

THE CATCH

EST. 1978

FOR THE TABLE

*RAW OYSTERS	MKT	CASTRO VALLEY ARTICHOKE	12.49
Ask your server about today's selection, minimum 6 per order, mignonette, cocktail, lemon		Charbroiled, Pecorino Romano cheese, gremolata, fried caper remoulade	
JUMBO SHRIMP COCKTAIL	20.49	SHORT RIB ARANCINI	11.49
Old Bay poached, cocktail sauce, Atomic horseradish, lemon		Arborio rice, braised Harris Ranch short ribs, black truffles, Scamorza cheese, Calabrian chiles, piquillo pepper sauce	
CALAMARI FRITTI OR DRAGON CALAMARI	14.49	*60° SOUTH SALMON POKE	13.49
Flash-fried, lemon and roasted tomato aioli or wok-seared, blistered seasonal peppers, dragon sauce, lime, fresh herbs		Diced sashimi grade salmon, sticky rice, togarashi aioli, crispy shallots, wontons, chili soy sauce	
PRIME RIBEYE MEATBALLS	15.49	*SEAFOOD CEVICHE CAMPECHANA	14.49
Spicy tomato & bacon jam, mozzarella, basil, grilled campagne		Citrus marinated shrimp, bay scallops, Spanish octopus, oyster, onion, tomato, cucumber, cilantro, jalapeno, avocado	
*SIZZLING YELLOWTAIL SASHIMI	15.49	CRAB CAKES	19.49
Sushi rice, green onion, cilantro, ginger, sizzling peanut oil, chili soy sauce, crispy shallots, tobiko caviar		lump blue crab, pan seared, arugula, shaved fennel, citrus, baby tomatoes, fried caper remoulade	

GREENS

TRADITIONAL CAESAR	8.49
Hearts of romaine, torn croutons, Pecorino Romano cheese	
THE "WEDGIE"	9.49
Iceberg wedge, Shaft blue cheese, pickled red onions, hard-boiled egg, smoked bacon, roasted tomatoes, herb vinaigrette, blue cheese dressing	
CHOPPED HOUSE SALAD	9.49
Shredded romaine lettuce, baby arugula, bacon, hard-boiled egg, avocado, oven roasted tomatoes, pickled red onions, green goddess dressing	
ORGANIC SIMPLE GREEN SALAD	8.49
Mixed baby field greens, oven roasted tomatoes, herb vinaigrette	

SIDES

BRUSSELS SPROUTS GOCHUJANG	7.99
SAUTEED BABY MUSHROOMS	7.99
ROASTED SWEET CORN ESQUITES	7.99
RED SKINNED MASHED POTATOES	7.99
LEUP XEUNG FRIED RICE	7.99
TOASTED CASHEW & QUINOA TABBOULEH	7.99
TORN POTATOES & AJI CHILE CREMA	7.99
BOURBON CAYENNE GLAZED ROOT VEGETABLES	7.99
PARMESAN GNOCCHI, CIOPPOLINI, CALABRIAN CHILES, ROMANO CREAM, PORK BELLY	7.99
GRILLED BROCCOLI & ROMESCO	7.99
CAULIFLOWER CHORIZO MAC N' GOAT CHEESE	7.99
Add lump crab meat 13.49 additional	

SOUP

NEW ENGLAND CLAM CHOWDER	6.49 / 8.49
Chopped clams, potatoes, onions, sherry	
MAINE LOBSTER BISQUE	7.49 / 9.49
Crème fraîche, chives, finished with brandy	
BAKED FRENCH ONION	8.49
Caramelized sweet onions, beef broth, sourdough crouton, Gruyère cheese	

*Bread and butter served
upon request.
Please inquire with
your server.*

OCEAN FOOD

**PAN SEARED DAY
BOAT SCALLOPS** 35.99

Gnocchi, cioppolini onions, pork belly, baby mushrooms, haricot verts, sweet corn puree, truffled balsamic black butter, garnished with popcorn shoots

SPICY ALASKAN CHOWDER 32.99

Chef's secret pan roast stewed with clam chowder, snow crab claws, scallops, shrimp, clams, seasonal fish, rice pilaf

THE "WHARF" CIOPPINO 28.99

Calamari, Manila clams, shrimp, scallops and fresh fish, spicy marinara, sweet onions, garlic, red wine, fresh herbs, linguine

**LEGENDARY
CHILEAN SEA BASS** 39.99

Fried basmati rice, crispy bay shrimp, ginger carrot purée, lemon butter, spicy sesame tomatoes

GRILLED 60° SOUTH SALMON 26.99

"Cassoulet" beans, glazed root vegetables, cauliflower puree, red wine reduction, roasted tomato-Castelvetro olive sauce

***AHI TUNA TATAKI** 32.99

Torched garlic, sticky rice, kimchee brussels sprouts, gochujang aioli, cilantro, furikake

**MACADAMIA NUT CRUSTED
PACIFIC SNAPPER** 25.99

Red skinned mashed potatoes, sauteed baby spinach, Maine lobster coconut curry sauce

ALASKAN KING CRAB LEGS MKT

One and a half pounds, seasonal vegetables, red skinned mashed potatoes

LOBSTER TAIL MKT

10-oz. Broiled South African lobster tail, seasonal vegetables, red skinned mashed potatoes

STEAKS &
SPECIALTIES**USDA PRIME ANGUS BEEF**

Premium grade beef aged 32 days
All steaks & chops are served à la carte

16-OZ. RIBEYE 41.99**8-OZ. FILET MIGNON** 45.99**8-OZ. TOP SIRLOIN** 26.99**16-OZ. BONE-IN NEW
YORK STRIP** 48.99**SURF & TURF** MKT

8-oz. filet mignon and a 10-oz. South African lobster tail, seasonal vegetables, red skinned mashed potatoes

STEAK ENHANCEMENTS

FOIE GRAS 30.99

Three ounces of pan-seared grade "A" Sonoma Valley foie gras

BONE MARROW 13.49

Bone marrow & herb compound butter, toasted bread crumbs

OSCAR STYLE 13.49

Baja stone crab meat, sauce bearnaise

AU POIVRE 9.49

Peppercorn crusted, finished with brandy & peppercorn pan sauce

**SHAFT BLUE CHEESE &
BACON** 7.49

Housemade Shaft blue cheese, smoked applewood bacon compote

**ALASKAN KING CRAB LEGS
OR COLOSSAL LOBSTER TAIL** MKT

SPECIALTIES

**BRAISED HARRIS RANCH
SHORT RIBS** 32.99

Honey-port wine braised, torn potatoes, Brussels sprouts, shishito peppers, caramelized leek fondue, pan reduction

**HARISSA GRILLED FREE
RANGE CHICKEN** 26.99

Roasted corn esquites, chorizo, queso Oaxaca stuffed Anaheim chile, jalapeño-cilantro salad, lime

VEGAN CAULIFLOWER STEAK 20.99

Oven roasted, toasted cashew and red quinoa "Tabbouleh", romesco and chimichurri sauce

DRY AGED
STEAKS

"The only time to diet is while waiting
for the steak to cook."

- Julia Child

All dry aged steaks & chops are served à la carte
with one complimentary steak sauce

16-OZ. NEW YORK STRIP 50.99**16-OZ. RIBEYE** 58.49**2 1/2-LB. TOMAHAWK CHOP** MKT

STEAK SAUCES

2.99

Green Peppercorn

C1 Steak Sauce

Truffle Butter

Creamy Horseradish

Provençal

Chimichurri

Dry aging is a traditional method of creating exceptionally tender beef. Our dry aged steaks are all aged in-house for no less than 30 days.

The process uses the meat's natural enzymes, along with the passage of time, to slowly tenderize the meat and enhance the flavor. Loss of moisture creates a denser cut that is both robust and complex.

Nutty and earthy undertones compliment the delicacy of the beef to create a well-rounded flavor profile.



Santa Monica Seafood is at the forefront of preservation and aquaculture efforts to ensure the bounty of our seas for generations to come. The Catch has partnered with Santa Monica Seafood to offer current and future enjoyment of fine ocean food.