



2100 E. Katella Ave.
 Anaheim, CA 92806
 714-935-0101



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to **START**

LOBSTER DIABLO
 One-pound of Maine lobster and bay shrimp baked in spicy Diablo sauce topped with Romano cheese and Japanese breadcrumbs, served on a bed of fresh-made potato chips 19.95

Monterey County Artichoke
 Picked at the peak of perfection, gently poached until tender, then marinated in herb vinaigrette and served charbroiled with lemon herb aioli 9.95

***Hawaiian Style Ahi Tuna Tartare**
 Sashimi grade ahi tuna with sweet chili soy sauce, English cucumbers, avocado and scallions. Served with togarashi rice crackers and wasabi caviar 12.95

Eastern Bay Jumbo Shrimp Cocktail
 Traditional Chesapeake-style shrimp is gently poached in Old Bay seasoning, served on crushed ice and accompanied with house-made cocktail sauce 11.95

Calamari
 Our calamari appetizers are flash-fried and prepared in one of these Catch styles:

Quiles- coated in sweet chili sauce with crispy corn tortilla chips and topped with salsa verde, sour cream and Cotija cheese 11.95

Provencale- tossed in a zesty butter sauce of Worcestershire, garlic, green onion, tomato and Tabasco 10.95

Fritti- served with lemon and tangy cocktail sauce 9.95

Cioppino Style Mediterranean Mussels or Sunburst Clams
 Your choice simmered in spicy marinara with onions, garlic, red wine and fresh herbs 10.95

Bubo's Costa Rican Ceviche
 A Salazar family recipe of citrus marinated shrimp, scallops and fresh fish with tomato, cucumber, onion, olives, capers, Tabasco and cilantro 11.95

Warm Blue Crab Au Gratin
 Tender artichoke hearts and baby spinach blended with four cheeses and served au gratin with warm garlic bread 9.95

Teriyaki Dragon Rolls
 Teriyaki marinated and grilled pork is mixed with shrimp and Asian vegetables, flash-fried in a delicate spring roll wrapper and served with a spicy black bean dragon sauce 8.95

THE HAT TRICK
 A house specialty of our Warm Blue Crab Au Gratin, Crispy Calamari Fritti and Teriyaki Dragon Rolls 27.95

Fresh Harvested Oysters of the Day
 Hours out of the water from Carlsbad Aqua Farms, freshly shucked and served with cocktail sauce, horseradish and red wine mignonette 11.95 per half dozen

***Sizzling Kona Kampachi Sashimi**
 Thinly sliced Hawaiian yellowtail is served over sushi rice, topped with green onion, cilantro and young ginger. Sizzling peanut oil lightly cooks the Asian aromatics, finished with chili soy sauce, truffle oil, crispy shallots and tobiko caviar 12.95

Asian Barbeque Pork Ribs
 Soy braised ribs lacquered with Mongolian barbeque sauce and slow-grilled until perfectly tender 11.95

***Steak and Eggs**
 The Catch version of steak tartare with Creekstone Farms prime sirloin, hand-diced and tossed with traditional ingredients. Served with American sturgeon caviar, toasted brioche and Worcestershire barbeque sauce 13.95

SIDES

5.00

Creamed Corn | Creamed Spinach | Garlic and Parsley Fries | Sautéed Garlic Spinach
 Truffled Wild Mushroom Mac n' Cheese | Garlic and Sherry Mushrooms
 Asparagus w/ Béarnaise | Roasted Corn off the Cob
 Maine Lobster Mashed Potatoes 13.95



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starter SALADS

Vermont Maple Salad

Mixed baby greens tossed with Vermont maple vinaigrette, crumbled Cotija cheese, Granny Smith apples, candied black pepper bacon and toasted pecans 7.95

Traditional Caesar

Crisp romaine and freshly baked croutons topped with grated Pecorino Romano cheese 6.95

Slice of Ice

Slice of ice-cold crisp iceberg lettuce with Point Reyes blue cheese, grape tomatoes, applewood smoked bacon, red onion and creamy blue cheese dressing 7.95

Caprese

Vine-ripened tomatoes, basil, fresh mozzarella, extra virgin olive oil and balsamic vinegar 8.95

Warm Baby Spinach

Tender baby spinach tossed in a warm applewood smoked bacon molasses vinaigrette with dried cherries, toasted pine nuts, julienne red pepper and shaved red onion 7.95

main SALADS

MASTER LOUIE SALAD

Classic Louie featuring both jumbo lump crab and whole bay shrimp with shredded iceberg lettuce, avocado, cool cucumber, hard-boiled egg, Roma tomato and house-made Louie dressing 20.95

Crab and Champagne

Butter lettuce tossed in champagne herb vinaigrette topped with fresh avocado, citrus crème fraiche jumbo lump crab, grape tomatoes and crispy onions 14.95

SOUPS

New England Clam Chowder

Traditional white chowder made of chopped clams, potatoes, leeks and finished with a shot of cream sherry 4.95 / 6.95

Maine Lobster Bisque

Cold water lobster bisque with brandy and crème fraiche adorned with chopped fresh chives 5.95 / 7.95

Baked French Onion Soup

Caramelized with sweet onions in a hearty beef broth, topped with a Frisco Bakery Sourdough crouton and baked with aged Gruyere cheese 6.95



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from the
SEA

Santa Monica Seafood is at the forefront of preservation and aquaculture efforts to ensure the bounty of our seas for generations to come. THE CATCH has partnered with Santa Monica Seafood to offer all our current and future enjoyment of fine ocean food.
www.santamonicaseafood.com



LEGENDARY CHILEAN SEA BASS

Our signature dish, served on a bed of fried basmati rice with crispy bay shrimp, ginger carrot puree, lemon butter and spicy sesame tomatoes 32.95

Scottish Loch Duart Salmon

Brushed with basil pesto and served on a bed of Languedoc white bean cassoulet and aged balsamic vinegar 25.95

The "Wharf" Cioppino

Savory and aromatic stew made with calamari, sunburst clams, Mediterranean mussels, shrimp, scallops and assorted fresh fish sautéed in spicy marinara with sweet onions, garlic, red wine and fresh herbs over linguini 24.95

DRUNKEN MAHI-MAHI

Lightly blackened and splashed with tequila over tomato risotto, accompanied by crab tostadas with tomatillo-avocado salsa and Cotija cheese 25.95

Grilled Centercut Swordfish

Garlic mashed potatoes, sautéed swiss chard, crisp bacon, Point Reyes blue cheese in a beurre rouge 26.95

Shrimp Christopher

Extra large Mexican white shrimp are butterflied and stuffed with crab, shrimp, scallops and fish. Served with roasted garlic mashed potatoes and sautéed rainbow chard 24.95

Victor's Fish and Chips

New England cod dipped in TAPS Fish House & Brewery's Cream Ale batter, deep fried and served with tartar sauce, garlic parsley fries and Louisiana hot slaw 16.95

Tasmanian Ocean Trout En Paupiette

Baked in parchment paper to combine the aromatic flavors of wild mushrooms, leeks, lemon, fresh herbs and extra virgin olive oil. Sprinkled with Maldon sea salt 25.95

***Blackened Ahi Tuna**

Quick seared and served on a bed of basmati almond citrus rice with steamed asparagus, bay shrimp and sweet chili butter sauce 25.95

Jumbo Maine Sea Scallops

Pan seared golden brown, served with a crispy potato croquette and sweet cream corn. Topped with jumbo lump crab meat and cherry tomato basil salad 25.95



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from the
LAND

Creekstone Farms Natural and Premium Black Angus Beef is the finest product available to consumers today. The beef on our menu is USDA-certified, aged 28 days for optimum tenderness and is wholesome and consistently satisfying. Served with Dauphinoise potatoes and asparagus.

16 oz. Ribeye

Hand-cut choice Angus Ribeye is tender and well marbled 28.95

14 oz. New York Strip

Cut from the strip loin part of the sirloin, this steak is particularly tender, yet less marbled 29.95

32 oz. Tomahawk Chop

Tender and well marbled bone-in ribeye 34.95

8 oz. Filet Mignon

The most-tender cut of beef 29.95

Master Chef Prime 8 oz. Top Sirloin

The most prized of sirloin cuts and a restaurant exclusive 22.95

The Add-Ons

Add jumbo lump crab Oscar-style 12.95

Add shrimp scampi 12.95

Add Western Australian lobster tail 44.95

Add Alaskan king crab legs 44.95

Double Header

Two filets, one with shrimp scampi, the other Oscar-style with jumbo lump crab, asparagus spears and hollandaise sauce 35.95

Red Wine Braised Creekstone Farms Beef Short Ribs

Lightly brushed with whole grain mustard served on a bed of roasted garlic mashed potatoes. Accompanied with seasonal vegetables and red wine braising jus 19.95

Fulton Valley Farms Free Range Chicken

Lemon and thyme roasted half chicken, using a Woodstone Vertical Rotisserie, served with seasonal vegetable and roasted potatoes, finished with garlic herb pan jus 19.95

Blackened Chicken Rigatoni Pasta

Lightly blackened chicken breast in a classic herb Alfredo sauce with crimini mushrooms, artichoke hearts, capers, roasted peppers and rigatoni pasta 17.95

The Classic CATCH Burger 12.95

Linguini Szechwan

A flavor fusion of marinated beef tenderloin and jumbo shrimp over linguini covered in spicy Thai sauce with shiitake mushrooms, broccoli and slivered green onions 20.95



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the CATCH LUNCH

SALADS

Blackened Salmon and Spinach Salad

Scottish salmon over baby spinach and mixed greens in a creamy herb vinaigrette. Garnished with a tropical mango salsa 14.95

Flash Seared Ahi Tuna Salad

Lightly seasoned Ahi tuna is flash-seared rare and served over an Asian vegetable soba noodle salad in sesame soy honey vinaigrette 13.95

VERACRUZ CHOPPED SALAD

Grilled sweet chili marinated jumbo shrimp, sweet mango, grilled corn, avocado, tomato, crispy tortillas and Cotija cheese with a roasted poblano pecan vinaigrette 12.95

The Cobb

Rotisserie chicken breast, applewood smoked bacon, avocado, vine-ripe tomato, chopped hard boiled egg and Point Reyes blue cheese with shredded iceberg lettuce, tossed tableside in blue cheese and herb vinaigrette dressing 12.95

Traditional Caesar

Crisp romaine and freshly baked croutons with grated Pecorino Romano cheese 8.95, charbroiled chicken add 3.95; blackened salmon add 6.95; or grilled jumbo shrimp add 4.95

SANDWICH BOARD

All sandwiches are accompanied with fresh garlic and parsley fries

Cuban Press

Thinly shaved herb-roasted pork loin and smoked ham, pressed until warm with pickled onions, Gruyere cheese, pickles and mustard aioli 11.95

B.L.A.T.T.

Applewood smoked bacon, lettuce, avocado, sliced roasted turkey and vine-ripe tomato on squaw bread with green goddess dressing 11.95

The Beefeater

Thinly shaved house-roasted beef served on toasted sour dough bread with cheddar cheese and horseradish aioli with au jus 12.95

The RiBI

Barbequed St. Louis cut pork ribs on a hoagie roll with sweet onions and dill pickles. Sound familiar? 13.95

MAINE LOBSTER AND SHRIMP ROLL

Gently poached Maine lobster and bay shrimp in a light aioli, served in a toasted brioche roll with fresh made truffled potato chips 14.95

Fried Egg B.L.T.

Taking an American classic to the next level. Toasted sour dough bread, mayonnaise, iceberg lettuce, beefsteak tomato, aged cheddar cheese, applewood smoked bacon and three fried eggs over easy 9.95

Primanti Brothers

A Pittsburgh classic served on toasted sour dough bread piled high with steamed deli-style pastrami, provolone cheese, french fries, vinegar slaw and tomatoes 10.95

Blackened Pacific Ono Fish Tacos

Blackened Pacific Ono in corn tortillas with shredded cabbage, guacamole and chipotle sour cream. Served with dirty rice, pico de gallo and black beans 12.95

BURGERS

Classic CATCH Burger

12-ounces of lean ground chuck broiled to order, covered with aged cheddar cheese and garnished with sweet red onion, vine-ripe tomato, mayonnaise and lettuce 10.95

The Sun Devil

"Throwdown Contest Winner" A toasted brioche bun with cheddar cheese, shredded iceberg lettuce, crisp bacon strips and flash-fried dill pickles, cherry peppers, jalapeños, sweet onions and pepperoncinis. "Sneaky good and addicting" 12.95

The Napa Valley

Fried goat cheese encrusted with bread crumbs and fresh herbs garnished with red pickled onions, herb vinaigrette marinated and grilled portabella mushrooms, butter lettuce, roasted garlic aioli, and drizzled with a red port wine reduction. Served on toasted brioche bun. Goes perfect with a glass of Cabernet! 11.95

Ballpark Bacon Burger Dog a.k.a "The Bur-dog-on"

All of your ballpark favorites in one. The perfect balance of a hot dog, hamburger and pretzel uniquely combined. Tortilla chips and nacho cheese complete your ballpark experience 12.95

The "OMG"

Four pounds of lean ground chuck broiled to order, topped with ten slices of aged cheddar cheese, half head of iceberg lettuce, tomato, red onion, mayonnaise and dill pickles. Served on a 14 inch bun with two pounds of french fries. Sharing highly recommended 35.95

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after dinner
DRINKS

Cognac/Armagnac

- Courvoisier VS 7.75
- Hennessy VS 8.75
- Navan 9.00
- Hennessy VSOP 11.50
- Hennessy XO 25.00
- Remy Martin VSOP 11.50
- Remy Martin XO 25.00
- Remy Martin Louis XIII 180.00

Cordials

- Grand Marnier 8.00
- Sambuca Romana 7.50
- Sambuca Romana Black 7.50
- Disarono Amaretto 9.00
- Frangelico 7.50
- Bailey's 7.50

Ports and Grappas

- Fonseca "10 Year" Tawny 8.00
- Sanedman "Founders" 9.00
- Dow's "Late Bottle Vintage" 10.00
- Warre's Vintage '85 25.00
- Castello Banfi Grappa 10.00
- Nonino Picolit Grappa 30.00

Dessert Wine

- EOS "Tears Of Dew" 9.50
- Dolce 25.00
- Chateau d'Yquem 26.00

DESSERTS

Milk n' Cookies

A trio of fresh baked cookies served with an ice cold glass of milk 7.95
Please allow our pastry chef twenty minutes

Chocolate Soufflé

Served with chocolate hazelnut sauce, fresh whipped cream and sprinkled with powdered sugar 7.95
Please allow our pastry chef thirty minutes

"HOT CHOCOLATE"

Rich chocolate coated ice cream turtle sundae with salted walnuts, caramel and graham crackers
flamed table side 12.95
Sharing recommended.

Bananas Foster

Originally created at Brennan's in New Orleans. Fresh bananas sautéed in dark rum caramel sauce, served with banana cake and vanilla bean ice cream 6.95

Hostess® Platter

Relive your childhood favorites with a trio of Hostess® snack cakes. Hostess Cupcake® malted milk shake, coconut banana cream pie Zinger® and a crispy sweet batter fried Twinkie® 9.95

Classic Crème Brûlée

Caramelized Tahitian vanilla bean custard, with fresh berries and a sliced almond tuile 7.95

Mixed Berry Cobbler

Strawberries, blueberries, raspberries and blackberries topped with an almond oat crumble baked to order. Served with vanilla bean ice cream 9.95
Please allow our pastry chef thirty minutes

Trio of Fresh Fruit Sorbet

Please check with your server for today's selection 5.95