

P B C A T C H

SEAFOOD + RAW BAR

SMALL PLATES

RAW BAR* ask your server for today's selection of oysters, stone crabs, shrimp and more MP

SEACUTERIE™ PICK 3 | 19 PICK 6 | 37 +1 | 7

HOUSE SMOKED FISH DIP

pickled fresno peppers,
capers, red onions

CURED WHITE TUNA

red miso cured escolar, wakame
crispy shiitake, sake aioli

SALMON PASTRAMI

rye crouton, kraut, 1000 island aioli

SCALLOP MORTADELLA

pistachio, peach mostarda

OCTOPUS TORCHON

chorizo, pickled sweet corn

JALAPEÑO CURED HIRAMASA

tomato compote, cilantro, aji amarillo aioli

SMOKED MUSSEL PIPERADE


roasted red peppers, garlic, herbs, olive oil


ROCK SHRIMP CHORIZO


orange caviar, cilantro

HOUSE SMOKED FISH DIP pickled fresno peppers, capers, red onion 15

POPCORN SHRIMP florida rock shrimp, sweet chili-garlic & tartar dipping sauces 18

 **GRILLED BROCCOLINI** chargrilled, marcona almonds, parmesan, roasted garlic eggless aioli..... 16

 **GAUCHO BOWL** poblano peppers, crispy potato, sweet corn, hominy, compari tomato, avocado, cauliflower vegan queso 15

 **FOREST MUSHROOM RAMEN** black maitake, sake braised cabbage, scallion, water chestnut, mock dashi 16

STEAMED MUSSELS red onion, merguez sausage, corn broth..... 18

SQUASH & FETA SALAD spaghetti squash, torn basil, compari tomatoes, baby kale, french feta..... 17

PERUVIAN SALAD bibb, compari tomato, avocado, grilled corn, toasted pepitas, cotija cheese, panca vinaigrette ... 17

CEASAR SALAD romaine, bagna cauda croutons, anchovies, shaved parmesan 14

FROM THE OCEAN

TODAY'S MARKET CATCH* ask your server for our daily selection of local and imports..... MP

TUNA pan seared, crispy potato, red onion, castelvetro olive, peppadew pepper, spanish sherry vinaigrette 42

CHILEAN SEABASS pan seared, carmelized brussel sprouts, glazed baby carrot, enoki mushroom..... 49

ATLANTIC SALMON simply grilled, sherry vinaigrette, choice of side 38

CIOPPINO clams, mussels, rock shrimp, fresh fish, tomato fennel broth, espelette pepper, grilled crostini..... 34

FISH & CHIPS crispy beer batter, sea salt fries, tartar sauce..... 32

LOBSTER ROLL fresh maine lobster, porcini truffle aioli, black truffles, toasted new england roll 42

LOBSTER 2.5 lbs, hard shell Maine lobster, steamed, drawn butter..... 78

FROM THE LAND

CHICKEN BREAST bone-in, pan roasted, all natural Bell & Evans chicken, natural jus, choice of side 32

HANGER STEAK chargrilled, moroccan anchovy chermoula, sea salt fries..... 35

WAGYU BURGER 9oz wagyu beef, bacon, smoked cheddar cheese, compari tomatoes, potato bun, sea salt fries.... 20

VEGETARIAN PLATE assortment of fresh vegetables..... 24

SIDES

PAPAS BRAVAS crispy idaho potatoes, smoked paprika, fresh herbs 13

CAULIFLOWER GRATIN white cheddar..... 12

JUMBO ASPARAGUS 13

SAUTÉED BRUSSELS SPROUTS tasso ham..... 12

SEA SALT FRIES 7

BROCCOLINI simply grilled..... 10

BASIL JASMINE RICE 8

SIDE SALAD tomato, cucumber, tarragon vinaigrette..... 8

*separate menu
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 food bourne illnesses.