

Appetizers

Red Stripe Beer Calamari	Marinated 24 hours in Red Stripe Jamaican Beer, topped with roasted red pepper remoulade	8
Coconut Shrimp	Six large shrimp with a piña colada dipping sauce	9
Lobster Escargot	Lobster, garlic, butter, Parmesan and Romano cheeses, topped with Panko bread crumbs	12
Blackened Beef Tips	Black beans, roasted corn salsa, red pepper remoulade	7
Grouper Tacos	Blackened grouper, cabbage, cilantro, red onion, citrus vinaigrette and pink chipotle mayonnaise	8
Jumbo Lump Crab Cake	Lump crab, Jamaican spices and Island Mango Salsa	9
Garlicky Guacamole	Fresh, ripe avocados, red onion, garlic, tri-color tortilla chips	9
Shredded Pork and Sweet Plantains	Fried plantains, slow-roasted, shredded pork and guava barbecue sauce served with Jamaican cole slaw	7
Queso Fundido	Pepper Jack, goat and white American cheeses, chorizo sausage, roasted Poblano pepper, tri-colored tortilla chips	7
Braised Blue Cheese Mussels	Applewood smoked bacon, lemon juice, white wine, blue cheese crumbles, and mixed greens	8
Coconut Curry Mussels	Coconut curry lime broth	8
Garlicky Shrimp	Six large char-broiled shrimp, garlic butter sauce, roasted tomato vinaigrette	8
BBQ Shrimp	Jumbo shrimp stuffed with fresh basil, wrapped in Applewood smoked bacon, pineapple jalapeño salsa	9
Oysters	Prime oysters off the coast of Texas	Raw 8 · Rockefeller 10
Seared Tuna	Sushi Grade Tuna, Seared in sesame seeds, wasabi, soy sauce	9


Flatbreads

Margarita	Roma tomato, fresh mozzarella, fresh basil	6
Shrimp Scampi	Shrimp, garlic, white wine, sweet butter, a three cheese blend	8
Blackened Beef Tips	Blue cheese, a balsamic reduction, fresh arugula	8
Jerk Chicken	Feta cheese, diced Roma tomato	7

Sushi

Edamame	Steamed and seasoned with sea salt	6
	Crunchy Tuna Roll INSIDE: spicy tuna, avocado. OUTSIDE: crunchy tempura	7
	Volcano Roll INSIDE: Ahi Tuna, asparagus, cream cheese, avocado. OUTSIDE: warm spicy conch, crab meat	11
California Roll	INSIDE: crab meat, cucumber, avocado	5
Hawaiian Roll	INSIDE: coconut shrimp, cream cheese, asparagus, cucumber. OUTSIDE: mango, avocado, roasted macadamia nuts, coconut flakes	10
Tampa Roll	INSIDE: Fresh grouper tempura, avocado. OUTSIDE: smelt roe	8
Lobster Tempura Roll	INSIDE: lobster, fresh salmon, avocado, cream cheese. OUTSIDE: crunchy tempura	12
Fire Roll	INSIDE: spicy tuna, cucumber, avocado and crab meat. OUTSIDE: spicy scallops	11
Eel Roll	INSIDE: Eel, cucumber, cream cheese OUTSIDE: eel	9
Spider Crab Roll	INSIDE: soft shell crab Panko encrusted, avocado. OUTSIDE: spicy mayonnaise, smelt roe	9
West Park Tower Roll	Layered sushi rice, spicy tuna, crab meat, avocado and shrimp tempura, topped with eel sauce	11

Salads and Soups

	St. Martin Salad Grilled Jerk spiced chicken or shrimp, roasted macadamia nuts, mixed field green, goat cheese, island mango salsa and citrus vinaigrette dressing	12
The Fish Salad	Skewered large shrimps, scallops and fresh fish grilled. Mixed greens and Portobello mushroom, tropical citrus vinaigrette dressing.	12
Asian Salad	Mixed greens, carrot, red onion, tomato, mango salsa, toasted macadamia nuts, ginger dressing	6
The Classic Wedge Salad	Iceberg lettuce, Gorgonzola cheese, Applewood smoked bacon, balsamic vinaigrette dressing	7
Catch Salad	Mix greens, carrot, red onion, tomato, citrus vinaigrette dressing Add to any entrée \$2.90	6
Caesar Salad	Fresh cut romaine, Romano and Parmesan cheeses, house made dressing and crispy croutons ADD to any entrée \$2.90 Enjoy and ADD Calamari 8 · Jerk Chicken 8 · Skewered Shrimp 8 · Petite Filet 12 · Fresh Salmon 12	6
Lobster Bisque	Signature Catch Twenty-Three bisque	6
French Onion Soup	Sweet onion, brandy beef broth, croutons, melted cheese	6
Caribbean Fish Stew	Sea bass, grouper, tuna, mahi, sweet potato, chayote, turnips, light seafood broth	5

Certified Fresh Fish

Fish is brushed with olive oil and Key lime juice, cooked over a pecan wood grill. Entrées include coconut rice and choice of side.

Served with choice: Island Mango Salsa, Garlic Cilantro Butter Sauce, Spinach Rockefeller, Roasted Creole Tomato, Coconut Rum Sauce, Banana Daiquiri Sauce or Pico de gallo with Sliced Avocado \$2

Add Catch or Caesar Salad 2.90

Wild Mahi Mahi	Firm meat with a large flake and a mild, sweet flavor	16
Chilean Sea Bass	Meat pearly, snow white, large flakes, very moist and tender	24
North Atlantic Salmon	High protein content and mild flavor	16
Local Black Grouper	Snow white meat, buttery and rich	24
New England Scallops	Very mild flavor	22
Tilapia	Sweet, mild taste with lean flesh and a medium-firm, flaky texture	13
Yellowfin Tuna	Moderately rich flavor, firm and meaty	22
Maine Lobster Tails	Twin 4–5 ounce tails, broiled and served with drawn butter	28

Fish with a Twist

Entrées include Coconut Rice and choice of Side. Add Catch or Caesar Salad 2.90



Macadamia Encrusted Chilean Sea Bass

Our Signature Dish. A Chilean Sea Bass encrusted with macadamia nuts, served on citrus buerre blanc sauce, topped with Island Mango Salsa

28

Stuffed Grouper	Black grouper topped with crab meat, ginger and cilantro on a pool of garlic, Key lime and white wine sauce	27
Paella	Large shrimp, mussels, chicken and chorizo sausage, peas, and tomatoes. A wine, garlic, saffron broth over rice	18
Stuffed Shrimp	Four jumbo shrimp, stuffed with super lump crab meat, ginger, and cilantro on a pool of garlic, Key lime, and white wine sauce	24
Guava Salmon	Stuffed with fresh basil and wrapped in Applewood smoked bacon on guava barbecue sauce, topped with roasted corn salsa	17
Seafood Trio	Three of our delicious entrées. Sautéed grouper, peppercorn encrusted tuna and grilled sea bass served with citrus buerre blanc sauce	28
Peppercorn Tuna Sashimi	Tri-color peppercorns encrusted sushi grade tuna	23
Sautéed Grouper	Hearts of palm, tomatoes and mushrooms in a cream sauce	24
Seared Scallops	Fresh U10 dry scallops, pan-seared, roasted plantain daiquiri sauce	22
Shrimp Duo	A combination of stuffed shrimp and coconut shrimp	21

Steaks & Chops

Cooked over a pecan wood grill. Entrées include roasted garlic mashed potato and choice of side

Add Catch or Caesar Salad 2.90

Filet Mignon	6 oz. 22 9 oz. 25 13 oz. 30	Chopped Steak	10 oz. 14
red wine reduction sauce		grilled onions, red wine reduction sauce	
Ribeye	14 oz. 23	Lollipop Pork Chop	12 oz. 15
grilled onion, chimichurri sauce		blackberry red zinfandel sauce	
New York Strip	14 oz. 23	Lamb Chops	3–4 oz. 22
		honey balsamic glaze	

Chef's Specialties

Entrées include garlic mashed potato and choice of side. Add Catch or Caesar Salad 2.90

Caribbean Chicken	Jerk spiced chicken breast, goat cheese, sun-dried tomato cream sauce	13
Steak Diane	Twin filet medallions, Portobello mushrooms, rich brandy cream sauce	26
Jamaican Jerked Pork Tenderloin	Jerk spiced rubbed flamed-grilled and served with a Captain Morgan® Original Spiced Rum sauce and roasted corn salsa	12
Cuban Style Pork Ribs	Slow roasted and basted ribs, served with guava barbecue sauce	half rack 12 full rack 20

Catch's Casual Choices

Add Catch or Caesar Salad 2.90

Catch Pasta	Sautéed chicken, artichoke hearts, white wine, garlic, shallots, fresh basil, olive oil	15
Grouper Sandwich	Fried, blackened or grilled grouper served with shoestring fries	10
Catch's Famous Burger	8 ounce, fresh ground chuck, lettuce, vine ripe tomato, red onion, served with shoestring fries	9
Blue-Bacon Burger	8 ounces of fresh Ground Chuck, topped with blue cheese, Applewood smoked bacon, lettuce, vine ripe tomato and red onion served with shoestring fries	12
Jumbo Lump Crab Cake Sandwich	Maryland style, roasted red pepper remoulade, Island Mango Salsa and Jamaican cole slaw	12
BBQ Pork Sandwich	Guava barbecue, Applewood smoked bacon, cheddar cheese, lettuce, vine ripe tomato, red onion, shoestring fries	10