

Pacific Catch

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BEVERAGE NON-ALCOHOL 24

Coke Fountain	
Diet Coke Fountain	
Coke Zero Fountain	
Sprite Fountain	
Root Beer Fountain	
Shirley Temple	
Ginger Ale Fountain	\$4.00
Nina-Colada N/A	\$7.00
Feel No Pain NA	\$14.00
Virgin Margy	\$14.00
POG	
Water Still (26oz)	\$8.00
Water Sparkling (26oz)	\$8.00
Surreal Brewing Juicy Mavs Hazy IPA NA	\$9.00
NA Athletic Brewing Upside Dawn Golden	\$9.00
Non-Alcoholic Refreshing, clean, balanced, and light-bodied. Subtle earthy and spicy notes are balanced with citrusy aromas	
Athletic Run Wild IPA	\$9.00
Bundaberg Ginger Beer Bottle	\$4.00
Coffee Pot	
Green Tea	\$4.00
Hot Tea - Mighty Leaf	\$4.00
Apple Juice	
Cranberry Juice	\$3.50

Pineapple Juice

Milk

BEVERAGES ALCOHOL 44

Sincere Apple Cider \$10.00

ABV 5.9%, Gluten Free, Vegan, 5 grams sugar

High Noon Grapefruit \$9.00

ABV 4.5%, Real Vodka. Real Juice. Gluten Free. No Added Sugar.

JuneShine Hard Kombucha \$8.00

MBC | POG Hard Seltzer \$9.00

POG (passionfruit, orange, guava), spiked sparkling water ABV 5%

Golden State Cider \$8.00

Juneshine | POG \$9.00

Juneshine | Mango Daydream \$9.00

ABV 6%, hard booch twice brewed with a tropical trifecta of juicy mangoes, pineapples and oranges

Margarita Agave

Mai Tai Classic

Mojito Lemongrass

Margarita Blood Orange

Gloria Ferrer Carneros

Kung Fu Girl Riesling

A-Z Acrobat Pinot Grig

Whitehaven Sauv Blanc

Kunde Sauv Blanc

Kim Crawford Chard

Souverain Chard

Black Stallion Sauv Blanc

Ferrari Carano Fume Blanc

Rodney Strong Chard

Panthera Chard

Vina Calina Cab Sauv

Castle Rock Pinot Noir	
Calling Pinot Noir	
Ravenswood Zin	
Z Alexander Pinot Noir	
Lincourt Pinot Noir	
Rutherford Ranch Cab Sauv	
Napa Cellars Merlot	
Katherine Goldschmidt Cab Sauv	
Patz & Hall Pinot Noir	
Mt. Veeder Cab Sauv	
Coppola Diamond Rose	
Diora Rose	
VINo Rose	

Corkage 1 glass	\$15.00
Corkage 2 glasses	\$15.00
Corkage 3 glasses	\$15.00
Corkage 4 glasses	\$15.00
Corkage 5 glasses	\$15.00
Corkage 6 glasses	\$15.00
Corkage 7 glasses	\$15.00
Corkage 8 glasses	\$15.00

SHARE PLATES 12

Sea Bass Skewers	\$16.95
Glazed Chilean sea bass, pineapple pico de gallo, pickled Fresno peppers, arugula	
Hawaiian Pork Belly Sliders	\$14.95
chashu pork, grilled pineapple, slaw, Hawaiian rolls	
Coconut Shrimp	\$13.95
five-spice crispy shrimp, Thai sweet chili sauce	
Cabo Calamari	\$15.95
crispy calamari, fried lemon slices, Fresno chilies, chipotle aioli	

Sticky Ribs	\$16.50
pan-glazed Korean-style pork ribs, sesame seeds, scallions, spicy cucumber banchan	
Japanese BBQ Eggplant	\$11.95
grilled, soy glaze, sesame-pepita crumble, wasabi aioli	
Serrano Ahi Poke	\$14.95
yellowfin tuna, sweet onion, sriracha aioli, serrano chile, wonton chips	
Baja Shrimp Ceviche	\$14.95
fresh lime, avocado, Fresno chilies, cilantro, housemade tortilla chips	
Trio Mix & Match	\$27.50
poke (1) ceviche (2) sampler	
Guaca-Poke	\$16.95
original ahi poke, guacamole, micro cilantro, house-made tortilla chips	
Guacamole & Chips	\$13.95
avocado, onion, serrano chile, cilantro, lime, housemade tortilla chips	
Pupu Platter	\$32.50
three coconut shrimp, two Hawaiian pork belly sliders, two sea bass skewers, guaca-poke, tortilla chips	

FROM THE GRILL ENTREES 3

Kanpachi Kona, Hawaii	\$34.95
Pick a Style, Pick Two Sides	
Barramundi Sea Bass Vietnam	\$29.95
Pick a Style, Pick Two Sides	
Market Fish	\$32.95

MAINS 11

Louie Salad Lobster, Shrimp or Combo	
avocado, asparagus, egg, cherry tomato, tobiko, wasabi Louie dressing, Hawaiian toast points, romaine (Lobster & Shrimp combo pictured)	
Chilean Sea Bass Salad	\$29.95
grilled skewers, orange, jicama, pickled onions, cilantro, pepitas, queso fresco, organic greens, red quinoa	
Miso Black Cod	\$34.95
broiled miso Alaskan sablefish (6oz), furikake rice, sesame green beans	
Lobster Tail	\$37.50
broccolini, mashed potatoes, chimichurri, Hawaiian rolls	
Lobster Surf & Turf	\$47.50
grilled lobster tail, skirt steak, broccolini, mashed potatoes, chimichurri, Hawaiian rolls	

Lobster Roll	\$32.50
butter-warmed lobster, griddled, Hawaiian rolls, sesame slaw, choice of fries, salad or tortilla chips	
Taco Platter (2)	\$19.95
mix & match two tacos, black beans, choice of fries, side salad or chips & salsa	
Taco Platter (3)	\$24.95
mix & match three tacos, black beans, choice of fries, side salad or chips & salsa	
Fish & Chips 3 pcs	\$19.95
crispy Alaskan cod, sesame slaw, choice of fries, side salad or chips & salsa	
Salmon Avocado Burger	\$19.95
grilled salmon, avocado, tomato, greens, citrus aioli, choice of fries, side salad or chips & salsa	
Wagyu Cheeseburger	\$19.95
6 oz wagyu beef patty, cooked medium (pink inside), white cheddar, tomato, baby arugula, pickled onion, citrus aioli, sesame slaw, choice of fries, side salad or chips & salsa	

BOWLS 6

West Coast | Salmon

roasted cauliflower, avocado, radish, cilantro-pepita pesto, soy-tahini drizzle, brown rice-quinoa, organic greens

Hawaiian Teriyaki | Chicken

grilled chicken breast, grilled pineapple, stir fry of glazed shiitake mushrooms, broccoli, carrots, edamame, teriyaki sauce | Base: sushi rice

Japanese Wasabi | Ahi Poke

original ahi poke, avocado, wakame seaweed salad, marinated cucumber, pickled ginger, daikon sprouts, furikake, soy-wasabi vinaigrette | Base: 1/2 sushi rice, 1/2 mixed organic greens

Mexican Grill | Seared Shrimp

chile-lime shrimp, Mexican corn, black beans, guacamole, pico de gallo, cotija cheese, cilantro, tortilla chips, tomatillo dressing, lime crema | Base: 1/2 brown rice, 1/2 mixed organic greens

Sashimi Trio Bowl Kanpachi, Salmon, Ahi	\$31.50
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sashimi slices (3 ea) of kanpachi yellowtail, salmon and sesame-seared ahi, yuzu tobiko, ponzu, avocado, wakame, marinated cucumber, pickled ginger, daikon, lemon, soy- wasabi vinaigrette Base: 1/2 mixed organic greens, 1/2 sushi rice

Chirashi Bowl Ahi Three Ways	\$27.95
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original ahi poke, serrano ahi poke, sesame ahi tataki, ponzu, wakame seaweed, spicy cucumber banchan Base: sushi rice

APPFRONT COMMENTS 1

Comments