



APPETIZERS

CATCH SAMPLER crispy calamari, honey garlic wings (6pc), chicken empanadas (2), side sauces | 26

BAKED STUFFED CLAMS our signature bacon bread crumbs, lemon, white wine | 15

PAN SEARED CRAB CAKES lump crab meat, red bell peppers, green onions, lemon dijon mustard | 19

CRISPY CALAMARI calamari rings & tentacles, crispy jalapeño rings, choice of sauce: chipotle aioli, tomato sauce or sweet chili | 16

MUSSELS choice of: Ala Diabla (spicy mexican tomato sauce) or white wine sauce | 18

FLATBREAD PIZZA chicken arugula, balsamic glaze, olive oil, mozzarella cheese | 15

WINGS choice of: BBQ, Teriyaki, Buffalo Sauce or Spicy-Honey-Garlic cheese, yuca fries | 15

JUMBO SHRIMP COCKTAIL (7pc) cocktail sauce & lemon | 19

SOUTHWESTERN CHICKEN EGGROLL ranch & chipotle sauce | 14

CAJUN GRILLED SHRIMP (7pc) garlic bread | 17

GUACAMOLE & CHIPS hass avocado, diced pepper, red onions, fresh lime, cilantro | 12

CHICHARRON & GUACAMOLE crispy fried green plantains, chopped pork rind | 17

EMPANADA SAMPLER combo of any three: Beef, Chicken or Cheese | 15

STUFFED PLANTAIN CUPS crispy fried green plantain, choice of: Scampi Shrimp | 17, Marinated Chicken with chipotle aioli | 15 or Steak with chipotle aioli | 17

NACHOS fried beans, pico de gallo, melted mexican cheese, sour cream, guacamole, cilantro
Add: Steak | 20, Chicken | 18, Chorizo | 18

SPINACH & ARTICHOKE DIP tortilla chips | 16

CRISPY CHICKEN TAQUITOS shredded lettuce, sour cream, pickled onions, fresh cheese, pico de gallo | 14

COCONUT SHRIMP (7pc) mango salsa & sweet chili sauce | 17

SALADS

Salad Additions:

Steak | 8, Salmon | 10, Grilled Shrimp | 10, Grilled Chicken | 6, Breaded Chicken Cutlet | 6, Bacon | 3, Avocado | 3

AVOCADO SALAD mixed greens, avocado, cherry tomatoes, toasted almonds, grated mozzarella, balsamic dressing | 15

CATCH SALAD arugula, apples, cranberries, walnuts, goat cheese, honey balsamic | 15

GREEK SALAD romaine lettuce, cherry tomatoes, cucumbers, green olives, red onions, feta, red wine vinaigrette | 15

CRISPY CALAMARI SALAD mixed greens, cherry tomatoes, toasted almonds, dried cranberries, mango salsa, crispy calamari, sweet chili vinaigrette | 22

SOUTH VILLAGE SALAD organic mesclun lettuce, strawberries, blueberries, avocado, feta, pistachios, raspberry vinaigrette | 15

CAESAR SALAD romaine, shaved parmigiano, croutons, cherry tomatoes, red peppers, caesar dressing | 15

SOUPS

CHICKEN NOODLE | 10

SHRIMP & CORN BISQUE | 12

QUESADILLAS, TACOS & BURRITOS

*All Tacos Are Served On Corn Tortillas
Substitute For Flour or Lettuce Wraps Available*

BIRRIA TACOS pulled braised beef, onions, cilantro, pickled onions, consume for dipping | 8.00 each or 3 Tacos | 22

SKIRT STEAK TACOS pico de gallo, fresh mexican cheese, salsa roja | 22

CHICKEN TACOS guacamole sauce, raw onions, radishes, cilantro | 19

BAJA FISH TACOS crispy battered fish, creamy sauce, red peppers, onions, chipotle aioli sauce | 20

SHRIMP TACOS creamy slaw, mango salsa, cilantro, chipotle aioli | 20

QUESADILLAS mexican cheese, red onions, guacamole, salsa, sour cream, choice of: Chicken | 19, Steak | 20, Shrimp | 20

CATCH'S RICE BOWLS white rice, black beans, lettuce, pico de gallo, mexican cheese, guacamole, choice of: Chicken | 19, Steak | 24, Shrimp | 24, Salmon | 24, Birria | 24

SIGNATURE BURRITOS white rice, black beans, pico de gallo, mexican cheese, chipotle sauce and sour cream, grilled flour tortilla, choice of: Chicken | 19, Steak | 24, Shrimp | 24, Chorizo | 19

BURGERS & SANDWICHES

Our Burgers Are Served On A Buttered Grilled Brioche. All Burgers & Sandwiches Served With Crispy Fries

CATCH'S BURGER 8oz burger, bacon, american cheese, lettuce, tomato, red onions, our homemade chipotle sauce | 19

ON PARK BURGER 8oz burger, mexican cheese, avocado, jalapeños, pico de gallo | 19

GRILLED CHICKEN PANINI mozzarella, tomatoes, avocado, mesclun green, balsamic vinaigrette | 19

SKIRT STEAK PANINI arugula, red onions, jalapeños, avocado, chipotle mayo | 21

SEAFOOD

GARLIC SHRIMP jumbo shrimp, garlic lime butter sauce, cilantro, rice, sautéed broccoli | 29

CRABMEAT STUFFED SHRIMP jumbo shrimp stuffed with crabmeat, garlic parmesan sauce, sautéed spinach, roasted potatoes | 35

BLACKENED SALMON mango salsa, orange reduction sauce, white rice, asparagus | 28

PAN SEARED SALMON garlic white wine sauce, mashed potato, sautéed broccoli | 28

PAN SEARED COD FISH lemon-white wine-tomato-basil sauce, mashed potatoes, sautéed mixed vegetables | 27

ENTREES

BONE IN RIBEYE two sides | 43
Add Grilled Shrimp | 10

SKIRT STEAK chimichurri, two sides | 35
Add Grilled Shrimp | 10

FILET MIGNON tequila marinadeed, sautéed spinach, mashed potatoes | 42
Add Grilled Shrimp | 10

GRILLED TOMAHAWK PORK CHOP citrus herb marinade, roasted potatoes, garlic parmesan cream sauce, asparagus | 36

STUFFED CHICKEN BREAST stuffed with mushrooms & cheese, garlic parmesan sauce, mashed potatoes, sautéed vegetables | 28

CATCH SIZZLING MIXED GRILL FOR TWO 8oz marinated skirt steak, grilled chicken breast, grilled shrimp (6pc), whole pork chorizo, two sides | 60

GRILLED CHICKEN BREAST roasted potatoes, asparagus | 25

LEMON CHICKEN BREAST thin cutlets seasoned & dredged in flour, stuffed with asparagus & mozzarella, butter, white wine, sprinkle parsley, rice, sautéed broccoli | 28

ROPA VIEJA braised shredded beef, peppers, onions, sweet plantains, rice, beans | 26

FAJITAS corn tortilla, rice, beans, choice of protein: Chicken | 24, Shrimp | 27, Steak | 27

PASTAS

FRA DIAVOLO linguini, jumbo shrimp, mussels, clams, calamari | 29

LOBSTER RAVIOLI sherry wine-tomato-cream sauce, chopped asparagus | 28

SHRIMP OREGANATA signature bacon bread crumbs, linguini, in a garlic parmesan sauce | 28

CATCH'S PASTA penne pasta, spicy tomato cream sauce, spicy sausage, steak bites | 26

CREAMY CHICKEN FAJITA PASTA grilled chicken, penne, assorted bell peppers, white onions, melted mexican cheese, cilantro garnish | 28

SIDES

SAUTÉED VEGGIES | 7

SAUTÉED BROCCOLI | 7

SAUTÉED ASPARAGUS | 8

MASHED POTATOES | 7

ROASTED POTATOES | 7

STRAIGHT CUT FRENCH FRIES | 8

SWEET POTATO FRIES | 8

YUCA FRIES | 8

RICE | 6

BLACK BEANS | 6

MADURO | 6

TORTILLAS | 3

GUACAMOLE 6oz | 6

KIDS MENU

MOZZARELLA STICKS (6pc) with tomato sauce | 9

CHICKEN FINGERS with fries | 9

MAC & CHEESE | 9

PASTA WITH BUTTER | 9



COCKTAILS

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JALAPEÑO MARGARITA jalapeño infused tequila, triple sec, agave, fresh lime juice, fresh muddled jalapeños | 17

CLASSIC MARGARITA blanco tequila, triple sec, simple syrup, fresh lime juice | 14

Add A Favorite Flavor: Coconut, Strawberry, Passion Fruit, Mango, Pomegranate | +2

FLAMING PALOMA 818 blanco tequila, agave, grapefruit juice, club soda, flaming lime | 16

COCO LOCO 1800 coconut tequila, elderflower, cream of coconut, fresh lime juice, agave, coconut flake rim | 17

FRESH WATERMELON MARGARITA

Milagro tequila, triple sec, agave, fresh lime juice, fresh muddled watermelon | 17

APEROL SPRITZ sparkling champagne, Aperol, topped with club soda | 15

MOSCOW MULE Tito's vodka, lime juice, topped with ginger beer | 14

WHITE RUSSIAN Tito's vodka, Kapali coffee liquor, milk, coconut rim | 15

MOJITO light rum, muddled mint, simple syrup, fresh lime juice, club soda | 14

Add A Favorite Flavor: Coconut, Strawberry, Passion Fruit, Mango, Pomegranate | +2

WOOD SMOKED OLD FASHIONED Bulleit bourbon, sweet vermouth, muddled cherry & orange, Angostura bitters | 17

MEZCAL MARGARITA mezcal, triple sec, agave, fresh lime juice | 17

ROSEMARY SMOKE PINEAPPLE MARGARITA

JaJa organic reposado tequila, Cointreau, fresh lime juice, pineapple juice, agave, smoking rosemary sprig garnish | 17

MIMOSA | 10

BELLINI | 10

Add A Favorite Flavor: Peach, Strawberry, Pomegranate, Mango, Passion Fruit | +1

SANGRIA red or white Glass 12 | Pitcher 45

BEERS & MORE

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CANS

White Claw | 8

High Noon | 10

Surfside | 10

Mango Cart Ale | 8

Jones Beach IPA | 8

Barrier Money IPA | 8

DRAFTS

Guinness | 8

Kona Big Wave | 7

Sam Adams Seasonal | 7

Stella | 7

VooDoo Ranger IPA | 7

Blue Moon | 7

Pacifico | 7

Dos XX | 7

BOTTLES

Corona | 7

Corona Light | 7

Modelo | 7

Heineken | 7

Heineken Light | 7

Amstel Light | 7

Bud Light | 7

Budweiser | 7

Michelob Ultra | 7

Miller Lite | 7

Angry Orchard | 7

MARTINIS

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ESPRESSO MARTINI vanilla vodka, Kahlúa, espresso, creme de cacao, fee foam, shaken to perfection | 17

CINNAMON CRUNCH MARTINI coconut rum, Rumchata, Jack Fire cinnamon whiskey | 17

COCONUT MARTINI Malibu rum, spiced rum, cream of coconut, pineapple juice, shaken to perfection | 17

LYCHEE MARTINI vanilla vodka, lychee liquor, lychee juice, fresh lychees | 17

FRENCH MARTINI vanilla vodka, Chambord, pineapple juice, fee foam, shaken to perfection | 17

CATCH SIGNATURES

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MEXICAN FISH BOWL jumbo size margarita with a Coronita on top | 25

PREMIUM MARGARITA Clase Azul tequila, Cointreau, fresh lime juice, fresh orange juice | 35

PINEAPPLE PARADISE Bacardi rum, Malibu rum, fresh orange juice, pineapple juice, splash of grenadine in a fresh pineapple shell | 28

CLASSIC FROZEN MARGARITA

Add A Flavor: Coconut, Strawberry, Passion Fruit, Mango, Pomegranate | +2

CATCH YOUR FLIGHTS

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REPOSADO FLIGHTS three 1oz shots of Casamigos, Teramana & 818 reposado tequila | 36

BLANCO FLIGHTS three 1oz shots of Casamigos, Teramana & 818 blanco tequila | 29

MARGARITA FLIGHT choose four of your favorite margaritas: Coconut, Strawberry, Passion Fruit, Mango, Pomegranate or Classic | 29

MOCKTAILS

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FRESH STRAWBERRY VIRGIN MOJITO

muddled strawberries, mint, club soda, agave | 12

VIRGIN PINA COLADA | 12

VIRGIN STRAWBERRY DAIQUIRI | 12

FRESH PINEAPPLE BASIL REFRESHER

muddled pineapple & basil, club soda, agave, splash of pineapple juice | 12

FRESH WATERMELON & JALAPEÑO fresh

muddled watermelon & jalapeños, club soda, agave, splash of strawberry puree | 14



WINE MENU WHITE WINES

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SAUVIGNON BLANC | Mystic Bay, *Marlborough* | Glass \$13, Bottle \$46

This wine offers fresh tropical notes of peach and white pear, with herbaceous undertones. It's clean and dry, with a zesty acidity that leads to a crisp, refreshing finish—ideal with seafood and salads.

CHARDONNAY | Pampa Estate, *Mendoza* | Glass \$10, Bottle \$36

A balanced Chardonnay with fresh fruit aromas of citrus and green apple, complemented by subtle oak notes. Ideal with white meats and rich, creamy sauces.

CHARDONNAY | Bodegas Jean Leon Penedès 3055 | Glass \$15, Bottle \$55

A fresh, aromatic Chardonnay with notes of citrus and tropical fruits, balanced by a smooth and creamy finish. Perfect with seafood or light poultry.

RIESLING | Kreuznacher Weinhaus, Piesporter, Goldtröpfchen Kabinett | Glass \$13, Bottle \$48

This elegant Riesling displays floral aromas and notes of ripe apricots, balanced by crisp acidity. A perfect match for spicy Asian dishes or lighter fare.

PINOT GRIGIO | Santa Marguerita | Bottle \$65

A classic Italian wine with a balanced blend of crisp acidity and ripe fruit. Ideal with pasta and seafood.

PINOT GRIGIO | Santa Marina | Glass \$10, Bottle \$36

Light and refreshing, perfect for any occasion. Ideal with salads or seafood.

RED WINES

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MALBEC | Los Haroldos Nampe, *Mendoza* | Glass \$12, Bottle \$44

This Malbec boasts deep red fruit aromas with a touch of spice. Its soft tannins and round mouthfeel make it ideal for pairing with grilled meats.

CABERNET SAUVIGNON | Lexicon, *Napa County* | Bottle \$70

Rich and bold, this Cabernet features dark fruit flavors of blackberry and black cherry, with notes of vanilla and oak. A great companion for hearty dishes like steak or lamb.

CABERNET SAUVIGNON | Logos Navarra | Glass \$10, Bottle \$36

A structured wine with black fruit aromas and earthy undertones. The well-rounded tannins pair beautifully with roast meats or aged cheeses.

CABERNET SAUVIGNON | Chateau Ste. Michelle, *Columbia Valley* | Glass \$14, Bottle \$55

A well-rounded wine with flavors of ripe fruit and subtle oak. Pairs well with a variety of dishes, from light meats to seafood.

MERLOT | Logos Navarra | Glass \$10, Bottle \$36

This Merlot offers rich flavors of plum, cherry, and cocoa, balanced by soft tannins. It's a versatile red that complements a wide range of dishes, from pasta to poultry.

PINOT NOIR | Sarah's Vineyard, Dwarf Oak Vineyard, *Santa Clara Valley* | Glass \$15, Bottle \$55

A silky, elegant Pinot Noir with notes of ripe red fruits, complemented by subtle spice and earthy nuances. Perfect with grilled salmon or roasted chicken.

ROSE & BUBBLES

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ROSÉ | Amor Vin de France | Glass \$13, Bottle \$48

A fresh, light rosé with flavors of red berries and a touch of floral notes. Its crisp, refreshing profile pairs well with light salads, seafood, and sunny afternoons.

PROSECCO EXTRA DRY ROSÉ | Fratelli Cozza | Glass \$14, Bottle \$54

A beautiful rosé sparkling with fine bubbles, delivering fresh red berry flavors and a light, refreshing finish—ideal for any festive occasion.

PROSECCO SPARKLING EXTRA DRY | Fratelli Cozza | Glass \$13, Bottle \$48

With lively bubbles and a crisp, fruity palate, this Prosecco is perfect for celebrations. Enjoy its apple and pear notes alongside appetizers or desserts.