

LUNCH MONDAY THROUGH FRIDAY | 11:30 AM



DINNER MONDAY THROUGH SATURDAY | 5:00 PM

STARTERS

- CATCH OYSTER BAR'S OWN WONTON CRUSTED TEMPURA PRAWN TOGARASHI MAYONNAISE, PICKLED VEGETABLE SLAW 19
- FRIED CLAMS, OYSTERS AND SCALLOPS 15
SPICY AIOLI, HOUSE MADE HORSERADISH AND TOMATO COCKTAIL SAUCE, GRIBICHE
- HOUSE MADE WEST COAST DUNGENESS CRAB CAKES CHILI AIOLI 20
- CHILLED SNOW CRAB CLAWS ROASTED GARLIC AIOLI 16
- PEEL AND EAT SHRIMP / HOT OR COLD 1 LB POACHED IN SEA SALT WATER HOUSE MADE HORSE RADISH AND TOMATO COCKTAIL SAUCE, SAUCE GRIBICHE AND LEMONS 14
- BUTTERMILK FRIED CALAMARI BALSAMIC-CHILI GLAZE 16

SOUP AND SALAD

- CLAM CHOWDER NEW ENGLAND STYLE 10
- CLAM CHOWDER MANHATTAN STYLE 10
- CANADIAN MUSHROOM VELOUTE 8
- CATCH CAESAR SALAD ROMAINE HEARTS, BROEK FARMS NATURAL BACON CHIPS, TEMPURA FRIED WHITE ANCHOVY, SHAVED GRANO PADANO 15
- CANADIAN PACIFIC ALBACORE TUNE NICOISE SEARED ALBACORE, OLIVES, SUN-DRIED TOMATOES, FRENCH BEANS, ORGANIC EGG AND HERB-LEMON DRESSING 15
- LOCALLY GROWN ORGANIC GREENS CANDIED NUTS, CRUMBLD LOCAL GOAT CHEESE, PICKLED GARDEN BABY CARROTS, HONEY-LEMON DRESSING 12

SEAFOOD

OYSTERS
FULL 36 . 1/2 18 . EA 3.5

HOT OYSTERS
1/2 DOZEN 24

OYSTER ROCKEFELLER
WILTED SPINACH, HOLLANDAISE

OYSTERS CASINO
DOUBLE SMOKED BACON AND SHALLOT BUTTER

PANKO FRIED
SAUCE GRIBICHE AND RED CABBAGE SLAW

BUILD YOUR OWN SEAFOOD PLATTER

- 1/2 ATLANTIC LOBSTER 28
- 1/4 WEST COAST DUNGENESS CRAB 18
- TIGER SHRIMP 3 EA
- DIGBY BAY SCALLOPS 4 EA
- OYSTER 3.5 EA
- SALT SPRING ISLAND MUSSELS IN VINAIGRETTE 14 LB
- WEST COAST MANILA CLAMS IN VINAIGRETTE 12 LB

• SERVED WITH •

HOUSE MADE HORSERADISH AND TOMATO COCKTAIL SAUCE, SAUCE GRIBISCHE, HOUSE MADE CHIPOTLE HOT SAUCE, CHINOOK HONEY FARM MIGNONETTE, FRESH LEMON

ENTREES

- ROASTED 1 1/4 LBS ATLANTIC LOBSTER LEMON HOLLANDAISE, CHILI GARLIC BUTTER 45
- SEAFOOD FILLED TORTELONI FRESH LEMON-TOMATO SAUCE, BABY SHRIMP, MICRO SALAD 20
- MANILA CLAM LINGUINI CLAMS, CHORIZO SAUSAGE, WHITE WINE, GARLIC, TOMATO AND FRESH PARSLEY 20
- 1 LB STEAMED ALASKAN KING CRAB LEGS PROVENCAL SAUCE 30
- SAUTEED CHILI GARLIC SHRIMP PRAWNS SAUTEED IN GARLIC CHILI BUTTER WITH ISRAELI COUSCOUS 22
- GRILLED ALBERTA AAA BEEF 6oz TENDERLOIN 32
10oz STRIPLOIN 42
- SAUTEED WILD MUSHROOMS, CARAMELIZED ONIONS, AND BUTTERMILK MASHED POTATOES, 25
- GRILLED ALBERTA NATURAL CHICKEN SUPREME PROVENCAL TOMATO SAUCE, LEMON RISOTTO AND SEASONAL VEGETABLES 25
- ROASTED VEGETABLE RISOTTO PEPPERS, ZUCCHINI, EGGPLANT, BABY TOMATOES AND ASPARAGUS, CRUMBLD LOCAL GOAT CHEESE 23

FRESH CATCH

OUR FISH IS SERVED WITH THE CHEF'S DAILY SELECTION OF ACCOMPANIMENTS

- WILD BC LING COD OVEN BAKED 25
- LOIS LAKE STEEL HEAD TROUT PAN SEARED 18
- FARMED YUKON ARCTIC CHAR PAN SEARED 18
- WILD BC SALMON GRILLED 18
- LINE CAUGHT ALASKAN SABLE FISH OVEN BAKED 23

CATCH FISH AND CHIPS

HOUSE MADE BEER BATTER FRIED SERVED WITH RED CABBAGE SLAW, HOUSE MADE FRIES, GRIBICHE, AND LEMONS ... 20 ...

CAST IRON STEAM COCOTTE

- SALT SPRING ISLAND MUSSELS 22
- BC CLAMS 20
- MUSSELS AND CLAMS COMBO 21

CLASSIC PROVENCAL
WHITE WINE, TOMATO, SHALLOTS AND GARLIC STEAMED, FINISHED WITH FRESH HERBS

THAI CURRY
RED CURRY, COCONUT MILK, FRESH CILANTRO

LOCAL BROWN ALE AND CHORIZO SAUSAGE
WILD ROSE BROWN ALE, SPOLUMBOS CHORIZO, GARLIC AND TOMATO

SWEET CHILI-LIME
SAMBAL, GARLIC, SHALLOTS, PALM SUGAR, FRESH SQUEEZED LIME AND CILANTRO

CAESAR
TOMATO-CLAM JUICE, CHILI AND CELERY STICKS

• MONDAY •

FISH AND CHIPS ... 13 ...

ADD A WILD ROSE BROWN ALE ... 6 ...

• TUESDAY •

TEMPURA PRAWN ... 2 EA ...

ADD A LUNA ARGENTA PROSECCO ... 8 ...

• WEDNESDAY •

CHEF'S CHOICE 1/2 DOZEN OYSTERS ... 13 ...

ADD A GLASS OF CHATEAU DE L'OIESLINIERE, MUSCADET ... 9 ...

• THURSDAY •

MOULES FRITES PROVENCAL STEAMED MUSSELS HOUSE MADE FRIES ... 14 ...

ADD A GLASS OF JEAN-MARC BROCARD CHABLIS ... 11 ...

• FRIDAY •

CRAB CAKES & SPICY MAYO ... 10 EA ...

ADD A VODKA CAESAR ... 6 ...

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OYSTERS

WEST COAST

- KUSSHI, DEEP BAY BC ◦
SWEET, FRUITY, CREAMY
- SOUND SELECT, BAYNES SOUND BC ◦
BRINY, CLEAN, CUCUMBER
- READ ISLAND, SW READ ISLAND BC ◦
BRINY, SMOOTH FLAVOUR
- SAWMILL BAY, SE READ ISLAND BC ◦
BRINY, SPICY, SWEET
- LAMBERTINI ◦
SALTY, CUCUMBER FINISH
- SATORI (HOLLIE WOOD OYSTERS) ◦
PLUMP, SALTY, SWEET

EAST COAST

- KA ST. SIMON, SHIPPAGAN NEW BRUNSWICK ◦
SALTY, SMOOTH FINISH
- CARAQUET, CARAQUET BAY NEW BRUNSWICK ◦
LIGHT BRINE, TOUCH OF CITRUS
- PICKLE POINT, NEW LONDON BAY PEI ◦
SALTY, CLEAN FINISH, BIG FLAVOR
- RASPBERRY POINT, NEW LONDON BAY PEI ◦
SALTY, CLEAN FINISH, BIG FLAVOR
- SAVAGE HARBOUR, PEI ◦
BRINY, SWEET, SLIGHTLY METALLIC
- SOUTHLAKE, PEI ◦
FULL, SWEET AND SATISFYING



BY THE BOTTLE

DRAPPIER,
CARTE-D'OR CHAMPAGNE
REIMS, FRANCE
375ML : 47 // 750ML : 90

LA JARA, PROSECCO
VENETO, ITALY
58

CHATEAU DE L'OIESLINIERE
MUSCADET
LOIRE VALLEY, FRANCE
55

BOKISCH, ALBARINO
LODI, CALIFORNIA
59

WINERY OF GOOD HOPE,
VINUM AFRICA, CHENIN BLANC
S, AFRICA
52

JEAN-MARC BROCARD, CHABLIS
BURGUNDY, FRANCE
66

FREDERIC GUEGEN,
OLD VINE CHABLIS
BURGUNDY, FRANCE
89

DRAFT BEER

STELLA ARTOIS
8.5

STEAMWHISTLE
8

MILL ST.
ORGANIC
8

MILL ST.
COBBLESTONE STOUT
8

GRANVILLE ISLAND
IPA
8

CREEMORE SPRINGS
7.5

WILDROSE
BROWN ALE
7

SEASONAL SELECTION
*PLEASE ASK
YOUR SERVER

BY THE GLASS

BUBBLES		5OZ	BTL
LUNA ARGENTA, PROSECCO	VENETO, ITALY	10.5	52
WHITE			
JEAN-MARC BROCARD, CHABLIS	BURGUNDY, FRANCE	13.5	66
ROBERT OATLEY, SAUVIGNON BLANC	WESTERN AUSTRALIA	12	58
CHATEAU DE L'OIESLINIERE, MUSCADET	LOIRE VALLEY, FRANCE	11	55
CAMERON HUGHES, LOT 145, CHARDONNAY	SANTA BARBARA, USA	13	62
TIEFENBRUNNER, PINOT GRIGIO	ALTO ADIGE, ITALY	12.5	59
RED			
WAIRAU RIVER, PINOT NOIR	MARLBOROUGH, NEW ZEALAND	12.5	62
LOS 800, GRENACHE BLEND	PRIORAT, SPAIN	12	59
ALLEGRINI, BABY AMARONE	VERONESE, ITALY	16	80
PIRCAS NEGRAS, MALBEC	FAMATINA VALLEY, ARGENTINA	10	50
SMALL GULLY, THE FORMULA, SHIRAZ	SOUTH AUSTRALIA	12.5	60



Ocean Wise™

CATCH works closely with the Vancouver Aquarium's Ocean Wise Program that promotes sustainable fishing and consumption to preserve our Oceans.

CATCH would like to recognize the following Fisherman and their boats who bring us their excellent quality of seafood throughout the year.

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Sockeye - western sea II : Steve & Frank
.....

Ling cod - Ocean triumph : Tony
.....

Spring salmon - Donna Lou : Captain Dane
.....

Halibut - Ship-Donna Lou : Captain Dane
.....

Spot prawns - Organic ocean I :
Captains Steve & Frank
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