

STARTERS

Salmon Chowder 10
house-made creamy chowder, applewood bacon, yukon gold potatoes, lemon oil, grilled bread for dipping

SHAREABLES

Coconut Shrimp 13
five-spice crispy shrimp, Thai sweet chili sauce

Cabo Calamari 14
crispy calamari, fried lemon slices, Fresno chile, chipotle aioli

Sticky Ribs 15
pan-glazed Korean-style pork ribs, sesame seeds, scallions, spicy cucumber banchan

Guaca-Poke* 15
original ahi poke, guacamole, micro cilantro, house-made tortilla chips

Guac & Chips 10
guacamole, micro cilantro, house-made tortilla chips

SUSHI BAR

STARTS 5

Shiitake Miso Soup
Steamed Edamame Shells
Miso Side Salad
Wakame-Cucumber Salad

SUSHI ROLLS 11

8pc roll, pickled ginger, wasabi

Spicy Tuna*
serrano ahi poke, cucumber, daikon sprouts, sesame seeds, sriracha aioli

California Roll
hand-picked crab salad, avocado, cucumber, sesame seeds

Pacific Catch

WESTCOAST FISH HOUSE

SUSTAINABLE SEAFOOD | PACIFIC FLAVORS | WESTCOAST STYLE

Fish Bar

POKES w/ wonton chips

Original Ahi* 13
yellowfin tuna, sesame-soy marinade, sweet onion, red pepper flakes

Korean Ahi* 13
yellowfin tuna, gochujang, soy glaze, kimchi, onions, sesame seeds

Serrano Ahi* 13
yellowfin tuna, sweet onion, sriracha aioli, serrano chile

AHI POKE "BOMBS" 3 Bombs 14 | 1 Bomb 5
inari sweet-soy pocket, seasoned sushi rice, choice of pokes

POKE & CEVICHE TRIO 23
sampler of pokes and ceviches, pick 3, wonton and/or tortilla chips

CEVICHEs w/ tortilla chips

Classic Sea Bass* 13
striped sea bass, lime marinade, avocado, red onion, cucumber, Fresno chile, cilantro

Baja Shrimp 13
fresh lime marinade, avocado, Fresno chile, cilantro

VEGGIES & SIDES

Thai Brussels 9
Turmeric-Tahini Cauliflower 9
Miso-Butter Broccoli 9
Mexican "Elote" Corn on the cob 9
Kimchi Fried Rice 9
add sunny-side egg* +2
House Salad miso dressing 9
Fries 7 sweet potato, furikake, seasoned or regular

Scan here to learn more about our sustainable sourcing



TACOS with black beans, choice of fries, miso salad or chips & salsa
2 Taco Platter 16 | 3 Taco Platter 19 | a la carte Taco 6

Traditional Baja crispy Alaskan cod, cabbage, cilantro, avocado-tomatillo salsa, jalapeño tartar

Grilled Fish choice of sea bass or salmon, spice-rubbed, cabbage, cilantro, avocado-tomatillo salsa, lime crema

Cabo Shrimp crispy shrimp, avocado, cabbage, cilantro, pico de gallo, jalapeño tartar, tomatillo salsa, lime crema

Guajillo Shrimp seared, citrus-guajillo sauce, avocado, grilled pineapple, cabbage, cilantro, tomatillo salsa, lime crema

Hot Fish crispy Alaskan cod, spicy sambal glaze, cabbage, pickled carrots, cilantro, jalapeño, sriracha aioli

Spicy Sriracha choice of grilled chicken or skirt steak, cabbage, pickled carrots, cilantro, jalapeño, crispy shallots, sriracha aioli

FISH BURGERS FISH & CHIPS

black sesame bun, sesame slaw

+3 add: choice of fries or miso side salad

Seared Ahi* 13
sushi-grade yellowfin tuna, seared rare, avocado, pickled ginger, daikon sprouts, wasabi aioli

Viet Hot Fish 13
crispy Alaskan cod, spicy sambal glaze, serrano chile, cilantro, pickled carrots, cucumbers, sriracha aioli

California Style Salmon* 13
grilled salmon, avocado, tomato, greens, citrus aioli

WAGYU CHEESEBURGER* 13

6 oz wagyu beef patty, cooked medium (pink inside), white cheddar, tomato, baby arugula, pickled onions, citrus aioli, black sesame bun, sesame slaw

+3 add: choice of fries or miso side salad

sesame slaw & choice of fries

Crispy Alaskan Cod 13 (2 pc) | 16 (3 pc) | 19 (4 pc)

Coconut Shrimp 16
five-spice crispy shrimp, Thai sweet chili sauce

Mixed Catch 19
2 pc Alaskan cod, 3 Thai coconut shrimp, calamari, jalapeño tartar, chipotle aioli, Thai sweet chili sauce

LOBSTER ROLL 27

sesame slaw & choice of fries
tarragon-dill lobster salad, avocado, radish, romaine, chives, butter-toasted King's® Hawaiian roll

BIG KAHUNA 23

crispy chicken katsu, original ahi poke*, shiitake mushrooms, edamame, pineapple-ponzu slaw, house katsu sauce, citrus aioli, sushi rice

BOWLS & GREENS

Regular 19 | Small 16 | Add extra protein: + 6

Japanese Wasabi | Original Ahi Poke*
avocado, wakame seaweed salad, marinated cucumber, pickled ginger, daikon sprouts, furikake, soy-wasabi vinaigrette
Base: ½ sushi rice, ½ mixed organic greens

Westcoast Style | Grilled Salmon (VEGAN: SUB TOFU!)
roasted cauliflower, avocado, marinated cucumber, radish salad, cilantro-pepita pesto, soy-tahini drizzle
Base: ½ brown rice-quinoa blend, ½ mixed organic greens

Hawaiian Teriyaki | Grilled Chicken
Rocky Jr® breast, grilled pineapple, stir fry of glazed shiitake mushrooms, broccoli, carrots, edamame, crispy shallots, sesame seeds, teriyaki sauce
Base: sushi rice

SUB ANY PROTEIN:
Original Ahi Poke / Salmon / Sea Bass / Chicken Breast / Skirt Steak / Grilled Shrimp / Grilled Tofu / Crab Salad / Chicken Katsu

Asian Chimichurri Salad | Grilled Sea Bass
roasted cauliflower, avocado, cucumber, tomato, edamame, daikon sprouts, Asian herb chimichurri, miso dressing
Base: mixed organic greens with quinoa blend

Mexican Grill | Seared Guajillo Shrimp
citrus-guajillo adobo sauce, "elote" corn, black beans, guacamole, pico de gallo, cotija cheese, cilantro, tortilla chips, tomatillo dressing, lime crema
Base: ½ brown rice, ½ mixed organic greens

Bibimbap | Korean Poke
spicy cucumber banchan, kimchi, pickled carrot, shiitake mushrooms, edamame, gochujang soy-chili sauce
add sunny-side egg* +2
Base: sushi rice

SUB ANY BASE:
Brown Rice & Quinoa Blend / Brown Rice / Sushi Rice / Organic Mixed Greens / or ½ & ½

POKE CHIRASHI* 23

trio of pokes: original, serrano and Korean, wakame seaweed, spicy cucumber banchan, over warm sushi rice

1. PICK A FISH

Striped Sea Bass 27
Baja, Mexico

Arctic Salmon 27
Kvarøy Island, Norway

+8 add: jumbo shrimp (3pc), miso-chili butter
+8 add: grilled skirt steak (4oz)

MIXED SEAFOOD GRILL

MIXED GRILL FOR ONE 39
sea bass (4oz), salmon (4oz), shrimp (3pc)
pick style + 2 sides

MIXED GRILL FOR TWO 59
sea bass (6oz), salmon (6oz), shrimp (6pc)
pick style + 3 sides

MIXED GRILL FOR FOUR 99
sea bass (12oz), salmon (12oz), shrimp (12pc)
pick style + 5 sides

NEW!

2. PICK A STYLE

Hawaiian Sea Salt
red alaea salt and citrus oil

Asian Herb Chimichurri
fresh herb and garlic marinade

Mexican BBQ
citrus-guajillo adobo sauce, white corn tortillas

Golden Turmeric
golden turmeric fresh coconut-turmeric-tahini sauce, Fresno chile, toasted almonds, fresh mint

3. PICK TWO SIDES

Miso-Butter Broccoli

Turmeric-Tahini Cauliflower

Thai Brussels

Mexican "Elote" Corn on the cob

Kimchi Fried Rice
add sunny-side egg* +2

Brown Rice or Sushi Rice

House Salad

Fries
sweet potato, furikake, seasoned or regular



STEAK OR RIBS!

*May contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 3% living wage surcharge will be added to all checks. 100% is used to support rising wages and health benefits for our team. SF only: 5% surcharge for SF employer mandates

KIDS FOOD

with broccoli, orange

CRISPY ITEMS 9

Fish & Chips
2 pieces, choice of regular or sweet potato fries

Thai Coconut Shrimp
3 pieces, choice of regular or sweet potato fries

Chicken Strips
2 pieces, choice of regular or sweet potato fries

BOWLS 11

Teriyaki Bowl
choose your grilled protein (salmon, chicken, shrimp, steak) over sushi rice or brown rice

Mexi Grill Bowl
choose your grilled protein (chicken, steak, shrimp, salmon), white rice, black beans, cotija cheese, tortilla chips & tomatillo salsa

SUSHI ROLLS

California Roll 9
hand-picked crab salad, avocado, sesame seeds

Avocado Roll 6
avocado, sesame seeds

DESSERT

Crispy Dulce de Leche "Spring Roll" 11
cheesecake filling, dulce de leche gelato, caramel sauce

Mochi Fondue 9
vanilla, chocolate and coffee mochi balls, chocolate dipping sauce

Scoop of Ice Cream 5
ask server for current flavors

NON-ALCOHOLIC

Coke, Diet Coke or Sprite 3.5

Tropical Iced Tea (unsweetened) 3.5

Thai Iced Tea (sweet & creamy) 4

Sparkling Agave Lemonade 4

Arnold Palmer (Iced Tea & Lemonade) 4

Hawai'i Volcanic Water (pH 8.0) sparkling or still 6.5



TIKI BAR

MAI TAI PUNCH 11
Sabe Gold, house made POG, Orgeat

AGAVE MARGARITA 11
Sabe Blanco, agave nectar, lime juice, half salted rim

GUAVA-RITA 11
Sabe Blanco, Guava puree, agave syrup, fresh lime



BEER

BOTTLES

| | | |
|--|------|-----|
| Kirin Light (JPN) 3.2% | 12oz | 6 |
| Corona Lager (MEX) 4.6% | | 5.5 |
| Lagunitas IPA (CA) 6.2% | | 6.5 |
| Deschutes Mirror Pond Pale Ale (OR) 5% | | 7 |
| Sapporo 20 oz (JPN) 4.9% | | 9 |

CANS

| | | |
|---|------|-----|
| Maui Brewing Company (HI) | 12oz | |
| Coconut Porter 6.0% | | 7.5 |
| Bikini Blonde 4.8% | | 7 |
| Big Swell IPA 6.8% | | 7 |
| Ballast Point Sculpin IPA (CA) 7.3% | | 8 |
| Surreal Brewing Co. Red IPA N/A (CA) 0.5% | | 5.5 |

SELZERS, CIDER & KOMBUCHA

| | | |
|---|------|---|
| Maui Brewing Company (HI) POG Seltzer 5.0% | 12oz | 6 |
| Golden State Cider (CA) 6.3% | | 8 |
| JuneShine Hard Kombucha Blood Orange Mint (CA) 6.0% | | 7 |
| White Claw Black Cherry | | 5 |

SAKE

TY KU Junmai (JPN) 330ml 21

WHITE WINE

CRISP & REFRESHING (light)

| | | | |
|--|----|----|----|
| Kung Fu Girl Riesling '20 (Columbia Vly, WA) | 9 | 13 | 34 |
| Hayes Ranch Pinot Grigio '20 (Livermore) | 9 | 13 | 34 |
| Whitehaven Sauvignon Blanc '19 (Marlborough, NZ) | 11 | 16 | 42 |

SOFT & MELLOW (medium)

| | | | |
|---|----|----|----|
| Kunde Sauvignon Blanc '20 (Sonoma) | 9 | 13 | 34 |
| Kim Crawford "Unoaked" Chardonnay '20 (New Zealand) | 9 | 13 | 34 |
| Souverain Chardonnay '19 (Sonoma) | 10 | 14 | 38 |

RICH & LUSCIOUS (full)

| | | | |
|---------------------------------------|----|----|----|
| Rodney Strong Chardonnay '19 (Sonoma) | 13 | 18 | 46 |
| Honig Sauvignon Blanc '20 (Napa) | 13 | 17 | 44 |

RED WINE

JUICY & FRUIT-FILLED (light)

| | | | |
|--|----|----|----|
| Vina Calina Cabernet Sauvignon '19 (Central Valle, CH) | 9 | 13 | 34 |
| Castle Rock Pinot Noir '18 (Central Coast) | 10 | 14 | 38 |
| The Calling Pinot Noir '19 (Sonoma) | | | 48 |

SMOOTH & SUPPLE (medium)

| | | | |
|--|----|----|----|
| Ravenswood "Old Vine" Zinfandel '17 (Lodi) | | | 36 |
| Lincourt "Lindsay's" Pinot Noir '17 (Santa Rita Hills) | 14 | 19 | 52 |
| Joseph Carr Cabernet Sauvignon '18 (Paso Robles) | | | 48 |

*Vintages are subject to change

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