

RAW BAR

OYSTERS* [1/2 DOZ. | DOZ.]

Mignonette Sauce | MKT

SEAFOOD TOWER* [2 PPL | 4 PPL]

Large Stone Crabs, Snow Crab Claws, King Crab, Oysters, Shrimp, Jumbo Lump Crabmeat, Grouper Ceviche, Smoked Mahi Fish Dip & Assorted Sauces | MKT

GROUPEL CECICHE Mango, Jalapeño, Citrus Brine & Chips | 26

JUMBO SHRIMP COCKTAIL C & C Spice, Grated Horseradish & Cocktail Sauce | 24

COLOSSAL LUMP CRAB COCKTAIL Dijon Mustard Sauce | 29

STONE CRABS

INDULGE IN THE RICH, BUTTERY SWEETNESS OF FRESH FLORIDA STONE CRABS. PERFECTLY CRACKED, CHILLED & SERVED WITH OUR DIJON MUSTARD SAUCE FOR AN UNFORGETTABLE CATCH & CUT STONE CRAB DINING EXPERIENCE!

STONE CRABS

Dijon Mustard Sauce & Lemon

Large | MKT • Jumbo | MKT

SUSHI BAR

MINI TUNA TACOS* Mango Salsa, Asian Slaw, Avocado, & Cilantro Aioli | 24

SPICY TUNA CRISPY RICE* Spicy Tuna, Pearl Arare & Crispy Fried Sushi Rice | 24

HAMACHI JALAPEÑO CRUDO* Hamachi, Cilantro, Jalapeño, Sriracha & Yuzu Ponzu Sauce | 25

HAMACHI TRUFFLE CRUDO* Hamachi, Mandarin Orange, Black Masago & Truffle Soy Mustard Sauce | 27

LAND & SEA ROLL* Seared Filet Mignon, Shrimp Tempura, Avocado, Asparagus & Kimchee Honey Sauce | 31

LAS OLAS ROLL* Tuna, Salmon, Wahoo, Yuzu Masago, Cucumber, Scallions, & Spicy Soy Mustard Sauce | 23

NEW ENGLAND LOBSTER ROLL [SUSHI STYLE] Lobster Salad, Avocado, Spicy Mayo & Old Bay Butter Crumbs | 34

SUNSET ROLL* Hamachi, Wahoo, Tuna, Spicy Masago, Scallions, Cilantro, Yum Yum Sauce & Pearl Arare | 24

C & C ROLL* Tuna, Salmon, Avocado, Masago, Scallions, Tempura Flakes, Spicy Mayo & Eel Sauce | 25

HAMACHI JALAPEÑO ROLL* [SOY WRAP | NO RICE] Thinly Sliced Hamachi, Scallions, Cilantro, Jalapeño, Wasabi Yuzu Dressing & Crispy Spicy Garlic | 24

CRUNCHY SPICY TUNA ROLL* Spicy Tuna, Masago, Tempura Flakes & Jalapeño | 23

CHEF YOMAN'S SUSHI OF THE DAY | MKT

NIGIRI OR SASHIMI

THREE PIECES

SCALLOP* | 20 HAMACHI* | 19 KING CRAB | MKT

SALMON* | 17 SALMON BELLY* | 19

WAHOO* | 18 YELLOWFIN TUNA* | 18 FILET MIGNON* | 22

* notice: consumer information, there is a risk associated with consuming raw oysters, if you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of risk, consult a physician - section 61C-4.010(8), florida administrative code. thoroughly cooking foods of animal origin such as beef, eggs, pork, fish, lamb, poultry, fish, oysters, or shellfish reduces the risk of foodborne illness. individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. consult your physician or public health office for further information. please be advised that some menu items are prepared with alcoholic beverages as well as nuts.

APPETIZERS

SNOW CRAB ESCARGOT Garlic Butter, C & C Spice & Panko Crumbs | 29

DIP TRIO Crab Pico, Lobster Hummus, Onion Dip & Seasoned Chips | 21

SOUP & SALADS

SALAD ADD ONS: SALMON 7oz. | 18 • GRILLED SHRIMP [4] | 16 • CHICKEN BREAST | 12

STONE CRAB CHOWDER Vegetables, Bacon & Potatoes | 15

CAESAR SALAD STACK Shaved Onions, Brioche Croutons & Creamy Asiago Peperoncino Dressing | 15

LOBSTER SALAD Avocado, Cucumber, Tomato, Red Onion & Green Goddess Vinaigrette | 35

CHOP CHOP Iceberg Lettuce, Shaved Brussels Sprouts, Blue Cheese Crumbles, Olives, Chickpeas, Cucumber, Tomato, Red Onion & Herb Vinaigrette | 20

LUNCH CATCH

MEDITERRANEAN BRANZINO [½ FILLET]

Roasted with Artichokes, Oven-Dried Tomatoes & Olive Tapenade | 28

MAINE LOBSTER & JUMBO LUMP CRAB CAKES Artichoke Caper Remoulade | 39

POKE BOWL [CHOICE OF: TUNA OR SALMON]

Avocado, Cucumber, Carrots, Edamame, Seaweed Salad, Masago, Sushi Rice & Poke Soy Dressing | 26

JUMBO LUMP & STONE CRAB ROLL Mustard Dressing on a Toasted Box Roll with Seasoned Chips | 38

LUNCH CUT

CENTER CUT FILET MIGNON 6 oz.* Grilled Prawn | 55

BEEF BOURGUIGNON POT PIE Prime Steak with Sweet Onions, Vegetables & Potatoes, Topped with a Flaky Butter Crust | 24

WAGYU BURGER 8 oz.* Caramelized Bacon Onion Jam, Blackened Tomato, Cheddar Cheese & Arugula on Toasted Butter Bun with Seasoned Chips | 28

PRIME STEAK SANDWICH* Caramelized Onions, Roasted Cremini Mushrooms, Garlic Aioli, Rosemary Truffle Olive Oil & Seasoned Chips | 32

48 HOUR CHICKEN Sweet Mustard Sauce & Seasoned Chips | 24

SIDES

LOBSTER MAC & CHEESE | 17

AU GRATIN POTATOES | 15

CREAM CHEESE SPINACH | 15

BALSAMIC HONEY GLAZED BRUSSELS SPROUTS Candied Pecans & Dried Cranberries | 15

ROASTED CREMINI MUSHROOMS Sweet Onion, Garlic & Fresh Herbs | 15

C & C STEAK FRIES Garlic Aioli | 15

JUMBO ASPARAGUS Asiago Butter | 15

JOIN US FOR OUR ROOFTOP BRUNCH EXPERIENCE

SUNDAY | NOON TO 3 PM

Elevate your Sundays with our Rooftop Brunch Experience at Catch & Cut. Priced at \$49 per person, this refined brunch features rotating passed hors d'oeuvres, beautifully plated entrées showcasing steak and seafood, and our All Day Toast option with continuous pours, alongside curated brunch cocktails available à la carte. Set above Las Olas in a relaxed rooftop setting, it's an invitation to sip, savor, and linger a little longer.