

# FRESH CATCH MENU

SUSTAINABLE SEAFOOD, THOUGHTFULLY SOURCED

Proud Partner of

Monterey Bay Aquarium  
Seafood Watch



## PICK A FISH

### KANPACHI YELLOWTAIL 28

Hawaii

### STRIPED SEA BASS 27

Baja California

### WILD OPAH 26

Hawaii

### SALMON 25

British Columbia

### SEASONAL SELECTION MP

Ask about our choices

## BIG PLATES

### MIXED SEAFOOD GRILL 59

PICK TWO FISH,  
PICK A STYLE, PICK A SIDE  
with grilled jumbo shrimp (6 pc),  
miso-chili-lemon butter

### WHOLE FISH 59

PICK A STYLE, PICK A SIDE  
Pacifico striped sea bass,  
scored and fried

## PICK A STYLE

### Pescado Asado

citrus-guajillo adobo sauce with  
Mexican “elote” corn, tortillas

### Hawaiian Sea Salt

red Alaea salt and citrus oil with miso-butter broccolini

### Asian Herb Chimichurri

fresh herb and garlic marinade with Thai Brussels

### Golden Turmeric

fresh coconut-turmeric-tahini sauce with roasted cauliflower,  
Fresno chilies, toasted almonds, fresh mint

## PICK A SIDE

### Blistered Shishito Peppers

### Turmeric-Tahini Cauliflower

### Thai Brussels

### Miso-Butter Broccolini

### Mexican “Elote” Corn

### Kimchi Fried Rice

add sunny-side egg\* +2

### Crab Mashed Potatoes +1

Fries sweet potato, furikake,  
seasoned or regular