



CATCH RESTAURANT & LOUNGE

Lunch Menu

Address: Morgan's Harbour

Phone: (345) 949 4321

Cuisine: Seafood

APPETIZERS

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\$14
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 Sashimi	CI\$14
Sliced local tuna, fried avocado, pickled jicama, spiced unagi sauce, wasabi greens, spiced aioli	
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 Tartare	CI\$15
Diced local tuna and wahoo, seaweed salad, avocado, sesame soy dressing, wonton chips	

Mussels	CI\$13
Leeks, garlic, white wine, butter, tomato	
Oxtail Ravioli	CI\$15
Braised jerk oxtail, butterbean puree, tomato pepper jam	
Catch Croquettes	CI\$11
In-house smoked local fish, spiced tartar sauce	
Catch Tasting Plate	CI\$18
Fresh catch ceviche, tuna sashimi, tuna and wahoo tartare, local crudo	

MAIN COURSES

Crispy Escovitch	CI\$19
Crispy fried local catch, escovitch marinated vegetables, spiced tartar sauce	
Fish Tacos	CI\$19
Local fish, cabbage, avocado, pico de gallo, lime cream	
Smoked Salmon Club	CI\$16
House cured and smoked, lettuce, tomato, dill cucumber yogurt, home cured porchetta bacon	
Seafood Cake Burger	CI\$15
Mix of fresh fish, shrimp, scallops, served with lettuce, tomato and onion on a bun with spiced tartar sauce	
House Burger	CI\$14
Grilled burger with home cured porchetta bacon, Muenster cheese, french onion aioli, tomato pepper jam, lettuce, tomato and onion	
Lamb Merguez	CI\$17
House-made lamb patty, dill ciabatta bread, toasted cumin aioli, dill cucumber sauce, pickled onions, arugula, roasted red peppers with polenta fries or Greek salad	
Rueben	CI\$17
House-made pastrami on homemade onion rye, sauerkraut, thousand island, Swiss cheese	
Steak Frites	CI\$19
Marinated grilled sliced steak with hand cut fries and pepper demi, arugula side salad	
Shu Mai Burger	CI\$17
Grilled Ground Beef, Pork and Diced Shrimp with Kimchi Ketchup, Herbs, Pickled Cucumber and Daikon Lettuce	

Jerk Chicken Quinoa Salad**CI\$14**

Quinoa tossed with pumpkin, beets, arugula, cucumbers and tomatoes in red wine vinaigrette topped with grilled jerk chicken

Seafood Pasta**CI\$25**

Linguine with shrimp, scallops, mussels, lobster, fresh fish, crab in a tomato saffron sauce

Local Tuna Nicoise**CI\$21**

Seared local tuna, green beans, red onions, boiled new potato, hard boiled egg, olives

Cayman Style Fish**CI\$19**

Grilled or fried fresh catch, coconut rice and Cayman sauce

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

Fish of the Day

Served Grilled or Blackened with your choice of salad. Ask your server for the daily selection (Market Price)

Last updated: Thu 17 Sep, 2020