

# THE CATCH

EST. 1978

## GREENS

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

## SOUP

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

## SIDES

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

## FOR THE TABLE

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

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

## SANDWICHES

*With garlic parsley fries*

<b>OPEN-FACED SEAFOOD LOUIE SANDWICH</b>	<b>20.49</b>
Gulf shrimp & lump crab, Louie dressing, shaved iceberg, hard-boiled egg, roma tomatoes, crispy seasonal vegetables, green goddess dressing	
<b>B.L.A.T.T.</b>	<b>14.49</b>
Pecanwood smoked bacon, lettuce, avocado, sliced roasted turkey, vine-ripened tomato, multi-grain bread, green goddess dressing	
<b>SLOW ROASTED BEEF FRENCH DIP</b>	<b>15.49</b>
Caramelized onions, gruyere cheese, creamy Atomic horseradish sauce, rustic French roll	
<b>THE CATCH BURGER</b>	<b>14.49</b>
White & gold American cheese, caramelized onions, vine ripened tomato, shredded iceberg lettuce, remoulade, sesame brioche bun	
<b>THE SUN DEVIL BURGER</b>	<b>16.49</b>
Cheddar cheese, shredded iceberg lettuce, crispy bacon, flash-fried dill pickles, cherry peppers, jalapeños, sweet onions & pepperoncinis, sesame brioche bun	
<b>SOURDOUGH GRILLED CHICKEN SANDWICH</b>	<b>13.49</b>
Grilled chicken breast, piquillo pepper relish, gruyere cheese, green goddess aioli, baby arugula, parmesan sourdough	
<b>ALBACORE TUNA MELT</b>	<b>14.49</b>
Green goddess aioli, cheddar, sliced tomato, baby arugula on country French bread	
<b>SARATOGA CHICKEN SALAD SANDWICH</b>	<b>13.99</b>
Herb aioli, apple wood smoked candied bacon, sliced tomato, shredded iceberg, avocado on toasted multi grain bread	
<b>YELLOWFIN TUNA STEAK SANDWICH</b>	<b>18.99</b>
Sashimi grade ahi tuna seared rare, sesame slaw, togarashi aioli, tempura avocado, sesame brioche bun	

## SALADS & COMBOS

### CLASSIC CAESAR 10.49

Hearts of romaine, torn croutons,  
Pecorino Romano cheese

Add charbroiled chicken 5.49, 5 pc. grilled shrimp 10.49,  
grilled salmon 10.49, Flat Iron Steak 11.49

### VERACRUZ CHOPPED SALAD 12.99

Iceberg lettuce, avocado, tomatoes, sweet mango,  
crispy tortillas, grilled corn, Cotija cheese,  
poblano pecan vinaigrette

Add charbroiled chicken 5.49, 5 pc. grilled shrimp 10.49,  
grilled salmon 10.49, Flat Iron Steak 11.49,  
Seared Ahi Tuna 13.99

### THAI NOODLE 12.99

Soba noodles, shredded cabbage, carrots,  
mango, fresh herbs, toasted cashews and coconut,  
shishito peppers, miso sesame vinaigrette

Add charbroiled chicken 5.49, 5 pc. grilled shrimp 10.49,  
grilled salmon 10.49, Flat Iron Steak 11.49,  
Seared Ahi Tuna 13.99

### CHOPPED SUPERFOOD 12.99

Shredded kale, broccoli, brussels sprouts,  
cabbage, marcona almonds, feta, toasted  
red quinoa, fuji apples, dried cranberries,  
chili lime vinaigrette

Add charbroiled chicken 5.49, 5 pc. grilled shrimp 10.49,  
grilled salmon 10.49, Flat Iron Steak 11.49,  
Seared Ahi Tuna 13.99

### THE COBB 17.49

Grilled chicken breast, pecanwood smoked  
bacon, avocado, vine-ripened tomato, hard-boiled egg,  
blue cheese crumbles, shredded iceberg lettuce, blue  
cheese dressing, herb vinaigrette

Substitute jumbo lump crab - 7.99 additional

### SOUP & HALF SANDWICH 13.49

Choice of Ahi Tuna Melt, Saratoga Chicken Salad or  
B.L.A.T.T. and cup of clam chowder or lobster bisque

French Onion Soup - 3.00 additional

### SALAD & HALF SANDWICH 13.49

Choice of Choice of Ahi Tuna Melt,  
Saratoga Chicken Salad or B.L.A.T.T.  
and simple green salad or classic Caesar

The "Wedgie" - 3.00 additional

### SOUP, SALAD, & HALF SANDWICH 17.49

Choice of Choice of Ahi Tuna Melt, Saratoga  
Chicken Salad or B.L.A.T.T., cup of clam chowder or  
lobster bisque, and simple green salad or classic Caesar

The "Wedgie" - 3.00 additional

French Onion Soup - 3.00 additional

## 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 bernaise

### 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

### 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

## 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

### 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-Castelvetrano 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

### FISH AND CHIPS 16.99

Beer battered Icelandic Cod, citrus  
cabbage slaw, parsley fries, fried  
caper remoulade

### BLACKENED FISH TACOS 15.49

Corn tortillas, cabbage, guacamole,  
chipotle sour cream, Spanish rice,  
pico de gallo, black beans, Cotija cheese



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.

## 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

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.

### STEAK SAUCES

2.99

Green Peppercorn | C1 Steak Sauce  
Truffle Butter | Creamy Horseradish  
Provençal | Chimichurri