & morel mushroom..... 55

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. '20..... 19

SAUVIGNON GRIS, COUSIÑO MACUL, CHILE '20 14

SANCERRE, DOMAINE RAIMBEAULT-PINEAU, FRANCE '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

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 '21 15

PINOT GRIS*, WILLAMETTE VALLEY, WA '20..... 16

VOUVRAY, CHATEAU VALMER, LOIRE, FRANCE '20 18

POUILLY-FUISSÉ, DOMAINE NORMAND, FRANCE '19..... 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 '18..... 17

PINOT NOIR, CHEMISTRY BY CHEHALEM, OREGON '18 19

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

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 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