



## CATCH RESTAURANT & LOUNGE

### Lunch Menu

**Address:** Morgan's Harbour

**Phone:** (345) 949 4321

**Cuisine:** Seafood

## APPETIZERS

<b>Home Smoked Salmon</b>	<b>CI\$13</b>
Fennel Grapefruit Salad, Lemon Dill Tartar, Daikon, Salmon Caviar	
<b>Local Crudo</b>	<b>CI\$14</b>
Sliced local fish with basil oil, apple, star fruit	
<b>Duck Duo</b>	<b>CI\$14</b>
Home Smoked Duck Breast, Foie Gras Brulee, Sweet n Sour Figs, Arugula	
<b>Fresh Catch Ceviche</b>	<b>CI\$13</b>
Pickled spiced onions, jicama, scallion, oranges	
<b>Crispy Octopus</b>	<b>CI\$17</b>
Coriander toasted octopus, local herbs salad, butterbeans, red pepper sauce	
<b>Pork n Scallop</b>	<b>CI\$16</b>
Pork belly porchetta, seared scallop, apple celery salad, sauce amatriciana	
<b>Tuna Sashimi</b>	<b>CI\$14</b>
Sliced local tuna, fried avocado, pickled jicama, spiced unagi sauce, wasabi greens, spiced aioli	
<b>Burrata</b>	<b>CI\$15</b>
Local tomato, local arugula, aged balsamic	
<b>Cracked Conch</b>	<b>CI\$12</b>
Lightly breaded, spiced tartar sauce	
<b>Bresaola</b>	<b>CI\$13</b>
Thin sliced house cured beef, shaved parmesan, local arugula	
<b>Tuna and Wahoo Tartare</b>	<b>CI\$15</b>
Diced local tuna and wahoo, seaweed salad, avocado, sesame soy dressing, wonton chips	

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

## MAIN COURSES

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

<b>Jerk Chicken Quinoa Salad</b>	<b>CI\$14</b>
Quinoa tossed with pumpkin, beets, arugula, cucumbers and tomatoes in red wine vinaigrette topped with grilled jerk chicken	
<b>Seafood Pasta</b>	<b>CI\$25</b>
Linguine with shrimp, scallops, mussels, lobster, fresh fish, crab in a tomato saffron sauce	
<b>Local Tuna Nicoise</b>	<b>CI\$21</b>
Seared local tuna, green beans, red onions, boiled new potato, hard boiled egg, olives	
<b>Cayman Style Fish</b>	<b>CI\$19</b>
Grilled or fried fresh catch, coconut rice and Cayman sauce	

## SALADS

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

## FROM THE SEA

<b>Fish of the Day</b>
Served Grilled or Blackened with your choice of salad. Ask your server for the daily selection (Market Price)

Last updated: Thu 17 Sep, 2020