THURSDAY
APRIL 15, 2021

PB CATCH

SEAFOOD + RAW BAR

SMALL PLATES

SEACUTERIE™ ..... PICK 3 | 22 PICK 6 | 42 +1 | 7

HOUSE SMOKED FISH DIP
pickled fresno peppers, capers, red onions

SMOKED MUSSEL PIPERADE
roasted red peppers, garlic, herbs, olive oil

MERO SEABASS JERKY
korean bbq hawaiian mero seabass

SCALLOP MORTADELLA
pistachio, peach mostarda

JALAPEÑO CURED HIRAMASA
tomato compote, cilantro, aji amarillo aioli

OCTOPUS TORCHON
chorizo, pickled sweet corn

SALMON PASTRAMI
rye crouton, kraut, 1000 island aioli

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, roasted garlic eggless 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

FALL SALAD arugula & baby kale, roasted butternut squash purée, toasted almonds, orange segments, parmesan cheese, pickled red onion, cranberry vinaigrette 19

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, enoki 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 yellow couscous, celery root, butternut squash, charred broccolini, red mole sauce 54

GRASSFED RIBEYE 14 oz. cast iron seared dry-aged ribeye, roasted chili chermoula, crispy enoki mushroom 56

VEGETARIAN PLATE assortment of fresh vegetables 28

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

WIANNO nantucket sound 19
sweet, briny

BEAUSOLEIL new brunswick, canada 20
briny, sweet finish

DUTCH ISLAND jamestown, rhode island 22
Strong umami brine, silky texture, and cool stone finish

MOONSTONE rhode island 22
briny, flinty flavor, long finish

COTUIT massachusetts 23
massachusetts - clean, sweet, medium brine

SPRING FLING p e i, canada. 24
light body, clean finish, briny

BELON canada 24
earthy, briny

KUMAMOTO oregon 34
deep-cupped, petite meats, mild brininess, sweet with honeydew finish

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OYSTER SAMPLER(6)
blue point, spring fling, dutch island 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, 3 medium stone crab claws, mignonette, cocktail & classic mustard sauces 105

LARGE PLATTER
12 oysters, 12 clams, 6 jumbo shrimp, 4 oyster shooters, 7 medium 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 POMPANO (1.5LB) stuart 55
WHOLE DOVER SOLE(1.25LB) north sea 56

SPECIALS

SEAFOOD LASAGNA
key west pink shrimp, lobster marinara, merguez sausage, ricotta, parmesan 36

SHRIMP & LOBSTER PASTA
key west pink shrimp, poached maine lobster, trofie pasta, roasted button mushroom, pancetta, artichoke, english peas, porcini madiera sauce 40

FLOUNDER
simply pan roasted florida flounder,choice of any one side 42

SWORDFISH
char grilled swordfish, fondat potato, grilled broccolini, sofrito 46

SHORTRIBS
braised shortribs, collard greens with bacon, sweet pepper chow chow, natural jus 36

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
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, ROUND POND, NAPA '18 20
CABERNET, STAG'S LEAP "ARTEMIS", NAPA '18 33
BORDEAUX, CHÂTEAU PIED D'ARGENT, FRANCE '16 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