



CATCH RESTAURANT & LOUNGE

Dinner Menu

Address: Morgan's Harbour

Phone: (345) 949 4321

Cuisine: Seafood

FROM THE LAND

Bone In Short Rib	CI\$32
Roasted carrots and parsnips, celery root puree, jus	
Oxtail Ravioli	CI\$25
Braised jerk oxtail, butterbean puree, tomato pepper jam	
Lamb Duo	CI\$33
Braised Lamb Shank, Grilled Lamb Chops, Polenta, Lamb Jus	
16oz Angus Rib Eye	CI\$44
8oz Angus Beef Fillet	CI\$40
Grilled, roasted brussels sprouts, new potatoes, cipollini onions, Shiraz Demi	
Jerk Chicken Roulade	CI\$25
Stuffed with jerk spinach mousse, mashed potatoes, local vegetables, red pepper sauce	
Harissa Crusted Lamb	CI\$37
Lemon Couscous with Tomato, Cucumber, Herbs, Merguez Sausage	
Harissa Crusted Rack of Lamb	CI\$37
Couscous salad with cucumber, tomato, herbs and house-made de merguez sausage	
Duck Frites	CI\$28
Crispy duck confit, house cut fries, kale and pumpkin salad	

APPETIZERS

Catch Tasting Plate	CI\$18
Fresh catch ceviche, tuna sashimi, tuna and wahoo tartare, local crudo	
Home Smoked Salmon	CI\$13
Fennel grapefruit salad, lemon dill tartar, daikon, salmon caviar	

Local Crudo	CI\$14
Sliced local fish with basil oil, apple, star fruit	
Duck Duo	CI\$15
Home Smoked Duck Breast, Foie Gras Brulee, Sweet n Sour Figs, Arugula	
Fresh Catch Ceviche	CI\$13
Pickled spiced onions, jicama, scallion, oranges	
Crispy Octopus	CI\$17
Coriander toasted octopus, local herbs salad, butterbeans, red pepper sauce	
Pork n Scallop	CI\$16
Pork belly porchetta, seared scallop, apple celery salad, sauce amatriciana	
Tuna and Wahoo Tartar	CI\$15
Diced local tuna and wahoo, seaweed salad, avocado, sesame soy dressing, wonton chips	
Burrata	CI\$15
Local tomato, local arugula, aged balsamic	
Cracked Conch	CI\$12
Lightly Breaded, Spiced Tartar Sauce	
Bresaola	CI\$13
Thin sliced house cured beef, shaved parmesan, local arugula	
Tuna and Wahoo Duo	CI\$15
Local wahoo and tuna carpaccio, cilantro, lime, scallion and local wahoo and tuna tartar, ginger sesame sauce, crispy wonton	
Mussels	CI\$13
Leeks, garlic, white wine, butter, tomato	
Oxtail Ravioli	CI\$15
Braised jerk oxtail, butter bean puree, tomato, pepper jam	
Catch Croquettes	CI\$11
In-house smoked local fish, spiced tartar sauce	
Tuna Sashimi	CI\$14
Sliced local tuna, fried avocado, pickled jicama, spiced unagi sauce, wasabi greens, spiced aioli	

SALADS

House Salad	CI\$7
Local greens, carrot ginger orange vinaigrette, local tomatoes, cucumbers, onions	
Beet Salad	CI\$11
Local arugula, roasted beets, oranges, crispy goat cheese, beet vinaigrette	
Kale Salad	CI\$9
Local kale, pomegranate, pickled jicama, feta croutons, lemon thyme season pepper vinaigrette	

FROM THE SEA

Grilled Snapper	CI\$31
Blackened shrimp over broccolini and green bean almondine, lemon herb butter sauce	
Bouillabaisse	CI\$39
Sea bass, lobster, mussel, shrimp and scallop lemongrass skewer, fennel tomato saffron broth, new potato, leek	
Crusted Mahi Mahi	CI\$29
Pink peppercorn and panko crusted mahi filet, roasted pumpkin, sautéed callaloo, coconut pumpkin sauce	
Seared Tuna	CI\$31
Asian marinated local tuna steak, sesame cabbage, shitake, green bean salad	
Crispy Trigger	CI\$28
Fried crispy trigger, escovitch, creole whipped potatoes, tartar sauce	
Seafood Pasta	CI\$31
Linguine with shrimp, scallops, mussels, lobster, fresh fish, crab, tomato saffron sauce	
Local Lobster	
Broiled, vegetables, roasted potato, lemon butter (\$MP)	
Steamed Local Grouper	CI\$32
Asian glaze, wasabi aioli, potato mash, bok choy	
Snapper and Shrimp Cayman Style	CI\$31
Local red snapper, jumbo shrimp, sweet and spicy pepper and onion sauce, coconut rice, vegetables	
Catch of the Day	
Grilled or blackened, roasted potato, vegetables with the choice of lemon butter sauce or chimichurri (\$MP)	

Last updated: Thu 17 Sep, 2020