

A photograph of a modern restaurant interior. The space is filled with large, leafy trees that create a lush, natural atmosphere. In the foreground, there are several round wooden tables set with white plates, glasses, and silverware. The seating consists of blue tufted sofas and wooden chairs. The background shows a large window or glass wall that looks out onto a cityscape. The overall aesthetic is contemporary and inviting.

CATCH MIAMI

200 South Pointe Drive
Miami Beach, FL 33139

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CONCEPT

Featuring modern renditions of classic dishes, CATCH'S streaming, shareable style of dining marries simple yet elegant seafood, sushi, and steak with excellent service and a lively vibe.

Known for its premium rooftop locations in New York, Los Angeles, and Aspen, the company behind iconic concepts CATCH & CATCH STEAK promises to deliver the best of food, service, and vibe to Miami with the opening of acclaimed CATCH Restaurant at 200 South Pointe Drive.

OPERATOR

Catch Hospitality Group partners Tilman Fertitta, Mark Birnbaum and Eugene Remm have propelled the success of globally-influenced seafood restaurant **Catch** (2011), and sister concept **Catch Steak** (2019), by focusing on the brand's 3 core principles of great food, great service, and great vibe.

In 2017, CATCH partnered with hospitality business mogul Tilman Fertitta, who's privately owned **Landry's, Inc.** is ranked among the largest restaurant corporations in the U.S. Fertitta has spent 30 years cultivating his hospitality empire of over 600 locations into an international success. Fertitta, the "World's Richest Restaurateur," according to Forbes Magazine, is also the star of CNBC's Billion Dollar Buyer, and owner of Golden Nugget Casinos and the NBA Houston Rockets.

With a focus on culture and brand, New York based restaurateurs Remm and Birnbaum spent two decades building CHG into one of the country's most successful restaurant management companies.

Dubbed by Forbes Magazine as the "New Kings of New York Hospitality," Remm and Birnbaum pioneer dynamic hospitality experiences using food, service and vibe to create seamless transitions between dining, nightlife and entertainment. In addition to Catch and Catch Steak, CHG operates midtown American brasserie **Lexington Brass** (2011) and the **Co:Laboratory**, a full-service event production agency specializing in the creation of high level, turnkey experiences for brands across the entertainment, fashion and lifestyle industries. For more information on Catch Hospitality Group properties, please visit CatchRestaurants.com or follow @catch on Instagram.

CATCH MIAMI

200 S. Pointe Hospitality LLC

OPERATING HOURS

Dinner Hours: 5:00 pm - 2:00 am

Dinner Rooftop Hours:

Sunday – Wednesday: 5:00 pm - 11:00 pm (+30 minutes for closing)

Thursday – Saturday: 5:00 pm - 12:00 am (+30 minutes for closing)

Dinner Ground Floor Outdoor Seating: 5:00 pm - 12:00 am

Brunch / Lunch Hours: 11:00 am - 5:00 pm

CAPACITY

Restaurant _____ seats

Interior and ground floor outdoor area: _____ seats

Rooftop: _____ seats

At no time shall the rooftop have more than 250 persons

ACCESS

General public

Enter from 200 South Point Drive

Entrance from Euclid Avenue shall only be used as emergency egress

MUSIC

11am to close.

At all times music will be played at a volume that does not interfere with normal conversation.

VALET PARKING

Catch Miami is planning to use local valet parking company: Elite Parking. Elite Parking and their management team have over 30 years of experience in the parking industry and have been providing first class parking operations for over 25 years in Miami Beach. A full-time on-site Manager will be provided, with experience handling the type of services required by the Management. Staff will be provided quality trained parking professionals. An additional service is the Valet SMS-System that will allow patrons and guests to request their vehicles through a text message on their cell phone. This SMS system will also assist in tracking peak hours at the location. Elite Parking has 120 spaces available for Catch Miami, located at 125 Collins Avenue.

Elite Parking and their wealth of experience and knowledge will optimize utilization of manpower while furnishing Catch Miami with thoroughly trained and supervised personnel. Valet parking operation requires exceptional service from dependable employees, including effective on-site supervision and Elite Parking will provide both.

An on-site Parking Manager will supervise the all-inclusive parking operations. This manager will be thoroughly experienced in all commercial parking operations and be responsible for all day-to-day operations, including keeping operations efficient, ensuring queuing does not occur on South Pointe Drive, and ensuring valet services are only offered for Catch patrons.

This will be facilitated by the SMS System provided by Elite Parking. This electronic system will track, and time stamp all vehicles through the daily parking operation. The SMS system will track and summarize the vehicles parked at the end of each shift through a daily shift report. In addition, SMS system allows patrons and guests to request their vehicles through a text message on their cell phone. Patrons will be able to request their vehicle from their phone and receive a notification when their car is about to arrive at Catch, which improves valet operational efficiency. This SMS Valet system will also assist in tracking peak hours at the location; this will enable Elite Parking's District Manager to adjust the manning schedule to insure we provide a first-class and fast valet parking operation. In addition, patrons are expected to arrive through many modes of transportation such as on foot, ride sharing, cabs, bicycles, or transit.

VALET OPERATIONS

Hours: 11:00 am – 2:00 am

Anticipated peak hour staffing: 15 attendants

Valet attendants will utilize the existing four (4) valet spaces at the front of the property along South Pointe Drive. Attendants will park vehicles at 120 parking spaces reserved for use by Catch located at 125 Collins Avenue. The valet circulation route is provided below:



STAFFING LEVELS

We expect to have the below staffing levels per shift:

	Low Season	High Season
Servers	10	22
Bartenders	2	6
Busser	5	11
Dishwasher	2	8
Hostess	3	8
Kitchen	10	30
Totals	30	85

PRIVATE EVENTS

Catch is not permitted special events permits or entertainment. However, Catch accommodates private events such as corporate gatherings or private parties. There are various ways to enjoy a private evening at Catch with 100% privacy or partial privacy. Individual clients and professional organizers can structure dinners and evenings around a whole range of options to suit their requirements:

- VIP rooms
- Dinner cocktail party
- Open bar (indoor only)
- Team building
- Private party

Partial privacy ensures clients occupy a private area with the opportunity of accessing those same services. 100% Private event: implies free run of the entire establishment

ACCESS & SECURITY

Our location is located at 200 South Point Drive, Miami Beach, FL, 33139. All customers arriving at our restaurant will enter through the main entrance located on the North side of the building on South Pointe Drive. At this entrance, Catch will have a hostess desk right in front of the property. Guests will either be directed to their tables or to the bar. Access to the rooftop will be limited to guests utilizing dining seats to ensure no congregation of standing patrons. At no time will more than 250 persons be permitted to access the rooftop. The main entrance will be on the East side of the building right on South Point Drive and will lead all who enter directly to the Host station. There is a back door on the South side of the building for vendor deliveries and staff entrance. There are also two other doorways on west side of the building, which are for emergency exit only. Security cameras will be pointed at the entrance and exits of the property, as well as internal cameras in different locations.

ROOFTOP OPERATIONS

The hours of operation of the rooftop terrace shall operate from 11:00 am to 5:00 pm for Brunch / Lunch and 5:00 pm to 11:00 pm (Sun – Wed) and 12:00am (Thurs– Sat). The rooftop shall only be open when the restaurant is serving full meals and shall only be accessed for use by patrons utilizing dining seats. No congregation of standing patrons shall be permitted. Any service bar on the rooftop terrace shall be prohibited from serving directly to patrons. Special events permits, outdoor entertainment, music or television sets (whether amplified or non-amplified) are prohibited. The rooftop shall be operated and maintained such that no more than 250 people are ever permitted on the rooftop at one time.

NOISE MITIGATION

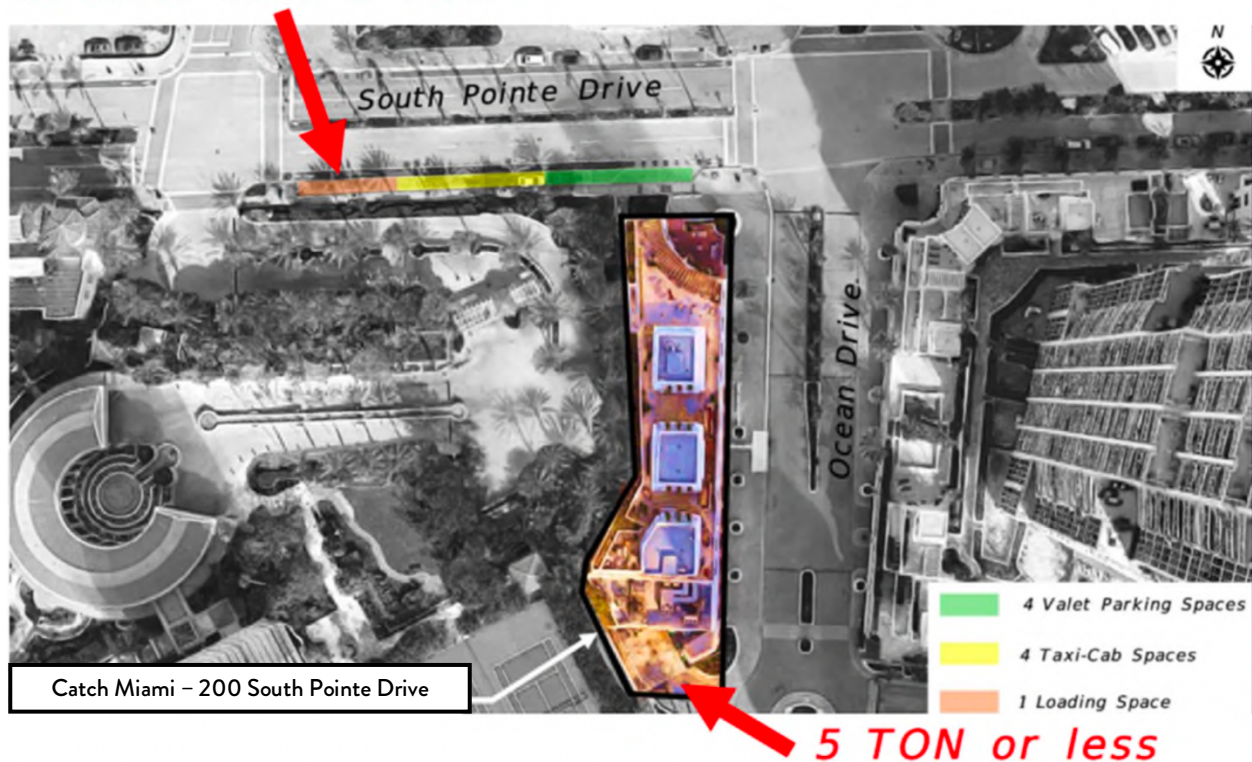
In order to reduce any potential adverse impacts from noise on the rooftop, the following solutions should render rooftop music to be not “plainly audible” from the following adjacent residential properties: Portofino Towers, South Pointe Tower, Continuum and One Ocean Condominium.

- Install a digital tamper-resistant sound level limiter on the system post calibration to ensure the sound level is never exceeded. This limiter will only be accessible by corporate management and will have no local operational access.
- Construct a noise barrier system (or large continuous planters) at the perimeter of the rooftop area to minimize horizontal airborne sound transmission (minimum of 5'-0" high).
- Plant dense shrubs in the planters.
- Provide an intelligent sound system design utilizing directional loudspeakers and cardioid subwoofers, which are small highly directional subwoofers, with all speakers down firing.
- Position large umbrellas and/or a retractable roof and/or awnings with acoustic vinyl lining, if necessary, to reduce sound transmission over the dining area.

DELIVERIES & COLLECTIONS

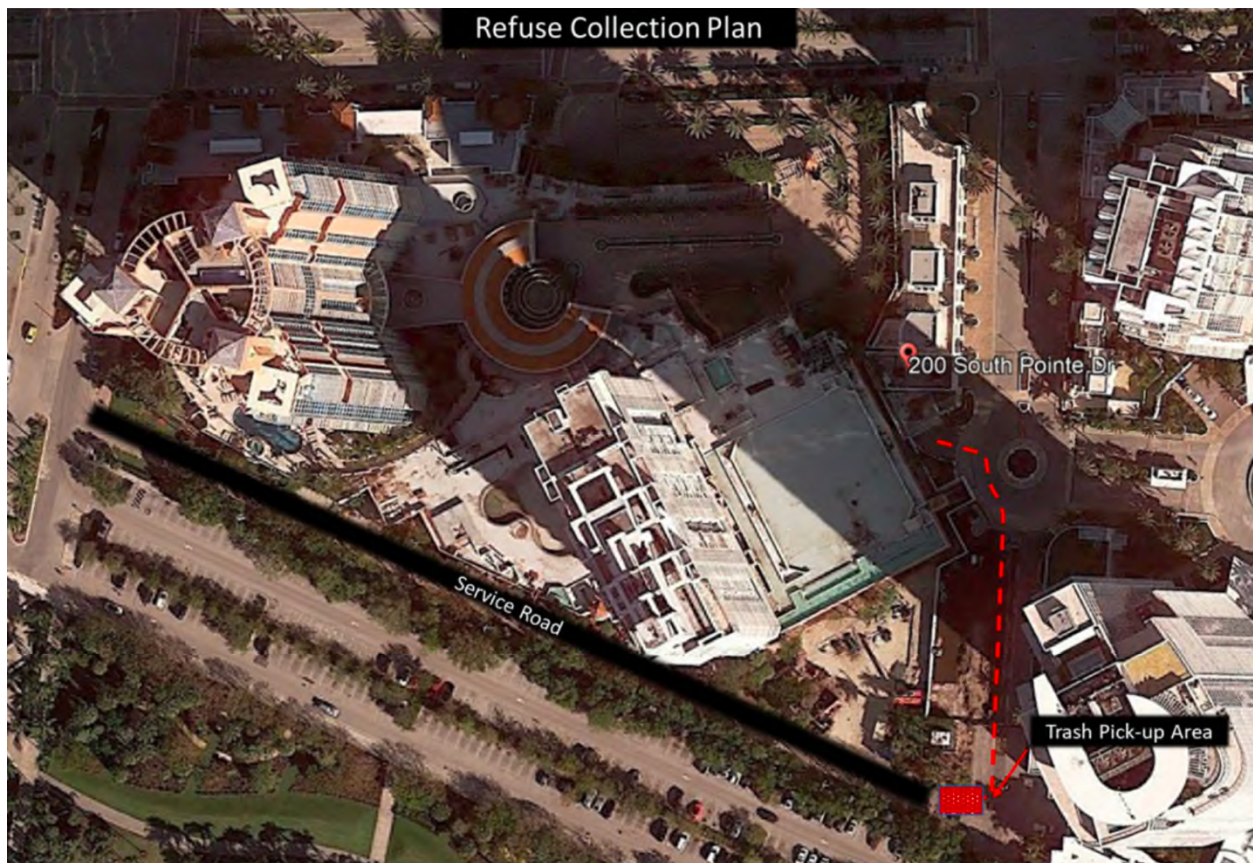
The following procedures will be implemented to ensure minimal impact on residents and respect for existing conditions. Due to weight restrictions on the Ocean Drive extension area immediately east of the property, Catch agrees that no truck larger than a five (5) ton truck is permitted to access the existing loading area at the rear of the property. Catch will work with its delivery vendors to ensure that deliveries occur in trucks smaller than five (5) tons. If any delivery is to occur from a larger than five (5) ton truck, Catch will require the delivery to occur from the existing loading space along South Pointe Drive. Deliveries will only be accepted between the hours of 8am to 12pm. Collection will take place between 8am and 9am from the same location(s).

Greater than 5 TON



SANITATION

Refuse will be collected 6 days a week. Catch will coordinate with its refuse collection vendor to ensure weekend collections will not occur before 9 AM to prevent neighborhood disturbances. All refuse will be picked up at the terminus of the service road on the southside of the Portofino and South Pointe Tower property. Staff will deliver trash receptacles to the access road on pick up days. Staff receiving deliveries and assisting with refuse collection will be trained to keep noise disturbances to a minimum.



DINNER MENU



ESTABLISHED 2011

ELEVATED 2021

COLD

DRESSED WEST COAST OYSTERS
Blood Orange Citrus Mignonette

BABY GEM CAESAR SALAD
Sugar Snap Peas, Asparagus, Avocado
Sunflower Seeds, Lemon Parmesan Vinaigrette
(GF, VEGAN UPON REQUEST)

SPINACH ARTICHOKE SALAD
Crispy Shiitake, Dry Red Miso
Crispy Leek, Parmesan
Truffle-Yuzu Vinaigrette

JUMBO SHRIMP COCKTAIL
3pc, Cocktail Sauce (GF)

ROASTED TRI-COLORED BEETS
Goat Cheese Foam, Candied Walnuts
Arugula Salad
(GF, VEGAN UPON REQUEST)

ROLLED

CATCH ROLL
Crab, Salmon, Miso-Honey

VEGETABLE KING ROLL
King Oyster Mushroom
Cashew, Spicy Miso

WAGYU SURF & TURF ROLL
Maine Lobster, Crispy Potato, Truffle Aioli
Sweet Ponzu, Chimichurri Tempura Flakes

BROWN RICE OR CUCUMBER WRAP
AVAILABLE UPON REQUEST

HELLFIRE ROLL
Spicy Tuna Two-Ways, Pear, Balsamic

MRC ROLL
Seared Tuna, Shrimp, Avocado
Ponzu Brown Butter

SIGNATURE COLD

TARTARE TRIO
Salmon, Hamachi, Tuna, Tobiko
Wasabi, Crème Fraîche

BLUEFIN TORO CRUDO
Yuzu Truffle Emulsion, Onion Frites (DF)

SESAME SEARED SALMON
Yuzu Soy, Hot Sesame Olive Oil
Toasted Sesame Seeds, Ginger, Chives

TRUFFLE SASHIMI
Tuna, Hamachi, Chili Ponzu
Caviar, Black Truffle Purée

ALBACORE NIGIRI
Shaved Black Truffle, Sweet Tosazu

CATCH CLASSICS

CRISPY SHRIMP
Spicy Mayo, Tobiko

CRISPY CAULIFLOWER
Spicy Vegan Mayo (V, GF)

**BAKED KING CRAB
HAND ROLLS**
Orange Tobiko, Kewpie Mayo
Shichimi Pepper, Soy Paper

LOBSTER MAC & CHEESE
Maine Lobster, Mascarpone, Breadcrumbs
Grated Parmesan

GRILLED SPANISH OCTOPUS
Crispy New Potatoes, Sofrito, Garlic Aioli

A5 JAPANESE MIYAZAKI WAGYU
Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame
Cooked Tableside On Our Signature Hot Stone
2oz MINIMUM

FILET SKEWERS
Truffle Kabayaki Glaze, Wasabi Soy

A5 WAGYU GYOZA
Japanese Miyazaki, Serrano Chili
Micro Cilantro, Amazu Ponzu (DF)

CRUNCHY RICE CAKES
Tuna Tartare, Wasabi Tobiko

FROM THE SEA

SIMPLY GRILLED

SALMON A LA PLANCHA
(GF)

GRILLED JUMBO SHRIMP
(GF)

SEARED YELLOWFIN TUNA
(GF)

ENTREES

SEARED SCOTTISH SALMON
Golden Raisin & Pine Nut Chutney, Caper Butter

SAUTÉED WILD-CAUGHT SNAPPER
Lobster Mash, Black Truffle Purée
Lemon Brown-Butter

HERB ROASTED BRANZINO
Creamy Vegetable Basmati Rice

LARGE FORMAT

ROASTED WHOLE BRANZINO
Pattypan Squash, Baby Zucchini, Heirloom
Tomatoes, Roasted Long-Stem Artichokes
Citrus Vinaigrette (GF)

CANTONESE LOBSTER
Sake, Oyster Sauce, Scallion, Garlic

ALL BIG FISH ARE WILD CAUGHT

CHOICE OF SAUCE KABAYAKI BUTTER - KALE PESTO (V, GF, DF) - JALAPEÑO CUCUMBER EMULSION (V, GF, DF)

NOT FISH

MUSHROOM SPAGHETTI
Wild Mushroom, Snow Peas, Tomato, Parmesan
(VEGAN UPON REQUEST)
Add Jumbo Shrimp +21

10oz FILET MIGNON
Kabayaki Butter, Tempura Nori Flakes
Wasabi-Soy

**36oz USDA PORTERHOUSE
FOR TWO**
Truffle Garlic Herb Butter (GF)

SIDES

CHARRED BROCCOLINI
Chili, Garlic, Lemon (V, GF)

BRUSSELS SPROUTS
Yuzu-Calamansi Vinaigrette
Dry Miso (V, GF)

PARMESAN TRUFFLE FRIES
Vegan Truffle Aioli
(VEGAN UPON REQUEST)

**LOBSTER MASHED
POTATOES**

V/GF/DF INDICATES DISHES THAT ARE PREPARED VEGAN/ GLUTEN FREE/ DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.
*EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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COCKTAIL MENU

COCKTAILS

20

ONE TOO MANY

Strawberry-Infused Absolut Elyx
Coconut, Avocado, Lime

LUSH LEMONADE

Grey Goose, Pommeau De Normandie
Lemon, Vanilla, Fresh-Pressed Apple Juice

SUNSET SPRITZ

Chandon Brut Sparkling, Nolets Gin, Blood
Orange, Dry Curaçao, Lillet Blanc
Amaro Nonino

KALI

Jalepeño-Infused Herradura, Grand Marnier
Campari, Passionfruit, Yuzu

YOU HAD ME AT ALOE

Casamigos Blanco Tequila, Chateau Aloe
Liqueur, Watermelon, Basil Leaf

DETOX RETOX

Altos Olmeca Tequila, Matcha
Fresh Cucumber, Mint, Lime

MEATPACKING MANHATTAN

Woodford Reserve Rye, Dry Curaçao
Cynar, Ratafia Cherry, Lillet Blanc

PINEAPPLE TRAINWRECK

Belvedere Vodka, Pineapple
Tarragon, Lemon, Peychaud's

GETTIN' FIGGY WIT IT

Illegal Joven Mezcal, Black Mission Fig
Honey, Ancho Chili Foam

GIN & JUICE

Bombay Sapphire East Gin, Kaffir Lime
Grapefruit, Lemon

MO'JITO MO'PROBLEMS

Brugal White & Añejo Rum, Santa Teresa 1796
Privilege, Toasted Coconut Water, Mint, Lime

DIRTIER BASTARD

Woodford Reserve Bourbon, Ginger
Lime, Lemon-Tea Cordial, Soda

RESERVE COCKTAILS

ESPRESSO MARTINI 55

Clase Azul Reposado
Espresso, Kahlua, Demerara

NEGRONI 40

Illegal Añejo Mezcal, Campari
Carpano Antica

OLD FASHIONED 30

Eagle Rare 10yr Bourbon
Dried-Cherry Demerara
Angostura Bitters

WINE BY THE GLASS

WHITES

LA PLAYA SAUVIGNON BLANC 15
Curico Valley, Chile, 2020

RED NEWT PINOT GRIS 16
Finger Lakes, New York, 2017

PIERRE SPARR RIESLING 17
Alsace, France, 2019

SONOMA CUTRER CHARDONNAY 19
Russian River Valley, California, 2019

TERLATO PINOT GRIGIO 20
Friuli Collio, Italy, 2019

DOMAINE LAROCHE CHARDONNAY 21
Chablis, France, 2019

MAISON BELLES COTES SANCERRE 22
Loire Valley, France, 2020

ROSÉ

VIE VITE WHITE LABEL 16
Côtes De Provence, France, 2019

RUMOR 21

Côtes De Provence, France, 2019

BUBBLES

DOMAINE CHANDON BRUT 16
California, NV

LUCA PARETTI ROSÉ 17
Treviso, Italy, NV

MOËT & CHANDON 27
Eperney, France, NV

VEUVE CLICQUOT YELLOW 29
Champagne, France, NV

REDS

TERRAZAS MALBEC 17
Mendoza, Argentina, 2018

DOMAINE DE BEAURENARD 18
Côtes Du Rhône, France, 2020

ACACIA PINOT NOIR 18
Carneros, California, 2018

MARQUES DE CACERES TEMPERANILLO 19
Rioja Reserva, Spain, 2015

UPPERCUT CABERNET SAUVIGNON 20
Napa Valley, California, 2019

ELK COVE VINEYARDS PINOT NOIR 22
Willamette Valley, Oregon, 2018

RENATO RATTI "OCHETTI" NEBBIOLO 24
Langhe, Italy, 2019

JORDAN CABERNET SAUVIGNON 35
Alexander Valley, California, 2016

SAKE

TOZAI "SNOW MAIDEN" 15

Junmai Nigori

HEAVENSAKE 20 SOTO 22

Junmai Ginjo

Junmai Ginjo

BEER 9 STELLA ARTOIS - ITHACA FLOWER POWER - ALLAGASH WHITE - OTHER HALF #1

CATCH FAVORITES

WHITE

63086	WHITEHAVEN SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2020	70
63297	CHATEAU CALVIMONT SAUVIGNON BLANC/SEMILLON, BORDEAUX, 2019	75
63269	TEGERNSEERHOF "T-26" GRUNER VETLINER, WACHAU, AUSTRIA, 2018	75
63270	DOMAINE ALAIN MATHIAS CHARDONNAY, CHABLIS, FRANCE, 2018	85
63120	THE CALLING CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA, 2017	90
63079	LADOUCETTE POUILLY FUME, FRANCE, 2019	115
63078	MERRY EDWARDS SAUVIGNON BLANC, RUSSIAN RIVER VALLEY, CALIFORNIA, 2018	120
63106	JERMANN "DREAMS" , FRIULI-VENEZIA, ITALY, 2018	135
63277	DOMAINE LAROCHE CHABLIS "FOURCHAUME", PREMIER CRU, FRANCE, 2018	145
63012	ORNELLAIA "POGGIO ALLE GAZZE" TUSCANY, ITALY, 2017	150
63116	KISTLER "LES NOISETIERS" CHARDONNAY, SONOMA COAST, CALIFORNIA, 2019	160
63115	PETER MICHAEL "MA BELLE-FILLE" CHARDONNAY, KNIGHT'S VALLEY, CALIFORNIA, 2019	250
62722	ALERT BICHOT "LES CHARMES" MEURSAULT 1ER CRU, BURGUNDY, 2019	325

RED

62730	CHATEAU GRAYES DE PEZ ST. ESTÈPHE, BORDEAUX, 2014	75
62728	CHATEAU DE LAURETS PUISSEGUIN SAINT-EMILION, BORDEAUX, 2015	80
62661	MICHELE CHIARLO "IL PRINCIPE", NEBBIOLO, LANGHE, ITALY, 2019	80
62205	EMERITUS PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA, 2018	95
62187	RENATO RATTI "MARCNASCO", BAROLO, ITALY, 2017	125
62724	VALDUBON "RESERVA", RIBERA DEL DUERO, SPAIN, 2015	130
62216	CAMILLE GIROUD VOLNAY, BURGUNDY, 2017	130
62181	ALLEGRI AMARONE DELLA VALPOLICELLA, TUSCANY, 2015	160
62662	ARGIANO BRUNELLO DI MONTALCINO, TUSCANY, 2016	175
62726	ALBERT BICHOT VOSNE-ROMANEE, BURGUNDY, 2019	265
62212	SEIGNEURIE DE POSANGES GEVREY-CHAMBERTIN 1ER CRU, BURGUNDY, 2016	315
62154	COS D'ESTOURNEL ST. ESTÈPHE, HAUT MEDOC, BORDEAUX, 2006	405

BRUNCH MENU



ESTABLISHED 2011

ELEVATED 2021

CATCH

BRUNCH

COLD

JUMBO SHRIMP COCKTAIL
3pc, Cocktail Sauce (GF)

TRUFFLE SASHIMI
Tuna, Hamachi, Chili Ponzu
Caviar, Black Truffle Purée

TARTARE TRIO
Salmon, Hamachi, Tuna, Tobiko
Wasabi, Crème Fraiche

SALMON BELLY CARPACCIO
Watercress, Sweet & Sour
Onion, Yuzu

ROLLED

CATCH ROLL
Crab, Salmon, Miso-Honey

VEGETABLE KING ROLL
King Oyster Mushroom, Cashew, Spicy Miso

BAKED KING CRAB HANDROLLS
Orange Tobiko, Kewpie Mayo
Shichimi Pepper, Soy Paper

HELLFIRE ROLL
Spicy Tuna Two-Ways, Pear, Balsamic

MRC ROLL
Seared Tuna, Shrimp, Avocado, Ponzu Brown Butter

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

SWEETS

CINNAMON ROLL PANCAKES
Brown Sugar-Cinnamon Swirl
Candied Almond, Cream Cheese Frosting

THE ANYTIME WAFFLE TOWER
Maple, Milk Chocolate & Raspberry Ice Cream
Chocolate Ganache, Raspberry Jam
Toasted Almonds

FRENCH TOAST
Blueberry Compote, Butter
Maple Syrup

EGGS

ALL EGGS ARE ORGANIC

SHAKSHUKA
Baked Egg, Ground Turkey, Crispy
Artichoke Spiced Mediterranean Ragu,
Feta Cheese Challah Bread

STEAK AND EGGS
Prime 10oz Ribeye Steak
Chimichurri, Sautéed Spinach
And Garlic, 2 Sunny-Side Up Eggs

CROQUE MADAME
Porchetta, Fontina, Pecorino
Calabrian Chili Béchamel
Sunny-Side Egg, Pepperoni

EGG WHITE OMELETTE
Egg Whites, Turkey Bacon
Artichoke, Arugula, Mushrooms
Caramelized Onions, Goat Cheese

BUNS

THE CLASSIC BURGER
Boz Classic Beef Burger Blend, American Cheese
Pickles, Red Onions, Ketchup, Mustard Mayo

BREAKFAST BURRITO
Scrambled Organic Eggs, Bacon
Chicken Sausage, Crispy Potato Hash
Chipotle Salsa, Griddled Tortilla Wrap

GREENS

COCONUT KALE CHICKEN SALAD
Poached Organic Chicken, Heirloom Tomato
Roasted Sweet Potato, Quinoa, Avocado
Shallot Vinaigrette (GF, DF)

BABY GEM CAESAR SALAD
Sugar Snap Peas, Asparagus, Avocado
Sunflower Seeds, Lemon Parmesan Vinaigrette
(VEGAN UPON REQUEST)

GRAINS

TUNA POKE BOWL
Avocado, Tomato, Sour Apple, Pineapple
Yuzu-Chili, Brown Rice, Crispy Taro (DF)

SMASHED ORGANIC AVOCADO TOAST
Pomegranate, Almond, Pickled Chili
Oven-Roasted Tomato, Medium Boiled Egg
Radish, Sourdough Bread
(VEGAN UPON REQUEST)

CATCH CLASSICS

CRUNCHY RICE CAKES
Tuna Tartare, Wasabi Tobiko

LOBSTER MAC & CHEESE
Maine Lobster, Mascarpone
Breadcrumbs, Grated Parmesan

A5 JAPANESE MIYAZAKI WAGYU
Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame
Cooked Tableside On Our Signature Hot Stone
2oz MINIMUM

CRISPY SHRIMP
Spicy Mayo, Tobiko

MUSHROOM SPAGHETTI
Wild Mushroom, Snow Peas, Tomato, Parmesan
(VEGAN UPON REQUEST)

FROM THE SEA

SALMON A LA PLANCHA
(GF)

GRILLED JUMBO SHRIMP
(GF)

SEARED YELLOWFIN TUNA
(GF)

CHOICE OF SAUCE KABAYAKI BUTTER - KALE PESTO (V, GF, DF) - JALAPEÑO CUCUMBER EMULSION (V, GF, DF)

SIDES

APPLE SMOKED BACON

CHARRED BROCCOLINI
Chili, Garlic, Lemon (V, GF)

PARMESAN-TRUFFLE FRIES
Vegan Truffle Aioli
(VEGAN UPON REQUEST)

CHICKEN SAUSAGE

V: GF: DF: INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.
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