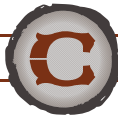


LUNCH MONDAY THROUGH FRIDAY | 11:30 AM



DINNER MONDAY THROUGH SATURDAY | 5:00 PM

## STARTERS

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

## SOUP AND SALAD

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

## 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 CHILLED 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 FARM HONEY MIGNONETTE, FRESH LEMON

## 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

## SANDWICHES

••• SERVED WITH HOUSE MADE FRIES •••

- WILD BC SALMON BURGER** 16  
FRESH SESAME BUN, BUTTER LEAF LETTUCE, LEMON MAYONNAISE
- SHRIMP CLUB** 16  
MULTI GRAIN BAGUETTE, GARLIC GRILLED SHRIMP, CRISP PANCETTA, HEIRLOOM TOMATO, BUTTER LETTUCE, CHILI MAYO
- OPEN FACED PACIFIC ALBACORE TUNA MELT** 16  
TOASTED SOURDOUGH, CONFIT TUNA, HEIRLOOM TOMATO, GRUYERE CHEESE, SESAME MAYO
- CALAMARI** 16  
FRENCH BAGUETTE, PANKO FRIED CALAMARI, BUTTER LETTUCE, ONION JAM, CHILI MAYO
- AHI TUNA CLUB** 18  
SOUR DOUGH, DOUBLE SMOKED BACON, SPICY GREENS, TOMATO, HOME MADE PICKLE, WASABI MAYO
- GRILLED ALBERTA AAA BEEF STRIPLOIN OPEN FACED SANDWICH** 20  
TOASTED GARLIC BREAD, SAUTÉED PORTOBELLO MUSHROOMS, GOAT BRIE AND ARUGULA
- HOUSE MADE ALBERTA BEEF CHUCK BURGER** 19  
TOASTED CIABATTA BUN, CHEESE CURDS, DOUBLE SMOKED BACON, CAMELIZED ONIONS AND SPICY MAYO
- GRILLED PRAIRIE GRAIN MUSTARD RUBBED NATURAL CHICKEN BREAST** 15  
FRENCH BAGUETTE, SLICED RED ONIONS, LOCAL TOMATO AND LEAF LETTUCE, LEMON MAYO

## FRESH CATCH

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

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

### CATCH FISH AND CHIPS

**HOUSE MADE BEER BATTER FRIED**  
SERVED WITH RED CABBAGE SLAW, HOUSE MADE FRIES, GRIBICHE, AND LEMONS  
••• 18 •••

### • 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 •••

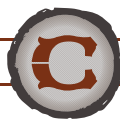
ADD A GLASS OF JEAN-MARC BROCARD CHABLIS  
••• 11 •••

### • FRIDAY •

**CRAB CAKES & SPICY MAYO**  
••• 10 EA •••

ADD A VODKA CAESAR  
••• 6 •••

LUNCH MONDAY THROUGH FRIDAY | 11:30 AM



DINNER MONDAY THROUGH SATURDAY | 5:00 PM

## OYSTERS

### 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

### 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



### 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

ALLEGRI, 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.

.....  
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  
.....