

FRIDAY
MAY 14, 2021

P B C A T C H

SEAFOOD + RAW BAR

SMALL PLATES

SEACUTERIE™	PICK 3 22	PICK 6 42	+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		
MERO SEABASS JERKY korean bbq hawaiian mero seabass	OCTOPUS TORCHON chorizo, pickled sweet corn	CURED WHITE TUNA red miso cured escolar, wakame crispy shiitake, sake aioli	

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
SQUASH & FETA SALAD	spaghetti squash, torn basil, compari tomatoes, baby kale, french feta	19
CEASAR 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, castelvetrano 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
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	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	blackened roasted cauliflower, grilled baby romaine, poblano chimichurri	54
GRASSFED RIBEYE	14 oz. cast iron seared 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..... 29
JUMBO	6 to 7.5 oz..... 39

OYSTERS (6)	
BLUE POINT	connecticut..... 18 mild, medium brine
BEAUSOLEIL	new brunswick, canada..... 20 briny, sweet finish
INDIAN COVE	wareham, ma. 21 solid brine, refreshing crisp finish
WINDMILL SELECT	boston, mass. 21 moderate brine, clean ocean finish
KUMAMOTO	oregon..... 34 deep-cupped, petite meats, mild brininess, sweet with honeydew finish

OYSTER SAMPLER(6)	blue point, indian cove, windmill 20
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, 2 large stone crab claws, mignonette, cocktail & classic mustard sauces..... 105
LARGE PLATTER	12 oysters, 12 clams, 6 jumbo shrimp, 4 oyster shooters, 5 large stone crab claws, mignonette, cocktail & classic mustard sauces..... 195
SEAFOOD TOWER	stacked medium & large platters..... 275
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 POMPARNO (1.5LB)	stuart 55
WHOLE DOVER SOLE(1.25LB)	north sea..... 56

SPECIALS	
SHRIMP PASTA	key west pink shrimp, cavatelli pasta, pancetta, artichoke, roasted button mushroom, fava bean, poblano porcini sauce 39
PRAWN SPECIAL	african prawn, shrimp risotto, english pea, parmesan, piquillo pepper, heart of palm..... 38
FLOUNDER MILANESE	parmesan & fine herbs crusted flounder, spaghetti, vodka sauce38
SWORDFISH	char grilled swordfish, butternut squash pavé, creamed spinach, fennel dijon emulsion..... 46
SURF & TURF	pan seared 8 oz filet mignon topped with jumbo lump crab, pommes purée, grilled asparagus, shiitake madeira sauce..... 52

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 '17.....	23
MÔET & CHANDON*, ROSE BRUT IMPERIAL, SPLIT, FRANCE.....	27
VEUVE CLICQUOT*, BRUT, NV, REIMS, FRANCE.....	28
WHITE	
BORDEAUX, FRANC-BEAUSÉJOUR, BORDEAUX '19.....	18
SAUVIGNON BLANC, ALLAN SCOTT, N.Z. '20.....	14
SAUVIGNON BLANC, CLOUDY BAY N.Z. '20.....	18
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
LATE HARVEST RIESLING, WA '18.....	13
RIESLING* DR."L", LOOSEN BROS., MOSEL '20.....	19
ALBARIÑO*, MARTIN CODAX, SPAIN '19.....	16
TORRONTES, ZUCCARDI, ARGENTINA '19.....	15
PINOT GRIS*, WILLAMETTE VALLEY, WA '19.....	16
VOUVRAY, CHARLES BOVE, LOIRE, FRANCE '19.....	18
POUILLY-FUISSÉ, JOSEPH DROUHIN, FRANCE '19.....	23
CHARDONNAY, HAHN, MONTEREY COUNTY '19.....	15
CHARDONNAY, SONOMA-CUTRER, R.R.V., SONOMA '18.....	18
CHARDONNAY*, CAKEBREAD, NAPA '18.....	28
ROSÉ	
83 RUE ST. TROPEZ, CÔTES DE PROVENCE '20.....	14
OUT EAST, CÔTES DE PROVENCE '19.....	18
RED	
MERLOT*, SWANSON, NAPA '18.....	18
PINOT NOIR*, CYCLES GLADIATOR, CENTRAL COAST '18.....	17
CABERNET, AVALON, CALIFORNIA '18.....	14
CABERNET, KITH & KIN BY ROUND POND, NAPA '18.....	20
CABERNET, STAG'S LEAP "ARTEMIS", NAPA '18.....	33
BORDEAUX, CHÂTEAU CHAVRIGNAC, FRANCE '19.....	18
MERITAGE, LEVIATHAN, ST. HELENA, NAPA '17.....	23
MALBEC, TERRAZAS RESERVA '18.....	15
CÔTES DU RHÔNE*, LA LIGIERE, FRANCE, '15.....	18
DESSERT	
SAUTERNES, EMOTIONS DE LA TOUR BLANCHE, FRANCE '17.....	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