


P B C A T C H

SATURDAY

NOVEMBER 20, 2021

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			18
POPCORN SHRIMP florida rock shrimp, sweet chili-garlic & tartar dipping sauces			22
GRILLED BROCCOLINI chargrilled, marcona almonds, vegan roasted garlic aioli			19
 STEAMED MUSSELS red onion, merguez sausage, corn broth.....			22
PERUVIAN SALAD bibb, compari tomato, avocado, grilled corn, toasted pepitas, cotija cheese, panca vinaigrette ...			19
BEET SALAD goat cheese mousse, toasty ciabatto, tarragon vinaigrette.....			19
SQUASH & FETA SALAD spaghetti squash, torn basil, compari tomatoes, baby kale, french feta			19
CAESAR SALAD romaine, bagna cauda croutons, anchovies, shaved parmesan			17
BURRATA SALAD burrata, arugula, shaved fennel, grilled balsamic red onion, crushed almond, lemon-dijon dressing			20

FROM THE OCEAN

TUNA pan seared, crispy potato, red onion, castelvetro olive, peppadew pepper, spanish sherry vinaigrette.....	46
CHILEAN SEABASS pan seared, carmelized brussel sprouts, glazed baby carrot, beech mushroom.....	52
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,	23
FISH & CHIPS crispy beer batter, sea salt fries, tartar sauce.....	39


FROM THE LAND

CHICKEN BREAST bone-in, pan roasted, all natural Bell & Evans chicken, natural jus, choice of side	39
HANGER STEAK chargrilled, moroccan anchovy chermoula, sea salt fries.....	39
WAGYU BURGER 9oz wagyu beef, bacon, cheddar cheese, tomato, potato bun, sea salt fries.....	22
NEW ZEALAND RACK OF LAMB grilled baby romaine, blackened roasted cauliflower, poblano chimichurri	58
GRASSFED RIBEYE 14 oz. cast iron seared blackened & sliced grass-fed ribeye, roasted chili chermoula, crispy beech mushroom	56
VEGETARIAN PLATE assortment of fresh vegetables.....	28
 GAUCHO BOWL poblano peppers, crispy potato, sweet corn, hominy, compari tomato, avocado, vegan cauliflower queso	28

SIDES

PAPAS BRAVAS crispy idaho potatoes, smoked paprika, fresh herbs	14
CAULIFLOWER GRATIN white cheddar.....	15
JUMBO ASPARAGUS	15
SAUTÉED BRUSSELS SPROUTS tasso ham.....	15
SEA SALT FRIES	9
BROCCOLINI simply grilled.....	13
BASIL JASMINE RICE	11
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 -

STONE CRAB CLAWS

(florida keys)

price is per claw

MEDIUM up to 3 oz.....	14
LARGE 3 to 4.5 oz.....	20
JUNIOR JUMBO 4.5 to 6 oz.....	30
JUMBO 6 to 7.5 oz.....	40
COLOSSAL 7.5 to 10 oz.....	54
EXTRA COLOSSAL 10 to 12 oz.....	65
SUPER COLOSSAL 12 to 14 oz.....	79

OYSTERS (6)

BLUE POINT connecticut.....	18
mild, medium brine light body, sweet, nutty	
SARAH'S SHORE p. e. i., canada.....	21
light body, clean finish, briny	
BARNSTABLE cape cod.....	21
sweet, nutty crisp	
NORUMBEGA damariscotta river, maine.....	22
plump and briny, slight smoky sweetness	
SUMMERSIDE salutation cove, p.e.i., canada.....	22
deep cups, firm, plump meat, moderate brine, crisp clean finish	
CADILLAC maine.....	22
sweet, briny	
PENN COVE washington.....	24
firm, crisp, briny	
KAIPARA northland, new zealand.....	32
deep cup, creamy-textured meat, citrus notes, fresh cucumber finish	
KUMAMOTO oregon.....	38
deep-cupped, petite meats, mild brininess, sweet with honeydew finish	

OYSTER SAMPLER (6) blue point, summerside, penn cove.....	21
BLOODY MARY OYSTER SHOOTER , absolut vodka, spicy bloody mary.....	7

PLATTERS

THE CATCH PLATTER 6 oysters, 6 clams, 4 jumbo shrimp, 2 oyster shooters, 3 large stone crab claws, mignonette, cocktail & classic mustard sauces.....	95
LARGE PLATTER 12 oysters, 12 clams, 6 jumbo shrimp, 4 oyster shooters, 6 large stone crab claws, mignonette, cocktail & classic mustard sauces.....	185
SEAFOOD TOWER stacked medium & large platters.....	270

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 POMPANO (1.5LB) vero.....	55
WHOLE DOVER SOLE (1.25LB) north sea.....	56
SWORFISH COLLAR jupiter.....	55

SPECIALS

KIMCHI housemade kimchi, fried rice, egg, aji amarillo aioli, shaved radish.....	18
STONE CRAB & SHRIMP SALAD stone crab meat and key west pinkl shrimp, ruby grapefruit, avocado, orange tarragon vinaigrette.....	28
PORK SHANK SPECIAL braised pork shank, acorn squash purée, tabouleh, ruby red grapefruit, pomegranate jus, beharat spice.....	39
FLOUNDER pan seared flounder, fregola, succotash of golden beet, heart of palm & grilled broccolini, tzatziki sauce.....	44
SWORDFISH CORDON BLEU fresh dayboat swordfish, black forest ham, gruyere, whipped potato, asparagus, honey dijon supreme sauce.....	46

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 '19.....	18
SAUVIGNON BLANC, VILLA MARIA, N.Z. '20.....	14
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 '19.....	14
PINOT GRIGIO*, SANTA MARGHERITA, ITALY '20.....	19
GAVI DI GAVI, FONTANAFREDDO, ITALY '19.....	18
MUSCADET, CHATEAU L'OISELENIERE DE LA RAMEE, FRANCE '18	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 '19.....	16
VOUVRAY, CHATEAU VALMER, LOIRE, FRANCE '19.....	18
POUILLY-FUISSÉ, JOSEPH DROUHIN, FRANCE '19.....	25
CHARDONNAY, HAHN, MONTEREY COUNTY '19.....	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, '15.....	19

DESSERT

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