

CATCH 19

SMALL PLATES
APPETIZERS

- 4 EACH -

- Popcorn (Daily Seasoning)
- Below Served on Crostini
- Artichoke Puree
- Olive Tapenade
- Roasted Pepper
- Wild Beets, Goat Cheese
- Fig and Bacon

• BABY COCKLES & MUSSELS 16 •

Jalapeño, chive, dried serrano broth, salumi

• FRANKIE'S BAKED CLAMS 14 •

Middle neck clams, broccoli rabe pesto, breadcrumb, bacon butter

• CRAB CAKE 17 •

Jumbo lump crab, prosciutto, sun dried tomato reduction

• CRISPY CALAMARI 16 •

Orange segments, crispy peppers, citrus & cherry pepper aioli

• TOMATO & BURRATA 16 •

Burrata, olive oil, and manidori

• CHAR GRILLED OCTOPUS 15 •

Blood orange glazed & charred octopus, fennel tomato salad, watermelon radish

• TUNA CARPACCIO 16 •

Paper-thin tuna, bloomed capers, radish & cucumber, truffle, garlic croutons

• PEI MUSSELS 16 •

Crispy artichoke hearts, hand pressed tomato, garlic crostini

• BEEF CRUDO 17 •

"Seared and sliced raw", arugula & grana padano, mini crunch, black truffle, olive oil

• LOBSTER & AVOCADO "PARIS" 18 •

Fresh lobster, maché, avocado, cold pressed olive oil

• MANGO SALMON "TARTARE" 16 •

Pineapple mango, salsa, radish, lime dressing, sashimi

• TUNA POKE 18 •

Yuzu, sashimi tuna, avocado, mango paper, sesame

• ANGRY SHRIMP AND LOBSTER 23 •

"Sinister" sauce with baguette crostini

"A ROUND FOR THE GUYS" 16

MAIN

- À la Carte -

MEAT:

- 18 Oz Bone in Ribeye • 50
- 14 Oz Bone in Filet • 48
- 16 Oz Frenched Pork Chop • 28
- Twin 8 Oz Chicken Breasts • 24
- Colorado Lamb Rack • 45
- 40 Oz Beef Porterhouse (For 2) • 98
- *ALL BEEF IS AGED PRIME BEEF*

FISH:

- 26 • Atlantic Salmon
- 29 • Atlantic Tuna "Steak"
- 30 • Chilean Sea Bass
- 34 • Bronzini
- 30 • Bay Scallops
- 24 • Swordfish
- MKT • Fresh Catch Whole Fish

SIDES

- 6 Each -

- Twice Baked Potato
- Sweet Baked Potato
- Horseradish Smashed Potatoes
- Caramelized Butternut Squash
- Creamed Spinach
- Frizzled Onions

- 9 Each -

- Grilled Asparagus
- Wild Mushrooms
- Quinoa "Fried Rice"
- Brussels with Locatelli
- Sautéed Broccoli Rabe
- Caramelized Cipollini Onions

SAUCE

- Lamb Demi
- Lemon Caper
- Fresh Chimichurri
- Montreal Butter
- Sinister Sauce
- Au Poive
- Veal Demi
- Chipotle Tartare
- Yuzu Beurre
- Sweet Cajun Glaze

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to food-borne illness.

SOUPS/SALADS

• ICEBERG WEDGE 12 •

Smoked bacon, pickled red candied onions, gorgonzola

• TOMATO "STACK" 12 •

Heirloom tomato. Gorgonzola, pinenut, grilled onion, balsamic reduction

• CAESAR SALAD 12 •

Crisp romaine, homemade Caesar dressing, garlic, crouton, grana padano

• CRISP GOAT CHEESE & LOCAL APPLE 12 •

Heirloom tomato, candied walnuts, poached apple

• ROASTED BEET AND GOAT CHEESE 14 •

Pecan pesto, arugula, citrus glaze, fresh goat cheese

• SHAVED FENNEL 16 •

Grapefruit, orange, arugula, citrus drizzle

• FRENCH ONION SOUP 9 •

4 cheese, frizzled onions

• CATCH CHOWDER 7 •

"Manhattan style"

• SWEET & TANGY CHILEAN SEA BASS 36 •

Miso glaze, braised wilted greens, "sticky" coconut rice, blood orange drizzle

• PAN SEARED DAY BOAT SCALLOPS 34 •

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

• THE FINEST CIOPPINO 31 •

Nightly preparation

• SESAME ENCRUSTED TUNA 33 •

Seared and sliced, around an Asian vegetable sauté, sesame ponzu sauce finished with sweet cucumber sake

• CLAM LINGUINE 28 •

Baby cockles or mixed clams, simply prepared to perfection, finished with wilted arugula

• SPICY EIGHT HERB SALMON 30 •

Pan-seared salmon, 8-herb crust, blood orange glaze, quinoa "fried rice"

• FRENCHED PORK CHOP 32 •

Wild mushrooms, porcini crust, caramelized chipollini

• BONE IN RIBEYE 54 •

Cast iron seared, then drenched in "love", served with charred red onions and grilled asparagus

• COLORADO LAMB 49 •

Herb encrusted, char broiled, finished with "Ted's Secret Seasoning"

• BRICK CHICKEN "TUSCAN STYLE" 28 •

Pan-seared under a brick, roasted garlic, caramelized chipollini, whole long hots, crispy potatoes

• KING CRAB CARBONARA 32 •

King crab, pancetta, cream, sweet fresh peas, truffle, penne

• SWORDFISH MILANESE 32 •

Wilted broccoli rabe, 2-minute egg, wild herbs

• BUCATINI AMATRICIANA 29 •

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

• C19 BURGER 18 •

Prime burger, lettuce, tomato, onion, aged cheddar, sinister fries