**Small Bites**

Home-Smoked Fish Dip 13
tomatoes, onions, jalapenos and pita

Empanadas 8
stuffed with beef and potato

Killer Wings 12
garlic buffalo or honey BBQ, with celery and blue cheese

Asparagus Tempura 8
topped with eel sauce

Taquitos
fresh homemade corn tortillas with shredded cabbage, tomatoes, cilantro, queso fresco, and lime, topped with citrus aioli
+ choice of fish 12
+ choice of beef 13

**Entrées**

Macadamia Snapper 28
sweet potato mash, roasted cauliflower, passion fruit thai sauce

Whole Fried Snapper MP
catch salad and fried plantains

BBQ Spare Ribs 15
reggae fries and spicy slaw

Chaufa Peruvian Fried Rice 24
squid, scallops, shrimp, clams, mussels, roasted pepper, scallion, egg | chicken 18 | beef 20

Lomo Saltado 20
a stir-fry of beef, fries, tomato, onion, and cilantro over rice | chicken 10

Sesame Tuna 28
Tuna, Asian veggies with a tuna egg roll

**Soups**

Parijuela 8
shrimp, scallops, mussels and clams in a tomato broth

Chilcano 6
fish, ginger, cilantro, scallion, clear broth

Shrimp Chowder 8
shrimp, scallops, mussels, clams, rice and cilantro

New England Clam Chowder 8

Mixed Jalea 16
fresh criolla sauce, red onion, garlic, cilantro, tomato, corn, lime juice, olive oil, crispy fish, shrimp, scallop, squid, and mussels

Spinach & Artichoke Dip 12
parmesan cheese and fresh grilled pita

Catch the Anticuchos 8
roasted potatoes, Peruvian corn

Crab Cake 13
jumbo lump crab, sweet & spicy slaw topped with citrus aioli

Veggie Spring Roll 8
carrot, celery, napa cabbage, scallion, zucchini, squash, thai chili sauce

Chicharon 10
crispy pork, caramelized onion, mojito style

Cedar Key Clams 16
fresh garlic, oven roasted tomatoes, white wine
+ served with crostinis

Crisy Calamari 11
spicy slaw and remoulade

Tapas 12
crispy plantain, pork, red peppers, onions, white beans, avocado, parmesan cheese and cilantro

Bacon Wrapped Scallops 14
sweet & spicy slaw topped with citrus aioli

**Greens**

Carne Asada 22
white rice and white beans

Dockside Seafood Bucket 30
king crab, lobster, clams, mussels, shrimp, scallops, squid, fish, Peruvian corn and yucca

Filet Mignon 30
roasted fingerling potatoes and grilled asparagus

Picante de Mariscos 28
mixed seafood**, white rice and aji panca sauce

The Catch Burger 14
bacon, cheese, lettuce, tomato, onion, pickles, truffle fries
+ add avocado, fried egg, mushrooms 1/ea.

Sous Vide BBQ Chicken 12
Brie, tomato, pickles and crispy onion rings, served with sweet fries

Catch of the Day MP
lettuce, tomato, Tara's sauce (remoulade), with roasted fingerling potatoes

Fish and Chips 14
reggae fries

**Under The Sea**

**Seafood & Sushi**

**Mixed Seafood, Scallops, Shrimp, Clams and Mussels**

The Catch 9
romaine hearts, parmesan cheese and homemade croutons

Classic Wedge 9
iceberg, bacon, egg, tomato, blue cheese

Spinach 10
spinach, tomato, apple, avocado, Peruvian corn with raspberry vinaigrette

The Catch 9
greens, red onion, candied pecan, cherry tomato, carrot, avocado, queso fresco and citrus vinaigrette

Asian Greens 9
napa cabbage, carrot, celery, cilantro, tofu with ginger vinaigrette

Roasted Beet 12
sweet roasted beets tossed with arugula, julienne carrots, red onions, goat cheese & pecans served with citrus herb vinaigrette

option to add a protein

**Shrimp Cocktail 12**
Fresh Oysters MP

Vuelve a la Vida 13
fish, shrimp, squid, scallops and lime juice, seafood cocktail

Ceviche Mixto 18
shrimp, scallops, squid, fish, served with Peruvian corn and sweet potato

Leche de Tigre 10
citrus based marinade, sliced onion, chilies, cilantro, salt, pepper, fish juice

Tuna Tiradito 18
marinated with lime juice and aji amarillo sweet potato and Peruvian corn, topped with parmesan cheese
On The Side
Edamame 6
Shrimp Gyoza 10
* steamed or fried
Seaweed Salad 7
Miso Soup 7
Sunomono Salad 8
conch, octopus, krab, shrimp, cucumber, ponzu
Panko Shrimp 8
topped with eel sauce
Sashimi Pizza 14
tuna, salmon, white fish, avocado, massago, sesame seeds, apple, scallion, red onion, crispy potato strings, topped with eel sauce. Spicy mayo, passionfruit thai. and kimchee served on crispy corn tortilla
Sushi Appetizer 14
6 pieces
Sashimi Appetizer 14
6 pieces

Specialty Rolls
Catch This Roll 18
hok snapper, cucumber, cream cheese, asparagus, avocado, tempura style, topped with tuna tartar
In Ur Face Roll 17
shrimp tempura, mango, asparagus, avocado, cucumber, carrot, cream cheese, greens, wrapped in soy paper, topped with roasted coconut flakes and passionfruit thai sauce
Slammin Salmon Roll 15
cali roll with cream cheese topped with baked salmon, with siracha and eel sauce

Extras 7
Chef’s Veg
Fried Yucca
Baked Potato
Sweet Fries
Fried or Sweet Plantains
Truffle Fries
Roasted Cauliflower
Spicy Slaw
Reggae Fries
Sweet Potato Mash
Grilled asparagus

Create Your Own Roll
Seaweed or Soy Paper 4
white rice
* brown rice available 2
Add your Protein 3 ea.
Cooked: shrimp, shrimp tempura, krab, tofu, eel
Raw: tuna, salmon, wahoo
Pick your Veggies
(Up to Two with Protein)
asparagus, avocado, carrot, scallion, jalapeno, cucumber, cream cheese, mango
* additional .50/ea
Top it Off
spicy mayo, sweet chili, kimchee, siracha, eel sauce, ponzu, wasabi mayo, yuzu, passionfruit thai sauce, sesame seeds, massago, coconut flakes
* additional .50/ea

Green Seared Tuna 12
cilantro crustedahi tuna, served on a bed of seaweed salad, topped with yuzu sauce

Lobster Roll 18
brown rice, lobster, krab, asparagus, cucumber, scallions, massago, topped with citrus aioli
Tuna Bomb 16
spicy tuna and avocado, tempura style with spicy mayo
Rain Roll 8
avocado, asparagus, carrot, cucumber, crispy tofu, topped with wasabi mayo
Volcano Roll 18
cali roll topped with baked conch with kimchee sauce

Raw Bar
Upon request

Share charge $4. Corkage fee $15
CONSUMER INFORMATION: There is a risk associated with consuming raw oysters.
CONSUMER ADVISORY: Consuming raw or under-cooked meat, eggs, poultry, or seafood increases your risk of contracting a food-borne illness, especially if you have certain medical conditions.