

## small plates

### bread and stuffed

Flatbread and Tapenades 5

— 1 complimentary per table

Choice of 2 Tapenades:

- Catch 15 green olive
- roasted beet & eggplant
- E7 olive oil & balsamic

Grilled Toasts 7

assorted grilled toasts topped with

- smoked salmon spread • cheese mousse
- chives and caviar

Serrano Ham and Manchego Cheese 7

garlic toast and olive tapenade

Hummus bi Tahini 6

garlic hummus served with pita bread

Spanakopita 7

phyllo dough with spinach, feta & onions

Empanadas 7

chicken or beef, tomato & hot green sauces

Empanadas Vegetale 7

artichoke, goat cheese, pine nuts & green olives

Crab & Zucchini Cakes 9

pan-fried with saffron corn sauce

Dolmathes 6

stuffed with rice, ground beef, mint & lemon

### stuffed oysters

Spanish Baked Oysters 10

3 Blue Point oysters, Spanish sofrito and chorizo sausage

Seafood Béarnaise 12

3 Blue Point oysters, seafood & béarnaise

Oysters Imperiale 13

3 Blue Point oysters, brie, jumbo lump crabmeat

Spicy Malpeque Bakes 9

3 broiled Malpeque oysters, spicy chorizo and hollandaise

Oysters al Hind 9

3 chucked oysters, coriander, blk peppercorn, eggplant medallion & tamarind

Blue Point Oyster Stew 9

all-pice, green peppercorn, mint & scallions in a lime and white port wine sauce

### meats

Crispy Prosciutto Ham & Melon 7

fig marmalade and mint honey

Ground Lamb Kabob 7

fresh herbs, pickled green tomato salad, tatziki sauce & basmati rice

Chorizo, Apples & Onion 7

fresh herbs, watercrest

Beef Skewers 8

grilled porketta and horseradish aioli

Chicken Skewers 7

basmati rice, grilled tomatoes, spring onions and tatziki sauce

Moroccan Lamb Tagine 9

dried apricots, chick peas, fresh mint and spices with orange couscous



### row bar

## OYSTERS CEVICHE

Blue Point CT 1.75

Misty Point VA 2.25

Chelsea Gems WA 2.50

Malpeque PEI 2.75

Malpeque, Blue Point & Misty Point

black peppercorn, shallots, jalapeno, champagne mignonette, cocktail sauce: Half Dozen 16 | One Dozen 30

4 Misty Point oysters on half shell 15

Black Sea caviar, crème fraîche, peppercorns

4 Misty Point oysters on half shell 12

Sicilian zalmoriglio sauce and horseradish aioli

4 Malpeque oysters on half shell 12

with tequila, mildilton salsa cruda

1 Doz Little Neck clams on 13

half shell, mignonette vinaigrette and cocktail sauce

Shrimp Cocktail 8

raspberry horseradish cocktail sauce and fresh avocado guacamole

Al Pescador scallops, shrimp 9

squid, salmon and tilapia, onions, jalapeno, tomato, cilantro & lime juice

Tuna yellowfin tuna, ginger 9

jalapeno & cilantro, lime juice, coconut milk, plantain chips

Seafood Salpicon al Spagnolla 9

shrimp, mussels, clams, capers, cornichon, piquillo peppers and baby corn with a cherry vinaigrette

North Atlantic Scallops 11

jalapeno, Vidalia onions, lime and cilantro over avocado guacamole

Gin & Mint Oyster 12

mixed oranges, red onions, chipotle peppers, lime juice & cilantro

Tropicana Oyster 12

cucumber, fresh tomato and avocado, in orange tomato juice, lime & cilantro

Nova Scotia Scallops & Coconut 10

sweet lime, Vidalia onions, cilantro, ginger with mango, papaya & jicama salad

### Seafood Tower

assorted oysters, steamed shrimp, little neck clams and crab legs with sauces, served on ice available for 3-6 ppl, Market Price

### seafood

Dill Cured Salmon Tartar 8

dill, cucumbers, Greek yogurt, peppercorns and mache leaves

Yellowfin Tuna Tartar 8

with pomegranate, pickled ginger, tamarind and black sesame seeds

Salmon Caviar Salad 7

fennel, endives, mache with gin and mint vinaigrette

Spanish Octopus Escabeche 8

steamed octopus, black olives, Spanish onions, sun-dried tomatoes with cilantro balsamic vinaigrette emulsion

Gambas al Ajillo 7

Spanish shrimp, garlic, parsley & pimenton

Calamari Fritti 7

spicy romesco aioli and dip tartar

Calamari Pan-Roasted 10

forest mushrooms, sweet garlic, bay leaves and chili flakes

Gambas Andaluzas 8

fried shrimp with Serrano ham over sweet potato puree & passion fruit sauce

Scallops Plancha-Seared 9

cauliflower and parsnip puree, drizzled with truffle oil and chives

Asian Tropical Rope Mussels 8

ginger, garlic, lemon grass, orange, coconut milk, cilantro and scallions

Grilled Marinated Octopus 9

marinated in dark beer, hot pimenton, over soft polenta

Clams Casino 13

1 dozen baked with garlic, shallots and parsley butter with bacon

Deep-Fried Shrimp 12

seasoned with coriander, turmeric, ginger and spicy pineapple chipotle

### meatless

Catch 15 Caprese 7

grapes, ovoline mozzarella, grape tomatoes, cipollini, mint and vinegato salad

Surtido de Zetas al Ajillo 8

assorted forest mushrooms sautéed with sweet garlic, bay leaves & parsley

## salads and soups

Costa del Sol Salad 8

arugula, endives, artichokes, mixed olives and boquerones (fresh anchovy), drizzled with a truffle oil and lime vinaigrette

Panzanella Mozzarella 7

buffalo mozzarella, tomatoes, cucumbers, red onions, basil and bread salad with balsamic vinaigrette

Greek Salad 6

chopped romaine lettuce, plum tomatoes, cucumbers, red onions, Kalamata olives and feta cheese with oregano red wine vinaigrette

Celery Root & Yukon Potato Soup 6

with Israeli couscous and ricotta salata

Crab and Lobster Bisque 8

jumbo lump crabmeat, tarragon & chives

## main plates

Sicilian Spaghettini 21

spaghettini, clams, crabmeat, olives and capers with a spicy tomato basil sauce

Crabmeat Ravioli 19

jumbo lump crabmeat & mascarpone cheese ravioli with saffron corn cream and chives

Lobster Tail Risotto 26

saffron risotto with freshwater lobster tail in basil butter sauce

Paella de Mariscos 25

medley of seafood, chorizo, sofrito and roasted peppers

Grilled Thyme Pork Tenderloin 20

with purple malanga root puree, tamarind sauce & mache baby arugula salad

Lamb Tagine 19

lamb shank, dried apricots, chick peas and fresh mint, orange couscous

Grilled Beef Filet and Portobello 24

baby spinach, fingerling potatoes and a porcini mushroom Madeira sauce

Plancha-Seared Duck Breast 23

ginger guava sauce, purple mascarpone risotto and sweet & sour beer

Stuffed Chicken Breast 19

sun-dried tomatoes, shiitake mushrooms, smoked mozzarella, chorizo, wild rice and a cream basil pesto sauce

Pan-Roasted Chicken Breast 19

Yukon gold mashed potatoes, romesco sauce and an arugula & apple salad

Plancha-Seared Yellowfin Tuna Steak 22

duxed with coriander & black peppercorn, roasted eggplant puree with a tamarind sauce

Broiled Stuffed Filet of Sole 24

stuffed with seafood, with salsa verde and spaghettini pasta in a white clam sauce