

NEW YORK

CATCH

BRUNCH

COLD

JUMBO SHRIMP COCKTAIL 27
3PC, COCKTAIL SAUCE (GF)

TRUFFLE SASHIMI 36
TUNA, HAMACHI, CHILI PONZU, CAVIAR
BLACK TRUFFLE PURÉE

TARTARE TRIO 34
SALMON, HAMACHI, TUNA, TOBIKO
WASABI CRÈME FRAICHE

ROLLED

CATCH ROLL 23
CRAB, SALMON, MISO-HONEY

VEGETABLE KING ROLL 18
KING OYSTER MUSHROOM, CASHEW
SPICY MISO (V)

A5 WAGYU SURF & TURF ROLL 32
MAINE LOBSTER, CRISPY POTATO, TRUFFLE
AIOLI, SWEET PONZU, CHIMICHURRI
TEMPURA FLAKES

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

HELLFIRE ROLL 23
SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

MRC ROLL 23
SEARED TUNA, SHRIMP, AVOCADO
PONZU BROWN BUTTER

SWEETS

CINNAMON ROLL PANCAKES 21
BROWN SUGAR-CINNAMON SWIRL
CANDIED ALMOND, CREAM CHEESE FROSTING

THE ANYTIME WAFFLE TOWER 24
MAPLE, MILK CHOCOLATE & RASPBERRY ICE CREAM
CHOCOLATE GANACHE, RASPBERRY JAM
TOASTED ALMONDS (GF)

FRENCH TOAST 20
BLUEBERRY COMPOTE, BUTTER
MAPLE SYRUP

EGGS

ALL EGGS ARE ORGANIC

SHAKSHUKA 25
BAKED EGG, GROUND TURKEY, CRISPY
ARTICHOKE, SPICED MEDITERRANEAN
RAGU, FETA CHEESE, CHALLAH BREAD

STEAK AND EGGS 39
16oz CHARRED BONE-IN RIBEYE
WILTED GARLIC SPINACH, ROASTED
TOMATO, 2 SUNNY-SIDE UP EGGS

CROQUE MADAME 22
PORCHETTA, FONTINA, PECORINO
CALABRIAN CHILI BECHAMEL
SUNNY-SIDE EGG, PEPPERONI

EGG WHITE OMELETTE 19
EGG WHITES, TURKEY BACON
ARTICHOKE, ARUGULA
CARAMELIZED ONIONS
GOAT CHEESE

BUNS

THE CLASSIC BURGER 26
8OZ CLASSIC BEEF BURGER BLEND, AMERICAN
CHEESE, PICKLES, RED ONIONS
MUSTARD MAYO

CRISPY CHICKEN SANDWICH 24
ORGANIC CHICKEN, SPICY SOY-CHILI GLAZE
ARUGULA, PICKLES, PICKLED ONIONS
HERB MAYO

ADD ORGANIC EGG + 6

GREENS

COCONUT KALE CHICKEN SALAD 25
POACHED ORGANIC CHICKEN, HEIRLOOM TOMATO
ROASTED SWEET POTATO, QUINOA, AVOCADO
SHALLOT VINAIGRETTE (GF, DF)

BABY GEM CAESAR SALAD 22
SUGAR SNAP PEAS, ASPARAGUS, AVOCADO
SUNFLOWER SEEDS, LEMON PARMESAN VINAIGRETTE
(VEGAN UPON REQUEST)

GRAINS

TUNA POKE BOWL 25
AVOCADO, TOMATO, SOUR APPLE, PINEAPPLE
YUZU-CHILI, BROWN RICE, CRISPY TARO (DF)

**SMASHED ORGANIC
AVOCADO TOAST 23**
POMEGRANATE, ALMOND, PICKLED CHILI
HEIRLOOM TOMATO, MEDIUM BOILED EGG
RADISH, SOURDOUGH BREAD
(VEGAN UPON REQUEST)

CATCH CLASSICS

CRUNCHY RICE CAKES 22/29
TUNA TARTARE, WASABI
TOBIKO

LOBSTER MAC & CHEESE 30
MAINE LOBSTER, MASCARPONE
BREADCRUMBS, GRATED PARMESAN

**A5 JAPANESE MIYAZAKI
WAGYU 36/oz**
YUZU SOY, GARLIC OIL, MALDON SEA SALT, SESAME
COOKED TABLESIDE ON OUR SIGNATURE HOT STONE
2oz MINIMUM

CRISPY SHRIMP 31
SPICY MAYO, TOBIKO

MUSHROOM SPAGHETTI 29
WILD MUSHROOM, SNOW PEAS
TOMATO, PARMESAN
(VEGAN UPON REQUEST)
ADD JUMBO SHRIMP + 21

FROM THE SEA

GRILLED BRANZINO 36
(GF)

SEARED ARCTIC CHAR 39
(GF)

SEARED YELLOWFIN TUNA 39
(GF)

CHOICE OF SAUCE KABAYAKI BUTTER - KALE PESTO (GF) - JALAPEÑO CUCUMBER EMULSION (V, GF, DF)

SIDES

APPLE SMOKED BACON 9

CHARRED BROCCOLINI 15
CHILI, GARLIC, LEMON (V, GF)

PARMESAN-TRUFFLE FRIES 17
VEGAN TRUFFLE AIOLI

TURKEY SAUSAGE 9

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

CORPORATE CHEF: HILARY AMBROSE JR. | EXECUTIVE CHEF: PAUL CASTRO | SUSHI CHEF: SOLOMON HALIM

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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