

Catch

2362 Market St 94114-1521 · +14154315000 · Updated: Jan 14, 2026

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STARTERS, SOUPS, AND SALADS 7

Grilled Artichokes	\$11.00
lemon aioli	
Fried Mix of Calamari, Rock Shrimp, Rock Cod	\$13.00
green beans, lemon, fennel, tartar sauce	
French Onion Soup	\$10.00
Ginger Mint Meatballs	\$14.00
coconut, tumeric, onion jalapeno sauce	
Catch Seafood Chowder	\$11.00
clams, PEI mussels	
Caesar Salad	AVAILABLE OPTIONS
	Small: \$9.00
	Large: \$11.00
Asparagus Watercress Salad	\$12.00
baby heirloom tomato, feta cheese, garlic lemon vinaigrette	

SANDWICHES 4

Salmon B.L.T.	\$13.50
baby arugula and citrus aioli, focaccia roll	
"Al Pastor"	\$14.00
pulled pork shoulder, onions, peppers, jalapeno, avocado, chipotle aioli, focaccia bun	
Fried Chicken Breast	\$14.00
baby arugula, jalapeno cole slaw, avocado, chipotle aioli, focaccia bun	
Burger On A Brioche Bun	\$12.00

MAIN DISHES 5

Grilled Wild Salmon	\$18.00
asparagus risotto, truffle vinaigrette	
Beer-Battered Fish And Chips With Cole Slaw	\$14.00

PEI Mussels	\$14.00
sautéed with chorizo, harissa, spicy coconut broth, french fries	
Catch Seafood Stew	\$19.00
tomato crab broth, crab, mussels, clams, shrimp, fresh fish	
Fettuccine	\$16.00
sauteed baby spinach, roasted tomato chorizo sauce	

BRUNCH ⁴

Eggs Scrambled	\$12.00
with bacon, chives, cheddar cheese	
Chorizo "Chilaquiles Rojas"	\$17.00
chorizo, egg, onion, peppers, tortilla chips,avocado,salad	
Italian Rock Shrimp	\$14.00
spinach, roasted tomato, parmesan	
Eggs Benedict	\$15.00
with canadian bacon , fried green tomato, hollandaise	

SIDES ³

French Fries Or Onion Rings	\$3.50
Sautéed Bloomsdale Baby Spinach, Garlic, Chili Flakes	\$5.00
Grilled Asparagus, Lemon Aioli	\$5.00

BEVERAGES ⁷

Iced Tea	\$3.00
Orange Mango Agua Fresca	\$5.00
Sodas	\$3.00
San Pellegrino - Aqua Panna	AVAILABLE OPTIONS
	Small: \$5.00
	Large: \$9.00
Sparkling Apple Juice	\$5.00
Lemonade: Plain, Cranberry, Or Raspberry	\$3.00
Coffee, Decaf And Hot Teas	\$4.00

STARTERS ⁸

Fresh Shucked Oysters	\$3.25
ask for today's selection	
French Fries	\$11.00
tossed with parmesan, herbs, truffle aioli	
Grilled Artichokes	\$11.00
lemon aioli	
Fried Calamari, Rock Shrimp, Rock Cod	\$13.00
green beans, fennel, tartar sauce	
Ginger Mint Meatballs	\$15.00
coconut, tumeric, onion, jalapeno sauce	
Sautéed PEI Mussels	\$16.00
chorizo, harissa, spicy coconut broth	
Crab Croquette	\$16.00
sweet chili aioli	
Spicy Tuna Tartare	\$16.00
honey sambal, soy, green onions, avocado, cucumber, wonton chips	

SOUP AND SALAD 5

French Onion Soup	\$13.00
Catch Seafood Chowder	\$13.00
PEI mussels, clams	
Caesar Salad	\$12.00
Heirloom Tomato Salad	\$13.00
basil, baby watercress, roasted peppers, fresh mozzarella, balsamic vinaigrette	
Persimmon and Pomegranate Salad	\$12.00
baby wild arugula, sliced fennel, goat cheese, honey red wine vinaigrette	

DESSERTS 10

Vanilla Crème Brulee	\$8.50
Chocolate Salted Caramel Souffle	\$9.00
chef's selection of gelato	
Chocolate Truffle Mousse	\$9.00
chocolate sponge cake, cocoa powder	
Chocolate Brownie, Pecan Praline Gelato	\$8.50

Red Berry Daquoise	\$9.00
almond and hazelnut meringue sponge cake, strawberry and raspberry mousse	
Brioche And French Bread Pudding	\$8.50
raisins, bourbon whiskey sauce	
Passion Fruit, Raspberry, Mango Sorbets	\$9.00
robed in white chocolate	
Lemon Sorbet With Limoncello Frozen Meringue	\$8.50
Raspberry Panna Cotta	\$8.50
Sorbets Chef's Selection Of Fresh Fruit Sorbets	\$8.00

SPARKLING AND ROSE ⁴

Campo Viejo, Brut Reserva, Spain, NV	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$50.00
Valdo, Prosecco Brut, Italy, NV	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$55.00
Scharffenberger, Brut Rose, Mendocino, NV	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$65.00
Hahn Estate, Rose, Arroyo Seco 2018	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00

CHARDONNAY ¹¹

Calera Chardonnay, California, 2015	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
MacRostie, Sonoma Coast, 2016	\$58.00
Windvane, Carneros, 2016	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$64.00
Domaine Barat, Milly, Chablis, AC, 2017	\$55.00
Lucienne, Lone Oak Vineyard, Santa Lucia, 2018	\$58.00
Paul Hobbs, Crossbarn, Sonoma Coast, 2017	\$70.00
Failla, Sonoma Coast, 2017	\$74.00

Rombauer, Carneros, 2018	\$80.00
Foxen, Bien Nacido, Santa Maria, 2016	\$84.00
Flowers, Sonoma Coast, 2017	\$85.00
Kistler, Les Noisetiers, Sonoma Coast , 2018	\$110.00

SAUVIGNON BLANC ⁶

Honig, Napa, 2019	AVAILABLE OPTIONS Glass: \$12.00 Bottle: \$48.00
Kim Crawford, Marlborough, New Zealand, 2019	AVAILABLE OPTIONS Glass: \$12.00 Bottle: \$48.00
Frogs Leap, Rutherford, Napa, 2018	\$50.00
Nobilo Icon, Marlborough, New Zealand, 2018	\$54.00
Quivira, Fig Tree Vineyards, Sonoma, 2017	\$58.00
Henri Bourgeois, Sancerre, Les Baronnes, Loire, 2018	\$55.00

OTHER WHITES ⁵

Riff, Pinot Grigio, Terra Alpina, 2018	AVAILABLE OPTIONS Glass: \$11.00 Bottle: \$44.00
Wild Horse Viognier, Central Coast, 2019	AVAILABLE OPTIONS Glass: \$11.00 Bottle: \$44.00
Villa Wolf, Gewurztraminer, Plafz, 2018	\$35.00
Dr. Loosen, Riesling, "Dr. L", Mosel, 2018	\$36.00
Livio Felluga, Pinot Grigio, Collio, 2017	\$46.00

PINOT NOIR ⁷

Sean Minor, Sonoma Coast, 2017	AVAILABLE OPTIONS Glass: \$13.00 Bottle: \$52.00
Gloria Ferrer, Carneros, 2016	AVAILABLE OPTIONS Glass: \$15.00 Bottle: \$60.00

Calera, Central Coast, 2017	\$70.00
Lemelson, Thea's Selection, Willamette Valley, 2016	\$65.00
Migration, Sonoma Coast, 2017	\$90.00
Flowers, Sonoma Coast, 2017	\$92.00
Goldeneye, Anderson Valley, 2015	\$120.00

MERLOT 2

Hogue, "Genesis" Colombia Valley, Washington, 2016	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00
Duckhorn, Napa, 2016	\$90.00

CABERNET SAUVIGNON 6

Darcie Kent, Madden Ranch, 2016	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Justin, Paso Robles, 2017	\$62.00
Cain Cuvee, NV15, Napa Valley	\$90.00
Rombauer, Napa, 2017	\$95.00
Stags Leap Wine Cellars, Artemis, Napa Valley, 2015	\$110.00
Ghost Block, Oakville, 2016	\$140.00

ZINFANDEL 4

Sobon, Cougar Hill, Amador County	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00
Mauriston, Dry Creek Valley, Sonoma, 2017	\$56.00
Easton, Rinaldi Vineyard, Fiddletown, 2012	\$75.00
Turley, Cobb Vineyard, Napa, 2018	\$80.00

OTHER REDS 2

Catena, Malbec, Mendoza, Argentina, 2017	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$44.00

Andrew Murray, Syrah, Tous Les Jours, Santa Inez, 2016

\$46.00

SIGNATURE COCKTAILS 8

Catch Sour

\$13.00

Makers Mark bourbon, lime juice, agave nectar, red wine float

Cucumber- Mint, Jalapeno Cooler

\$13.00

Ketel One cucumber -mint vodka, muddled cucumber, jalapeno, agave nectar, lime juice, tajin rim

Berry Lemon Drop

\$13.00

Haku vodka, mixed berry puree, lemon juice

Pomegranate Mint daquiri

\$13.00

Captain Morgan spiced rum, muddled mint, lime juice, agave nectar, pomegranate juice

Calla Lily

\$13.00

Roku gin, st germain, cointreau, lemon juice, elderflower foam

Hibiscus Mojito

\$13.00

Bacardi rum, mint, hibiscus tea, lime juice, soda water

Catch Manhattan

\$13.00

Bulleit bourbon, luxardo, sweet vermouth, luxardo cherries

Oaxacan Burro

\$13.00

Bruxo X mescal tequila, oloroso sherry, lime, ginger syrup, soda

DESSERT COCKTAILS 4

Mud Martini

\$10.00

house made brownie mix, vodka.

Key Lime Pie

\$10.00

vanilla vodka, citrus juice, cream, graham cracker rim.

Warm Blueberry Elixir

\$10.00

amaretto, grand marnier, earl grey tea, cinnamon.

Mexican Coffee

\$9.00

x.o, brandy, house-brewed coffee, whipped cream.

BRUNCH COCKTAILS 7

Mixed Berry Bellini

\$9.00

champagne, elderflower liqueur, mixed berry puree.

Catch Signature Bloody Mary

\$11.00

vodka, catch bloody mary mix, fresh veggies

Saffron Sour**\$10.00**gin, house-made saffron syrup, lemon, lime.

Mango Mojito**\$11.00**rum, mango puree, mint, lime.

Ginger Drop**\$10.00**vodka, canton ginger liqueur, lemon.

Tuaca Sidecar**\$10.00**tuaca, cointreau, lemon

Mimosa**AVAILABLE OPTIONS**

glass: \$6.50

pitcher: \$48.00

DESSERT ¹

Brioche Bread Puddingwhiskey sauce, whipped cream
