

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 chorizo, pickled sweet corn	crispy shiitake, sake aioli	

CASPIAN OSETRA CAVIAR


1 oz. royal amber osetra caviar, crème fraiche, red onion, chopped egg, crispy potato.....75

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 "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, vidalia onion marmalade, 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 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, fassili, fava beans, artichoke, housemade panka sausage, roasted buttom 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

LARGE 3 to 4.5 oz.....	22
JUNIOR JUMBO 4.5 to 6 oz.....	32
JUMBO 6 to 7 oz.....	42
COLOSSAL 7 to 10 oz.....	56

OYSTERS (6)

BLUE POINT connecticut.....	19
mild, medium brine	
ORIENT POINT PEARL montauk, n.y.	19
bright brine, hint of tannin and iron on the finish	
DAVENPORT east dennis, mass.....	19
mild brine, umami notes, clean mineral finish	
MONTAUK POINT peconic bay, montauk, n.y.	19
medium brine buttery finish	
BARNSTABLE cape cod	19
sweet, nutty crisp	
PINK MOON new london bay, p.e.i.,	20
full, sweet, briny	
IRISH POINT p.e.i.	22
sweet, buttery meat, smooth, silky texture, vegetal notes, crisp	
WELLFLEET PETITE mass.....	22
sharp brine, plump meats, rounded seaweed finish	
HAMMERSLEY south puget sound, wa.	23
deep-cupped, meaty, mild brine, cucumber-mineral finish	
FIRESIDE souris river, p.e.i.	25
deep cupped, nicely fatty, long briny finish	

OYSTER SAMPLER (6)

blue point, orient point, barnstable..... 20

BLOODY MARY OYSTER SHOOTER

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

PLATTERS

THE CATCH PLATTER

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

LARGE PLATTER

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

SEAFOOD TOWER

stacked medium & large platters..... 355

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

WHOLE DOVER SOLE (1.25 LB) north sea..... 72

GRILLED SEAFOOD TRIO..... 48

60 south antarctic salmon, japanese diver sea scallop, jumbo shrimp, jasmine rice, brocolini, baby heirloom tomato, lemon-butter sauce

HALIBUT DYNAMITE..... 52

pan seared alaskan halibut, baked creamy lump crab topping, basil scented jasmine rice, soy glazed stir fried vegetables

NEW WAVE SURF & TURF..... 54

maine lobster tail wrapped scallop, grilled hanger steak, haricots verts, sesame roasted red potatoes, truffle teriyaki cream sauce

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, KUNDE, SONOMA '21.....	18
SAUVIGNON BLANC, CLOUDY BAY N.Z. '22.....	22
SAUVIGNON GRIS, COUSIÑO MACUL, CHILE '20.....	17
SANCERRE, DOMAINE RAIMBEAULT-PINEAU, FRANCE '21.....	25
FUMÉ BLANC, FERRARI CARANO, SONOMA '22.....	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, CHÂTEAU MONFORT, LOIRE, FRANCE '20.....	20
POUILLY-FUISSÉ, LOUIS LATOUR, 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
WAYFARER, PINOT NOIR ROSÉ, SONOMA COUNTY '20.....	19

RED

MERLOT*, SWANSON, NAPA '19.....	21
PINOT NOIR*, CYCLES GLADIATOR, CENTRAL COAST '20.....	19
PINOT NOIR, CHEMISTRY BY CHEHALEM, OREGON '21.....	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
MERITAGE, LEVIATHAN, ST. HELENA, NAPA '19.....	26
MALBEC, TERRAZAS RESERVA '20.....	18
CÔTES DU RHÔNE*, LA LIGIERE, FRANCE, '20.....	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
CONNIPTION MARTINI conniption kinship gin, st. germain, fresh grapefruit juice, bitters, honey glazed lavender.....	20
PEAR MARTINI grey goose la poire vodka, st. germain, pear purée, splash of syltbar 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