

COCKTAILS

TIKI BAR

Mai Tai 15
Flor de Caña silver rum, Lahaina dark rum, lime juice, Wray & Nephew overproof rum, house-made "POG"

Spicy Pacific 15
Pearl vodka, passion fruit, serrano chile, lemon juice (or substitute reposado tequila)

Hawaiian Butterfly 15.5
Pearl vodka, pineapple juice, lemon juice, coconut, float of Flor de Caña silver rum, orange curaçao, butterfly flower tea

Tiki "Old Fashioned" 15.5
Zaya Gran Reserva aged rum, orange curaçao, tiki bitters, charred pineapple, orange slice, on a large rock

Caramelized Piña Colada 16.5
Bacardi Coconut rum, Bacardi silver rum, caramelized pineapple, coconut, Zaya Gran Reserva rum float

MARGARITA BAR

Agave Margarita 14
Lunazul reposado tequila, lime juice, agave nectar, half salt rim

Blood Orange Margarita 15
Lunazul reposado tequila, blood orange, lime juice, agave nectar

Jala-Piña Margarita 14.5
Tanteo jalapeño-infused tequila, caramelized pineapple purée, lime juice, jalapeño, grilled pineapple, half jalapeño-salt rim

Guava-Rita 15
Cazadores blanco tequila, guava purée, lime juice, agave nectar, half salt rim

PITCHERS

(4+ servings)

Agave Margarita 49
Mai Tai 55
Lemongrass Mojito 49

HOUSE CLASSICS

Island Mule 13.5
Pearl vodka, passion fruit, lime juice, ginger beer, Angostura bitters, mint

Lemongrass Mojito 14
Flor de Caña silver rum, lemongrass, lime juice, soda water, mint (also available as a traditional Mojito)

"Mango Daquiri" *New!* 14.5
Kuleana Hui Hui Hawaiian rum, mango, lime juice, agave nectar, served up

Espresso Martini *New!* 15
Pearl vodka, small batch cold brew, Kahlua, simple syrup, garnished with fresh coffee beans

"Manhattan" of The West 16.5
High West double rye, Carpano Antica vermouth, Domaine de Canton ginger, orange bitters, orange twist, cherry, served up

SELTZER, CIDER & KOMBUCHA

Maui Brewing Company Seltzer, POG (HI) 5.0% 9
Golden State Cider, Mighty Dry (CA) 6.3% 10
JuneShine Hard Kombucha, POG (CA) 6.0% 9
JuneShine Hard Kombucha, Mango Daydream (CA) 6.0% 9

NON-ALCOHOLIC

Tropical Iced Tea (unsweetened) 3.5
Thai Iced Tea (sweet & creamy) 5
Sparkling Agave Lemonade 4.5

Blood Orange Sparkling Lemonade 5
Arnold Palmer (Iced Tea & Lemonade) 4

Hawai'i Volcanic Water (pH 8.0) sparkling or still 26oz 8
Fountain Soda 3.5

Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer

MOCKTAILS

Niña Colada 6
Fresh Mint & Lime "Nojito" 5
PC POG (pineapple, orange, guava) 5

N/A BEER

12oz
Surreal Brewing Juicy Mavs Hazy IPA (CA) 9
Athletic Brewing Upside Dawn Golden (CA) 9

WINE

SPARKLING WINE

Gruet Brut (New Mexico) 13 13 46
Roederer Estate (Anderson Valley) 18 18 70
Bird In Hand Rosé (Australia) 15 15 58

WHITE WINE

Kung Fu Girl Riesling (Washington) 12 16 46
Hayes Ranch Pinot Grigio (Livermore) 13 17 49
Z Alexander Brown Sauvignon Blanc (Santa Lucia Highlands) 13 17 49
CRU Winery Chardonnay (Arroyo Seco) 13 17 49
Wairau River Sauvignon Blanc (New Zealand) 14 18 52
The Fableist Albariño (Central Coast) 14 18 52
Honig Sauvignon Blanc (Napa) 15 19 58
St Supery Sauvignon Blanc (Hope in the Water) *New!* 14 18 52
Hess Collection Chardonnay (Napa) 15 19 59
Frank Family Chardonnay (Napa) *New!* 18 26 68

ROSÉ WINE

JAX Y3 Rose of Pinot Noir (Napa) *New!* 14 19 54
Daou Rosé (Paso Robles) 13 18 52

RED WINE

Cloudline Pinot Noir (Oregon) 14 20 54
Napa Cellars Pinot Noir (Napa) *New!* 16 22 60
Chalk Hill Pinot Noir (Sonoma Coast) 15 20 58
Domaine Drouhin Pinot Noir (Oregon) 88
Nieto Senetiner Malbec (Argentina) 13 18 50
Alexander Valley Vineyards Cabernet Sauvignon (Anderson VLY) 16 21 66
Katherine Goldschmidt Cabernet Sauvignon (Anderson VLY) 17 22 62
Caymus "California" Caberent Sauvignon (Napa) *New!* 22 32 84

SAKE

TY KU Junmai (Japan) 330ml 28
Shimizu-No-Mai "Pure Snow" Nigori (Japan) 300ml 29

BEER

ON TAP

16oz 20oz
Modelo Especial (MEX) 4.4% 7.5 9
Maui Bikini Blonde Lager (HI) 4.8% 8 9.5
Sapporo Lager (JPN) 4.9% 8 9.5
Allagash White Wheat (ME) 5.2% 8.5 10
Drakes 1500 Pale Ale (CA) 5.5% 8 9.5
Deschutes Fresh Haze IPA (OR) 6.5% 8 9.5
Coronado Weekend Vibes, IPA (CA) 6.8% 8.5 10
Seasonal Selection 8 9.5

BOTTLES

12oz
Sapporo Light (JPN) 3.9% 7
Modelo Negra (MEX) 4.4% 7
Corona Lager (MEX) 4.6% 6
Deschutes Mirror Pond Pale Ale (OR) 5.0% *New!* 7
Alaskan Amber Ale (AK) 5.3% 6
Lagunitas IPA (CA) 6.2% 7
Elysian Space Dust IPA (WA) 8.2% *New!* 7
12oz
Maui Brewing Company (HI)
Pineapple Mana Wheat 5.5% 8
Coconut Porter 6.0% 8
Big Swell IPA 6.8% 8



Pacific Catch

SPRING & SUMMER MENU

OCEAN LOVERS SINCE 2003

STARTERS

Peruvian "Patatas Bravas" *New!* 12.50
yukon gold potato, tomato bravas sauce, aji amarillo aioli, salsa criolla, cotija cheese

Coconut Shrimp 13.95
five-spice crispy shrimp, Thai sweet chili sauce

Cabo Calamari 15.50
crispy calamari, fried lemon slices, Fresno chile, chipotle aioli

Sticky Ribs 16.25
pan-glazed Korean-style pork ribs, sesame seeds, scallion

Guaca-Poke* 16.95
original ahi poke, guacamole, tortilla chips

Guacamole & Chips 12.95
avocado, onion, serrano chile, cilantro, lime

Grilled Salmon Chowder*
Cup 8.95 | Bowl 13.50
house-made creamy chowder, applewood bacon, yukon gold potato, lemon oil, crispy shallots, grilled bread

Shiitake Miso Soup 6.95
glazed shiitake mushroom, soft tofu, scallion

House Salad 9.95
organic greens, shiitake mushroom, cucumber, tomato, edamame, daikon sprouts, miso dressing

Steamed Edamame 7.50
Maldon sea salt flakes



PUPU PLATTER* 28.95 *New!*
coconut shrimp (4), sticky ribs (2), spicy salmon sushi tacos (2), guaca-poke, tortilla chips

POKE & CEVICHE 14.95

Original Ahi Poke*
yellowfin ahi tuna, sesame-soy marinade, sweet onion, red pepper flakes, wonton chips

Classic Yellowtail Ceviche*
kanpachi, citrus marinade, avocado, red onion, cucumber, Fresno chile, cilantro, tortilla chips

Serrano Ahi Poke*
yellowfin ahi tuna, sweet onion, sriracha aioli, serrano chile, wonton chips

Baja Shrimp Ceviche*
shrimp, fresh lime marinade, avocado, Fresno chile, cilantro, tortilla chips



TRIO* 27.50
sampler of pokes and ceviches, pick 3, wonton chips, tortilla chips, romaine spears

VEGGIES & SIDES 9.95

Thai Brussels
honey-lime glaze, crispy shallots

Kimchi Fried Rice
add sunny-side egg* + 3

Grilled Broccolini
chile-miso butter

Mashed Potatoes
broiled melted butter, alaea salt, chive
add crab topper + 4

"Elote" Corn
chipotle aioli, pickled onion, cotija cheese

Choice of Fries 7.95
regular fries, chile-lime fries, sweet potato fries

Sesame Green Beans
blistered green beans, sesame sauce, lemon

SUSHI BAR

SUSHI "TACOS"
1 Taco 5.50 | Trio 14.95
sashimi, sushi rice, nori square

Seared Ahi*
sesame-crust yellowfin tuna, avocado, wasabi aioli, soy-wasabi vinaigrette, daikon sprouts



Sushi Taco Trio

Pacific Yellowtail*
kanpachi, avocado, citrus aioli, scallion, jalapeño relish

Spicy Salmon*
salmon, avocado, sriracha aioli, scallion, crispy shallots

CLASSIC ROLLS
8pc roll, pickled ginger, wasabi

Spicy Tuna* 12.95
serrano ahi poke, cucumber, daikon sprouts, sriracha aioli, sesame seeds

California 15.75
real crab salad, avocado, cucumber, sesame seeds

Firecracker Salmon* 14.95
tempura salmon, avocado, daikon sprouts, cucumber, crispy shallot, sriracha aioli, sesame seeds

Shrimp Tempura* 12.95
tempura shrimp, avocado, cucumber, ginger, soy glaze, sesame seeds

SPECIALTY ROLLS
8pc roll, pickled ginger, wasabi

Rising Sun* 17.50
shrimp tempura roll inside, sesame-crust ahi outside, avocado, ginger, cucumber, ponzu

Rainbow* 21.95
California roll inside, kanpachi, salmon and seared ahi sashimis outside, yuzu tobiko, ponzu, scallion

Salmon Lover* 19.95
tempura salmon and avocado inside, salmon sashimi outside, yuzu tobiko, lemon, ponzu, sesame seeds



Rising Sun

SUSHI BOWLS

Double Rainbow* 31.50
sashimi (2 ea) of kanpachi yellowtail, salmon and sesame-seared ahi, crab salad, yuzu tobiko, avocado, wakame, marinated cucumber, pickled ginger, daikon, soy-wasabi vinaigrette, 1/2 mixed organic greens, 1/2 sushi rice

Sashimi Trio* 29.95
sashimi (3 ea) of kanpachi yellowtail, salmon and sesame-seared ahi, yuzu tobiko, ponzu, avocado, wakame, marinated cucumber, pickled ginger, daikon, lemon, soy-wasabi vinaigrette, 1/2 mixed organic greens, 1/2 sushi rice

Ahi Chirashi* 27.50
original poke, serrano poke, sesame ahi tataki, ponzu, wakame seaweed, spicy cucumber banchan, sushi rice

Double Rainbow



Pacific Catch is committed to sustainable sourcing and supporting clean ocean initiatives



FRESH CATCH

1. PICK A FISH

Arctic Salmon* 29.95
Grilled | Norway

Kanpachi Yellowtail* 32.50
Grilled | Pacific Coast

Striped Sea Bass* 33.95
Grilled, skin-on | Baja, Mexico



Kanpachi Yellowtail, Asian Herb Chimichurri

ADD STEAK* +9.95
grilled skirt steak (4oz)

ADD SHRIMP* +9.95
grilled butterflied shrimp (4pc), chile-miso butter

2. PICK A STYLE

Hawaiian Sea Salt
red alaea salt, citrus oil

Asian Herb Chimichurri
fresh herb-garlic marinade

Peruvian Aji Amarillo *New!*
tomato-chile sauce, salsa criolla

3. PICK TWO SIDES

Thai Brussels
Grilled Broccolini

"Elote" Corn

Sesame Green Beans

House Salad

Peruvian "Patatas Bravas" *New!*

Mashed Potatoes
add crab topper + 4

Kimchi Fried Rice
add sunnyside-egg* + 3

Choice of Fries
regular fries, chile-lime fries, sweet potato fries

FEATURED ENTREES

Mixed Seafood Grill* 39.95 *New!*
kanpachi (4oz), salmon (4oz), butterflied shrimp (2pc), chile-miso butter
pick style + 2 sides from above



Surf & Turf Platter* 39.95 *New!*
grilled chimichurri skirt steak (6oz), butterflied shrimp (4pc), chile-miso butter, Peruvian patatas bravas, grilled broccolini, bread, lemon

Korean BBQ* Steak (6oz) or Ribs (6pc) 29.95
Steak (4oz) & Ribs (4pc) 34.95
marinated skirt steak and/or glazed pork ribs, sunny-side egg, kimchi fried rice, Thai brussels, spicy cucumber banchan, Korean BBQ sauce, sriracha aioli

Miso Black Cod* 33.95
broiled miso Alaska sablefish (wild, natural, sustainable), shiitake fried rice, sesame green beans



BOWLS GRAINS & GREENS

Small 18.95 | Regular 21.95 | add extra protein: +6.95

Japanese Wasabi Original Ahi Poke*
avocado, wakame seaweed salad, marinated cucumber, pickled ginger, daikon sprout, furikake, soy-wasabi vinaigrette
Base: 1/2 sushi rice, 1/2 mixed organic greens

Latin Chimichurri *New!* Grilled Kanpachi Yellowtail*
yukon gold potato, roasted cauliflower, avocado, salsa criolla, fresh herb chimichurri, aji amarillo aioli
Base: mixed organic greens with red quinoa

West Coast Style Grilled Salmon*
Make it vegan, sub grilled tofu
roasted cauliflower, avocado, marinated cucumber, radish salad, scallion, cilantro-pepita pesto, soy-tahini drizzle | **Base:** 1/2 brown rice-quinoa blend, 1/2 mixed organic greens

Mexican Grill Seared Chile-Lime Shrimp*
"elote" corn, black beans, guacamole, pico de gallo, cotija cheese, cilantro, tortilla chips, tomatillo dressing, lime crema
Base: 1/2 brown rice, 1/2 mixed organic greens

Hawaiian Teriyaki Grilled Chicken
grilled pineapple, stir fry of glazed shiitake mushroom, broccoli, carrot, edamame, crispy shallots, sesame seeds, teriyaki sauce
Base: sushi rice



Latin Chimichurri Grilled Kanpachi

SUB ANY BASE:
brown rice & quinoa blend
brown rice | sushi rice
mixed organic greens | or 1/2 & 1/2

SUB ANY PROTEIN:
original ahi poke* | salmon*
kanpachi* | shrimp* | tofu
chicken breast | skirt steak* + 3

FISH & CHIPS

Crispy Alaska Cod
2pc 15.95 | 3pc 19.95 | 4pc 23.95
sesame slaw & choice of fries

Mixed Catch 23.95
2 pc Alaska cod, 3 Thai coconut shrimp, calamari, jalapeño tartar, chipotle aioli, Thai sweet chili sauce, sesame slaw, choice of fries

TACOS

2 Taco Platter 18.95 | 3 Taco Platter 23.95 | a la carte Taco 8.50
black beans & choice of fries, miso side salad or chips & salsa

Baja Cod* or Shrimp* | Crispy or Seared
cabbage, avocado-tomatillo, pico de gallo, jalapeño tartar, lime crema, cilantro

Spicy Sriracha Steak* or Chicken | Grilled
cabbage, pickled carrot, cilantro, jalapeño, sriracha aioli crema, cilantro

BURGERS 15.50

add choice of fries or miso side salad + 4

Wagyu Cheeseburger*
6 oz wagyu beef patty, cooked medium (pink inside), toasted sesame seed bun, white cheddar, tomato, baby arugula, pickled onion, citrus aioli, sesame slaw

Salmon Avocado*
grilled salmon, toasted sesame seed bun, avocado, tomato, greens, citrus aioli, sesame slaw



Wagyu Cheeseburger

* May contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.