

CATCH27

LAND · SEA · BAR

EXECUTIVE CHEF: JOSHUA SMITH

APPETIZERS

27 TRIO 12

Pico de gallo, guacamole and pimento cheese, served with fried corn tortilla chips.

DAILY DEVEILED EGGS MP

Chef's daily preparation.

TAPAS BOARD 16

Citrus marinated olives, Marcona almonds, seafood stuffed piquillo peppers, red wine reduction and served with crostinis.

CRAB & HEIRLOOM TOMATO BRUSCHETTA 18

Toasted French bread with lump blue crab, tomato and basil topped with balsamic reduction.

PARMESAN SPINACH ARTICHOKE DIP 15

Warmed and topped with toasted bread crumbs and served with fried corn tortilla chips.

SHRIMP COCKTAIL 18

Old Bay poached with datil pepper cocktail sauce, remoulade sauce and seaweed salad.

SMOKED SALMON SPREAD 16

Garnished with pickled jalapeño tartar sauce and served with crostinis.

ENTREES

CUBAN RICE BOWL

Cuban style black beans and rice served with pico de gallo, guacamole, crispy tortilla strips and chipotle sauce.

vegan 19 · grilled or blackened chicken 22

grilled/blackened shrimp 25 · grilled/blackened fish 26

grilled/blackened salmon 26

CATCH BEURRE BLANC 37

Grilled fresh catch, sweet potato purée, broccolini and lemon caper beurre blanc sauce.

GRITS &

Cheddar and bacon grit cakes with braised collards, datil pepper relish and sherry cream sauce.

grilled/blackened chicken 30 · grilled/blackened shrimp 33

grilled/blackened fish 34

RUSTIC CATCH 35

Grilled fresh catch topped with garlic compound butter served with rice and heirloom carrots.

SOUP & SALADS

MINORCAN SEAFOOD CHOWDER 10

A spicy clam, fish, and bacon red chowder, garnished with green onions and housemade croutons.

ROASTED BUTTERNUT & COCONUT BISQUE 10

Coconut crema, toasted pumpkin seeds and micro greens.

ARUGULA CAESAR SALAD 16

Croutons, boquerones, parmesan, chives and creamy caesar dressing.

SHAVED PEAR & BLUE CHEESE SALAD 17

Field greens, dried cherries, spiced pecans and lemon honey vinaigrette.

27 SALAD 15

Field greens, seasonal vegetables, roasted beets, toasted pepitas and orange ginger vinaigrette.

ADD PROTEINS TO ANY SALAD:

grilled/blackened chicken 9 · grilled/blackened shrimp 12

grilled/blackened fish 13 · grilled/blackened salmon 13

In the heart of historic St. Augustine, Florida, Catch 27 believes in preparing and serving fresh, locally caught seafood from the nation's 27th State.

RED WINE BRAISED BEEF BRISKET 38

With potato purée, mushroom demi-glace, haricot verts and chimichurri.

CREOLE SALMON RISOTTO 35

Grilled salmon with trinity vegetables, okra and crawfish-andouille creole sauce.

BLACKENED PASTA

Orzo pasta, cherry tomatoes, kale and parmesan in a kale pesto cream sauce.

blackened chicken 30 · blackened shrimp 33

blackened fish 34 · blackened salmon 34

FLORIDA SHRIMP PICCATA 36

Grilled local shrimp, couscous, sun-dried tomato, artichoke piccata sauce and fried shallots.

ROASTED AIRLINE CHICKEN 34

Sweet potato purée, roasted Brussels sprouts and garnished with apple cider reduction.

 *Gluten free or can be prepared as gluten free*  *Vegan or can be prepared as vegan*

Please disclose all food allergies when ordering · 20% gratuity on groups of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SPECIALTY COCKTAILS 15

OPEN SESAME

Bourbon, Pineapple and Banana Liqueurs, Tahini Syrup, Lime

LAVENDER HAZE

Lavender Gin, Pear Eau de Vie, Italicus, Pea Flower, Lemon

FLYING DUTCHMAN

Transcontinental Rum, Lime, Passionfruit, Mint Syrup, Peychauds

GOBLET OF FIRE

Rye Whiskey, Spiced Black Tea, Meletti, Honey, Lemon, Datil Pepper

SIREN SONG

Vodka, Myrtle Berry Liqueur, Sage, Lemon

SEEING RED

Sweet Red Pepper Infused Tequila, Blood Orange Liqueur, Blanc Vermouth, Bitters

WANDERLUST

Probitas Rum, Coconut, Guava Nectar, Lime

BITTER END

Amaro Nonino, Amaro Montenegro, Cardamaro, Lemon Twist

MOCKTAILS 10

GINGER SODA

Fresh Juiced Ginger, Lemon, Lime, Sugar, Soda

HOT STUFF

Guava, Giffard Aperitif, Datil Pepper, Lime, Chili Salt Rim

PASSWORD PLEASE

Pineapple, Sesame Syrup, Mint, Lemon

RUBY FIZZ

Coconut, Sour Cherry, Lime, Soda

WINE corkage fee - 20

BUBBLES & ROSÉ

Prosecco / La Luca / ITA / 12

Sparkling Rosé / André Delorme Crémant / FRA / 12

Champagne / Moët & Chandon Imperial Brut / FRA / 21

Rosé / Chateau Barbeville / FRA / 13 · 38

WHITE

Riesling / Dr. Konstantin Frank / NY / 12 · 36

Chenin Blanc / Babylonstoren / South Africa / 12 · 36

Picpoul de Pinet / La Chapelle du Bastion / FRA / 11 · 34

Pinot Grigio / Kurtatsch / ITA / 13 · 40

Sauvignon Blanc / La Grand Caillou / FRA / 13 · 40

Godello / Emilio Moro Polvorete / SPA / 12 · 36

Chardonnay / Margaretts Vineyard / CA / 14 · 42

RED

Pinot Noir / Sketchbook / CA / 14 · 42

Pinot Noir / Au Bon Climat / CA / 18 · 56

Sangiovese, Cabernet / La Maialina Gertrude / ITA / 12 · 36

Carignan, Syrah / Les Hérétiques / FRA / 12 · 38

Cabernet Franc / Big Flower / ZA / 15 · 44

Montepulciano / Monti Guidi / ITA / 13 · 40

Tempranillo / El Vínculo Crianza / SPA / 12 · 38

Cabernet Sauvignon / Hedges Family Estate CMS / WA / 14 · 42

CLASSIC COCKTAILS 13

SANGRIA

Your Choice of Red, White or Rosé

OLD FASHIONED

Bourbon, Sugar, Bitters
upgrade to St. Augustine Distillery Bourbon +3

LAST WORD

Gin, Maraschino Liqueur, Dolin Genepy, Lemon

HOT BUTTERED RUM

Demerara Rum, House Spice Blend, Butter, Cream

MANHATTAN

Rye Whiskey, Sweet Vermouth, Angostura Bitters

MARGARITA

Tequila, Lime, Curacao, Agave

MULE

Vodka, Fresh Juiced Ginger, Lemon, Lime, Sugar

CATCH 27 ESPRESSO MARTINI

Dark Rum, Espresso, Liqueur 43, Cinnamon Syrup

CATCH 27 G&T

St. Augustine Gin, Thyme Tonic, Pink Peppercorn, Blossoms

FEATURED RUM FLIGHT MP

Select Artisan Rums

BEER

Hard Cider / Ciderboys First Press / 7

Sour / Dogfish Head SeaQuench / 9

Light Lager / Michelob Ultra / 6

Pale Lager / Stella Artois / 8

Pilsner / Bitburger / 7

Blond Ale / First Magnitude Vega / 8

Wheat / Allagash White / 7

IPA / Cigar City Jai Alai / 8

ESB / First Magnitude Drift / 8

Hazy IPA / Ommegang Neon Rainbows / 10

Saison Farmhouse / Dupont / 12

Stout / Lefthand Nitro Milk Stout / 9

NA / Athletic Run Wild IPA / 8

DRINKS

SODA / WATER

Coke / Diet Coke / Sprite / Lemonade / Seltzer / 3.5

Acqua Panna Still Water / 9

San Pellegrino Sparkling Water / 9

TEA

Sweet / Unsweet / 3.5

COFFEE

1565 Artisan Coffee / 4

DESSERTS outside dessert fee - 10

CHOCOLATE ORANGE CHESS PIE* 16

With coffee ice cream and vanilla bean crème anglaise sauce.

STICKY TOFFEE PUDDING* 16

Spiced date cake with Marsala toffee sauce and crème fraiche whipped cream

VANILLA BEAN CREME BRÛLÉE 14 GF

Garnished with fresh berries.

**made by Songbird Pies*