

CATCH 19

nineteen broad street red bank, new jersey

TO START

BABY COCKLES & MUSSELS 16

jalapeno, chive, dried serrano broth, salumi

CRAB CAKE 16

jumbo lump crab, prosciutto, sun dried tomato reduction

CRISPY CALAMARI 16

orange segments, slivered peppers, citrus & cherry pepper aioli

TUNA CARPACCIO 16

paper thin tuna, capers, radish, cucumber, truffle, garlic croutons

PEI MUSSELS 16

Fresh mussels, tomato, Sambuca, artichoke hearts, grilled crostini

ANGRY SHRIMP & LOBSTER 23

"Sinister" sauce with baguette crostini

SOUPS & SALADS

ICEBERG WEDGE 12

smoked charred bacon, pickled red candied onions, gorgonzola ranch

CAESAR SALAD 12

crisp romaine, homemade caesar dressing, garlic crouton, grana padano

CRISPY GOAT CHEESE & LOCAL APPLE 12

Heirloom tomato, candied walnuts, poached apple

ST. ANTHONY LOBSTER SALAD 18

Iceberg, grana padano, lobster, citrus dressing

ROASTED BEET AND GOAT CHEESE 14

Pecan pesto, arugula, citrus glaze, fresh goat cheese

CATCH CHOWDER 7

"Manhattan style"

FRENCH ONION SOUP 9

4 cheese, frizzled onions

ADD CHICKEN 6 * SHRIMP 6 * SALMON 8 * STEAK 8

FRESH CATCH

main

ATLANTIC SALMON 32
ATLANTIC TUNA "STEAK" 35
CHILEAN SEA BASS 38
BRONZINI 40
BAY SCALLOPS 36
PORK CHOP 34
BONE IN RIBEYE 54
BONE IN FILET 54
TWIN CHICKEN BREASTS 30
COLORADO LAMB RACK 51
SWORDFISH 30

side - 6

GRILLED ASPARAGUS
WILD SHROOMS
ARUGULA SALAD
MIXED GREENS
QUINOA "FRIED RICE"
CARAMELIZED BUTTERNUT SQUASH
BRUSSELS WITH LOCATELLI
FINGERLING TOSTONES
HORSERADISH SMASHED POTATOES
BROCCOLI RABE
CREAMED SPINACH

sauce

LEMON CAPER
YUZO BEURRE
VEAL DEMI
MONTREAL BUTTER
CHIPOTLE TARTAR
SINISTER SAUCE
CHIMMICHURRI
AU POIVE
SWEET CAJUN GLAZE

THE PREPARED CATCH

"FORAGERS" RIGATONI 18

wild mushrooms, cream, grana padano, truffle

C19 BURGER 14

Prime burger, LTO, aged cheddar, sinister fries

PAN SEARED DAY BOAT SCALLOPS 18

Caramelized butternut squash with crispy pancetta, pumpkin seed, Cajun glaze

CHILEAN SEA BASS TACOS 15

3-fresh Chilean sea bass tacos, soft shell, fresh homemade Asian Slaw, miso

"INSANE" LOBSTER ROLLS 18

on freshly baked croissants. **Limited Supply**

BUCATINI AMATRICIANA 16

Fresh lobster, bucatini, roasted tomato, spicy guanciale, breadcrumbs

CRISPY CHICKEN BREAST 14

crispy potatoes, asparagus, lemon-caper vinaigrette.

SPICY EIGHT HERB SALMON 16

Heirloom tomatoes, arugula, single vineyard olive oil

SAL CLASSIC 18

Breaded chicken, long hots, burrata, garlic bread

PAN SEARED TUNA 15

Herb encrusted #1 ahi tuna, seared rare sliced over an arugula salad, with crispy capers, cucumber, and potato

LOBSTER BLT 22

Bacon, avocado, lobster, L&T, yuzu aioli