

TUESDAY JULY 28, 2020

P B C A T C H

SEAFOOD + RAW BAR

SMALL PLATES

SEACUTERIE™ PICK 3 | 21 PICK 6 | 40 +1 | 7

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	17
POPCORN SHRIMP	florida rock shrimp, sweet chili-garlic & tartar dipping sauces	21
GRILLED BROCCOLINI	chargrilled, marcona almonds, roasted garlic eggless aioli	19
GAUCHO BOWL	poblano peppers, crispy potato, sweet corn, hominy, compari tomato, avocado, cauliflower vegan queso	20
STEAMED MUSSELS	red onion, merguez sausage, corn broth	20
PERUVIAN SALAD	bibb, compari tomato, avocado, grilled corn, toasted pepitas, cotija cheese, panca vinaigrette	19
SQUASH & FETA SALAD	spaghetti squash, torn basil, compari tomatoes, baby kale, french feta	18
CEASAR SALAD	romaine, bagna cauda croutons, anchovies, shaved parmesan	17

FROM THE OCEAN

TUNA	pan seared, crispy potato, red onion, castelvetrano olive, peppadew pepper, spanish sherry vinaigrette	45
CHILEAN SEABASS	pan seared, caramelized brussel sprouts, glazed baby carrot, enoki mushroom	49
ATLANTIC SALMON	simply grilled, sherry vinaigrette, choice of side	39
CIOPPINO	clams, mussels, rock shrimp, fresh fish, tomato fennel broth, espelette pepper, grilled crostini	39
BLACKENED MAHI SANDWICH	potato roll, tartar sauce, sea salt fries,	22
FISH & CHIPS	crispy beer batter, sea salt fries, tartar sauce	38
LOBSTER ROLL	fresh maine lobster, dijon tarragon aioli, toasted new england roll	42

FROM THE LAND

CHICKEN BREAST	bone-in, pan roasted, all natural Bell & Evans chicken, natural jus, choice of side	38
HANGER STEAK	chargrilled, moroccan anchovy chermoula, sea salt fries	39
WAGYU BURGER	9oz wagyu beef, bacon, barber's cheddar cheese, compari tomatoes, potato bun, sea salt fries	22
VEGETARIAN PLATE	assortment of fresh vegetables	28

SIDES

PAPAS BRAVAS	crispy idaho potatoes, smoked paprika, fresh herbs	14
CAULIFLOWER GRATIN	white cheddar	14
JUMBO ASPARAGUS		15
SAUTÉED BRUSSELS SPROUTS	tasso ham	14
SEA SALT FRIES		9
BROCCOLINI	simply grilled	12
BASIL JASMINE RICE		10
SIDE SALAD	tomato, cucumber, tarragon vinaigrette	10

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 -	
OYSTERS (6)	
BLUE POINT	connecticut..... 18
mild, medium brine	
MALPEQUE	p. e. i., canada.....19
light body, clean finish, briny	
WIANNO	nantucket sound.....19
sweet, briny	

OYSTER SAMPLER	
blue point, malpeque, wianno.....19	
BLOODY MARY OYSTER SHOOTER	
blue point, absolut vodka, spicy bloody mary..... 7	

PLATTERS	
THE CATCH PLATTER	
6 oysters, 6 clams, 4 jumbo shrimp, 2 oyster shooters, mignonette & cocktail sauces 55	
LARGE PLATTER	
12 oysters, 12 clams, 6 jumbo shrimp, 4 oyster shooters, mignonette & cocktail sauces 100	
SEAFOOD TOWER	
stacked medium & large platters..... 150	

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 - panka vinaigrette sweet sesame glaze - sherry vinaigrette preserved lemon emulsion	
WHOLE BRANZINO (1.5 LB)	spain 52
WHOLE YELLOWTAIL SNAPPER (1.5 LB)	stuart 48
WHOLE DOVER SOLE (1.25 LB)	north sea..... 56

SPECIALS	
PASTA SPECIAL	
house made pappardelle, duck confitr, key west pink shrimp, button mushroom, light chicken stock, parmesan34	
NEW ZEALAND RACK OF LAMB	
yellow cous cous, celery root, butternut squash, charred broccolini, red mole sauce 49	
GRASSFED RIBEYE	
14 oz. cast iron seared ribeye, roasted chili chermoula, mushroom fries 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.....	13
PROSECCO*, IL CONCERTO, SYLTBAR, NV ITALY.....	16
SCHRAMSBERG, BLANC DE BLANCS BRUT, NAPA '15.....	23
MÖET & CHANDON*, ROSE BRUT IMPERIAL, SPLIT, FRANCE.....	27
VEUVE CLICQUOT*, BRUT, NV, REIMS, FRANCE.....	27
WHITE	
BORDEAUX, FRANC-BEAUSÉJOUR, BORDEAUX '17.....	17
SAUVIGNON BLANC, ALLAN SCOTT, N.Z. '18.....	14
SAUVIGNON BLANC, CLOUDY BAY N.Z. '19	18
SAUVIGNON GRIS, COUSIÑO MACUL, CHILE '17.....	13
SANCERRE, J.M. REVERDY, LOIRE VALLEY '18.....	20
FUMÉ BLANC, FERRARI CARANO, SONOMA '18.....	16
PINOT GRIGIO, C'A BOLANI, ITALY '18	13
PINOT GRIGIO*, SANTA MARGHERITA, ITALY '17	18
GAVI DI GAVI, FONTANAFREDDO, ITALY '18.....	17
MUSCADET, DOMAINE FOLIETTE, SEVRE & MAINE, FRANCE '17....	16
LATE HARVEST RIESLING, WA '17	13
RIESLING* DR."L", LOOSEN BROS., MOSEL '18	17
ALBARIÑO*, MARTIN CODAX, SPAIN '17	16
TORRONTES, ZUCCARDI, ARGENTINA '16	15
PINOT GRIS*, WILLAMETTE VALLEY, WA '18	16
PINOT BLANC, TRIMBACH, ALSACE '16	19
VOUVRAY, CHARLES BOVE, LOIRE, FRANCE '17	17
POUILLY-FUISSÉ, JOSEPH DROUHIN, FRANCE '18.....	20
CHARDONNAY, HAHN, MONTEREY COUNTY '18.....	14
CHARDONNAY, SONOMA-CUTRER, R.R.V., SONOMA '17.....	18
CHARDONNAY*, CAKEBREAD, NAPA '18.....	28
ROSÉ	
83 RUE ST. TROPEZ, CÔTES DE PROVENCE '18.....	13
OUT EAST, CÔTES DE PROVENCE '18	17
RED	
MERLOT*, SWANSON, NAPA '17	16
PINOT NOIR*, CYCLES GLADIATOR, CENTRAL COAST '17.....	16
CABERNET, AVALON, CALIFORNIA '17	14
CABERNET, KITH & KIN, ROUND POND, NAPA '17	20
CABERNET, STAG'S LEAP WINE CELLARS, ARTEMIS, NAPA '17	28
BORDEAUX, CHÂTEAU PIED D'ARGENT, FRANCE '16.....	18
MERITAGE, LEVIATHAN, ST. HELENA, NAPA '17.....	23
MALBEC, TERRAZAS RESERVA '17	14
CÔTES DU RHÔNE*, LA LIGIERE, FRANCE, '15	16
SUPERTUSCAN, PERGOLAIA, ITALY '13.....	19
DESSERT	
SAUTERNES, CHÂTEAU LA FLEUR, FRANCE '15.....	18

COCKTAILS	
MOSCOW MULE titos vodka, fresh lime juice, ginger beer, lime wedge.....	16
HIBISKUS hibiscus infused vodka, fermented grapefruit, soda, grapefruit & crystalized hibiscus garnish.....	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