

COCKTAILS

Mai Tai Punch 14 Sabe gold, house made POG, Orgeat	Agave Margarita 14 Sabe blanco, agave nectar, lime juice, half salted rim
Guava-Rita 14 Sabe blanco, guava puree, agave syrup, fresh lime	Blood Orange Margarita 14 Sabe blanco, blood orange, agave nectar, lime juice

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

BEER

BOTTLES	
Sapporo Light (JPN) 3.9%	12oz 7
Corona Lager (MEX) 4.6%	6
Deschutes Mirror Pond Pale Ale (OR) 5%	7
Lagunitas IPA (CA) 6.2%	7
Sapporo 20 oz (JPN) 4.9%	10

CANS	
Maui Brewing Company (HI)	
Bikini Blonde Lager 4.8%	8
Pineapple Mana Wheat 5.5%	8
Coconut Porter 6.0%	8
Big Swell IPA 6.8%	8
Deschutes Fresh Haze IPA (OR) 6.5%	8
Ballast Point Sculpin IPA (CA) 7.3%	8

NON ALCOHOLIC BEER	
Surreal Brewing Juicy Mavs Hazy IPA (CA) 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 Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer	3.5

PACIFIC CATCH Rewards

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WINE

SPARKLING WINE		
Bird In Hand Rosé (Australia)	15	58

WHITE WINE		
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
Honig Sauvignon Blanc (Napa)	15	19 58
Hess Collection Chardonnay (Napa)	15	19 59
Kung Fu Girl Riesling (Washington)	12	16 46

ROSÉ WINE		
Daou Rosé (Paso Robles)	13	18 52

RED WINE		
Cloudline Pinot Noir (Oregon)	14	20 54
Nieto Senetiner Malbec (Argentina)	13	18 50
Chalk Hill Pinot Noir (Sonoma Coast)	15	20 58
Alexander Valley Vineyards Cabernet Sauvignon (Anderson VLY)	16	21 66

SAKE	
TY KU Junmai (Japan) 330ml	12oz 28

DESSERT

Crispy Dulce de Leche "Spring Roll" 12.95
cheesecake filling, dulce de leche gelato, caramel sauce



Chocolate Lava Cake 9.95
molten chocolate cake, powdered sugar, seasonal berry garnish
add vanilla gelato scoop +3



Pineapple "Right Side Up" Cake 9.95
brown butter cake, caramelized grilled pineapple, whipped cream, caramel sauce, maraschino cherry
add vanilla gelato scoop +3



Hula Brownie Sundae 12.95
brownie, coconut-macadamia cookie-crumble gelato, chocolate sauce, coconut crisps, whipped cream, macadamia nuts



Scoop of Gelato 6
ask server for current flavors



Chocolate Brownie 6
Sweet Street | Sustainable Peruvian chocolate brownie, dense and fudgy with a chewy crust, deep in rich flavor



Pacific Catch

FALL & WINTER MENU

SUSTAINABLE SEAFOOD
WEST COAST STYLE

STARTERS

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

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

To Share

TRIO SAMPLER* 27.50
pick 3 pokes and ceviches, wonton chips, tortilla chips,
romaine spears, wakame, crudités

VEGGIES & SIDES 9.95

Thai Brussels
honey-lime glaze, crispy shallots

Kimchi Fried Rice
add sunny-side egg* + 3

Grilled Broccolini
chile-miso butter

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

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

SUSHI BAR

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* 18.50
shrimp tempura roll inside,
sesame- crusted 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

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

LUNCH SPECIALS

Available Monday - Friday 11:00-3:00PM

Monday Salmon Chowder & House Salad

Tuesday 2 Taco Platter

Wednesday West Coast Salmon Bowl *small*

Thursday Burger & Fries

Friday Hawaiian Ahi Poke Bowl *small*

WEEKDAYS
15.95
MON TO FRI

FRESH CATCH

1. PICK A FISH

Arctic Salmon* 29.95
Grilled | Patagonia, Chile

Kanpachi Yellowtail* 33.95
Grilled | Kona, Hawaii

Add Protein:
Grilled Skirt Steak* | 4oz | 9.95
Butterflied Shrimp* | 4pc | 9.95

2. PICK A STYLE

Hawaiian Sea Salt
red alaea salt, citrus oil

Asian Herb Chimichurri
fresh herb-garlic marinade

Spicy Green Curry *New!*
house-made green curry
sauce, crispy shallots, cilantro

3. PICK TWO SIDES

Thai Brussels

Grilled Broccolini

"Elote" Corn

Kimchi Fried Rice
add sunny-side egg* + 3

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

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:** ½
sushi rice, ½ mixed organic greens

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:** ½ brown
rice-quinoa blend, ½ 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: ½ brown rice, ½ mixed
organic greens

Spicy Green Curry *New!*
Grilled Salmon*
grilled salmon grilled eggplant,
broccoli, green beans, carrots,
marinated cucumber, house-
made green curry sauce, crispy
shallots, cilantro | **Base:** ½ sushi
rice, ½ 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

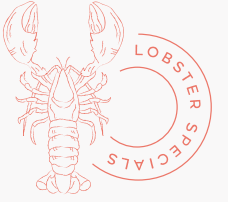
SUB ANY BASE:
brown rice & quinoa blend
brown rice | sushi rice
mixed organic greens | or ½ & ½

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

Classic

Hawaiian Ahi Poke Bowl*
Small 18.95 | Regular 21.95
original ahi poke, serrano ahi poke, edamame,
wakame seaweed salad, marinated cucumber,
citrus ponzu | **Base:** sushi rice, mixed organic greens
(add avocado +3)

LOBSTER



LOBSTER ROLLS

griddled Hawaiian roll, sesame slaw,
choice of fries

West Coast (chilled) 29.95
tarragon-dill lobster salad, avocado, radish,
romaine, chives

East Coast (warmed) 29.95
butter-warmed lobster, herb aioli

GUEST FAVORITES

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

Surf & Turf Platter* 39.95
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

FISH & CHIPS

choice of fries, sesame slaw

Crispy Alaska Cod
2pc 15.95 | 3pc 19.95 | 4pc 23.95

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

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

BURGERS 15.50

toasted black sesame bun, sesame slaw
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

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