



1298 Prospect Street
La Jolla, CA 92037

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

- ◆ Open 7 days
- ◆ Lunch
 - ◆ Mon-Sat 11:30am-3:00pm
- ◆ Dinner
 - ◆ Sun-Thurs 5:30pm-10:00pm
 - ◆ Fri-Sat 5:30pm-10:30pm
- ◆ Sunday Brunch 10:30am-3:00pm
- ◆ Private Dining Options for Parties from 10 to 500 guests
- ◆ Validated Underground Parking with elevator access
- ◆ Dress Code: Business Casual
- ◆ Full Bar
- ◆ Patio/Outdoor Dining Year-round



A Spectacular Ocean View

Set high on a cliff overlooking the most spectacular ocean view in La Jolla, Crab Catcher offers an unforgettable dining experience. Fresh seafood is our specialty; the exciting flavors of California and the Pacific Rim our inspiration.

An Envable Location

Crab Catcher enjoys an enviable location in the heart of the village on Prospect Street. Down the wooden stairway you'll enter the world that La Jolla used to be. Quiet, serene, framed by the sea. Reminiscent of the shingled cottages that once graced the oceanfront. French doors welcome the sun and the breeze. Hidden, flower-rimmed patios invite you to pause and dine.

A Casually Elegant Atmosphere

Whether you stop by for brunch on Sunday, a business lunch, cocktails at sunset or a leisurely dinner, you'll enjoy the casually elegant atmosphere the Crab Catcher always has in store. The thoughtful attitude of our staff will make you feel especially welcome.

Group Accommodations



Chardonnay Room

This smaller private dining room is located off of the courtyard. This room has privacy blinds and closing doors for secure meetings.

Without AV:

Banquet: 18 Guests spacious
22 Guests maximum
Rounds: 16 Guests spacious
22 Guests maximum

WITH AV:

Crescent Rounds: 16 Guests spacious
18 Guests maximum
Banquet Table: 14 Guests spacious
22 Guests maximum

12 Guest Minimum

\$100 Non-Refundable Deposit Required



Cabernet Room

This medium-size private dining room is located off of the courtyard. This room has privacy blinds and closing doors for secure meetings.

Without AV:

Conference: 22 Guests spacious
26 Guests maximum
Rounds: 26 Guests spacious
34 Guests maximum

WITH AV:

Crescent Rounds: 22 Guests spacious
24 Guests maximum
U-Shape: 18 Guests spacious
22 Guests maximum

22 Guest Minimum

\$200 Non-Refundable Deposit Required

MINIMUMS SUBJECT TO CHANGE.



Vineyard Room

This large private dining room is located off of the courtyard. This room has privacy blinds and closing doors for secure meetings.

Without AV:

Conference: 40 Guests spacious
45-50 Guests maximum
Rounds: 55-60 Guests spacious
65 Guests maximum

WITH AV:

Crescent Rounds: 35-45 Guests spacious
50 Guests maximum
U-Shape: 35 Guests spacious
40 Guests maximum

40 Guest Minimum

\$200 Non-Refundable Deposit Required

Group Menus

\$99 ALL INCLUSIVE MENU

*Includes Food, Two (2) Glasses of Wine,
Tax and Gratuity*

APPETIZER RECEPTION

Chardonnay and Merlot Offered with Appetizers

Crab Stuffed Mushrooms

*A Blend of Crabmeat, Sourdough Crumbs, Scallions,
Jack Cheese, Dill & Sweet Sherry
Stuffed into Mushroom Caps and Topped with Melted Jack Cheese*

Spring Rolls

*Large Vegetarian Spring Rolls, Lightly Fried and
Served over a Salad of Napa Cabbage, Red Swiss Chard and
Sesame Seaweed with a Sweet Chili Plum Sauce*

Crispy Calamari

Panko Crusted, Deep-Fried with Charred Tomato Horseradish Sauce

SALAD

Mesclun Greens

ENTRÉES

Please Select Three (3)

Chardonnay and Merlot Offered with Entrées

Top Sirloin

*Choice Midwestern Beef, Flame Grilled
with Roasted Garlic Yukon Gold Whipped Potatoes,
Seared Swiss Chard and a Blackberry Sage Pinot Noir Reduction*

Jumbo Scampi Prawns

Seared in Roasted Garlic and Served over Capellini

Crab Stuffed Fish

*Focaccia Crusted Hawaiian Ono with Our King Crab and
Caramelized Maui Onion Stuffing with Chili- Garlic Carrot Puree,
Dill Infused Beurre Blanc and Fresh Steamed Asparagus*

Cioppino

*A Seasonal Selection of Shellfish and Fresh Seafood,
Combined in a Chipotle Tomato Saffron Broth,
with Fennel and Fresh Herbs, Garnished with a King Crab Leg*

DESSERT

Choice of

New York Style Cheesecake

Tiramisu

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

MENU SELECTION ONE

House Baked Focaccia Bread and Sourdough Baguette

APPETIZERS

Bruschetta with Crostini

Cheese and Fruit Platter

SOUP or SALAD

Crab Bisque

*Blended Crabmeats in a Creamy Toasted Pepper and Shrimp Broth
– or –*

Mesclun Greens

ENTRÉES

Please Select Three (3)

King Salmon

*Pan Roasted Pacific King Salmon, Crispy Goat Cheese Medallion,
Baby Brussel Sprouts, Exotic Mushrooms, Asparagus Cream
and Carlsbad Heirloom Tomato Vinaigrette*

Herb Crusted Flame Grilled Chicken Breast

*Served with Caramelized Maui Onion Creamy Herb Sauce,
Thai Basil Whipped Potatoes and Chinese Long Beans*

Jumbo Scampi Prawns

Seared in Roasted Garlic and Served over Capellini

Flame Grilled Prawns

*Herb Marinated Prawns, Grilled and Served over Fettuccine
Tossed with Roasted Garlic, Tomatoes, Basil and White Wine*

Pasta Primavera

*Roasted Squash, Poached Tomatoes, Caramelized Sweet Onions,
Sugar Snap Peas & Roasted Mushrooms,
Tossed with Linguini. With Your Choice of Thai Basil Pesto,
Sweet Onion Alfredo, or Ginger Sesame Sauce*

DESSERT

Please Select Two (2)

New York Style Cheesecake

Paradise Pie

Tiramisu

\$50.00 PER PERSON

PLUS BEVERAGES, TAX & 18% GRATUITY

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

Group Menus

MENU SELECTION TWO

HOUSE BAKED FOCACCIA BREAD AND SOURDOUGH BAGUETTE

APPETIZERS

Spring Rolls

Large Vegetarian Spring Rolls, Lightly Fried and Served over a Salad of Napa Cabbage, Red Swiss Chard and Sesame Seaweed with a Sweet Chili Plum Sauce

Crispy Calamari

Panko Crusted, Deep-Fried with Charred Tomato Horseradish Sauce

Crab Stuffed Mushrooms

A Blend of Crabmeat, Sourdough Crumbs, Scallions, Jack Cheese, Dill & Sweet Sherry Stuffed into Mushroom Caps and Topped with Melted Jack Cheese

SOUP OR SALAD

Crab Bisque

Blended Crabmeats in a Creamy Toasted Pepper and Shrimp Broth

– or –

Caesar Salad

Crisp Romaine with the Traditional Version Dressing using Pasteurized Eggs, Topped with Garlic Focaccia Croutons and Fresh-Shaved Grana Padano Cheese

ENTRÉES

Please Select Three (3)

Crab Stuffed Fish

Focaccia Crusted Hawaiian Ono with our King Crab and Caramelized Maui Onion Stuffing with Chili- Garlic Carrot Puree, Dill Infused Beurre Blanc and Fresh Steamed Asparagus

Macadamia Nut Crusted Alaskan Halibut

Oven Roasted and Served over Coconut Sticky Rice and Snow Pea Stir-Fry with Mango and Papaya Coulis and Miso Honey Beurre Blanc

Top Sirloin

Choice Midwestern Beef, Flame Grilled with Roasted Garlic Yukon Gold Whipped Potatoes, Seared Swiss Chard and a Blackberry Sage Pinot Noir Reduction

Flame Grilled Prawns

Herb Marinated Prawns, Grilled and Served over Fettuccine Tossed with Roasted Garlic, Tomatoes, Basil and White Wine

Jumbo Scampi Prawns

Seared in Roasted Garlic and Served over Capellini

DESSERT

Please Select Two (2)

New York Style Cheesecake

Paradise Pie

Tiramisu

Chocolate Covered Strawberries (seasonal)

Poached Pear (seasonal)

\$58.00 PER PERSON

PLUS BEVERAGES, TAX & 18% GRATUITY

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

MENU SELECTION THREE

HOUSE BAKED FOCACCIA BREAD AND SOURDOUGH BAGUETTE

APPETIZERS

Seared Ahi Napoleon (Not Tiered)

Spice Crusted Ahi Tuna with Asian Slaw, Crispy Wonton & Wasabi Aioli

Crab Stuffed Mushrooms

A Blend of Crabmeat, Sourdough Crumbs, Scallions, Jack Cheese, Dill & Sweet Sherry Stuffed into Mushroom Caps & Topped with Melted Jack Cheese

Shrimp Cocktail

Jumbo Prawns, Poached in Old Bay Spices, with Zesty Cocktail Sauce and Horseradish Over Field Greens

Mini Southern Style Crab Cakes

Blue Crab, Old Bay Spices, Sweet Chilies and Citrus Pan-Seared, Over Spicy Rémoulade & Chipotle Vinaigrette with Tortilla Salad

SOUP OR SALAD

Crab Bisque

Blended Crabmeats in a Creamy Toasted Pepper and Shrimp Broth

– or –

Caesar Salad

Crisp Romaine with the Traditional Version Dressing using Pasteurized Eggs, Topped with Garlic Focaccia Croutons and Fresh-Shaved Grana Padano Cheese

ENTRÉES

Please Select Three (3)

Grilled Seasonal Lobster

Served over Pappardelle

Filet Mignon

Grilled Tenderloin of Choice Midwestern Beef, with Fresh Spinach, Garlic Crusted Risolli Potatoes and Napa Cabernet Sauvignon Bleu Cheese Reduction

Featured Catch

Our Chef's Special Preparation of Tonight's Freshest Selection

Alaskan King Crab Legs

Structure of Alaskan King Crab Legs, Steamed, With Sweet Corn Salsa & Fresh Herb Roasted Baby Red Potatoes

Live Maine Lobster (all year)

Steamed and Served with Seared Asparagus, Herb Roasted Baby Red Potatoes and Citrus Tarragon Butter

Fresh California Spiny Lobster (Oct-March)

Cioppino

A Seasonal Selection of Shellfish and Fresh Seafood, Combined in a Chipotle Tomato Saffron Broth, With Fennel and Fresh Herbs, Garnished with a King Crab Leg

DESSERT

Please Select Two (2)

Chocolate Torte

Crème Brûlée

Tiramisu

\$75.00 PER PERSON

PLUS BEVERAGES, TAX & 18% GRATUITY

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

Event Information

Booking Information

Crab Catcher is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Crab Catcher will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a non-refundable deposit will be charged to a credit card.

Chardonnay Room – \$100

Cabernet Room & Vineyard Room – \$200

Cancellations

In the event of a cancellation, Crab Catcher requires a minimum of 72 hours. Deposit can be used towards a future event.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

** EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

Parking

- ◆ Crab Catcher has validated underground parking in the Coast Walk Building.
- ◆ Crab Catcher can arrange Valet Parking prior to your event. Valet Parking is \$8.00 per car, which includes Valet's tip, and will be placed on final bill.

Map & Directions



From the South

- ◆ Take Interstate 5 North toward La Jolla
- ◆ Take the La Jolla Parkway West; La Jolla Parkway turns into Torrey Pines Road
- ◆ Turn Right on Prospect
- ◆ Turn Right on Coast Boulevard

From the North

- ◆ Take Interstate 5 South toward La Jolla
- ◆ Take the La Jolla Village Drive exit (heads West)
- ◆ Turn Left on Torrey Pines Road
- ◆ Turn Right on Prospect
- ◆ Turn Right on Coast Boulevard



Regular Dinner Menu*

APPETIZERS

Seared Ahi Napoleon \$12.00

*Spice Crusted Ahi Tuna with Asian Slaw,
Crispy Wonton and Wasabi Aioli*

Crab Martini \$12.00

*Jumbo Lump Crab, Chopped Avocado, Shaved Fennel, Cherry Tomatoes,
Tossed with a Dill Peppercorn Dressing Over Field Greens, Served Up*

Spring Rolls \$9.00

*Large Vegetarian Spring Rolls, Lightly Fried
and Served Over a Salad of Napa Cabbage,
Red Swiss Chard & Sesame Seaweed with a Sweet Chili Plum Sauce*

Fire Shrimp \$11.00

*Jumbo Prawns Seared with Serrano,
Ancho and Anaheim Chili Paste Over Basil Whipped Potatoes*

Crab Bisque \$8.00

Blended Crabmeats in a Creamy Roasted Pepper and Shrimp Broth

Clam Chowder \$8.00

Prepared in the Traditional New England Style

Mussels \$12.00

*Seasonally Fresh Mussels, Pan Roasted with Shrimp Broth,
Roasted Garlic and Vine-Ripened Tomatoes,
Served with a Gorgonzola Crostini*

Crab Stuffed Mushrooms \$9.00

*A Blend of Crabmeat, Sourdough Crumbs, Scallions,
Jack Cheese, Dill & Sweet Sherry Stuffed into Mushroom Caps,
Topped with Melted Jack Cheese*

Southern Style Crab Cakes \$11.00

*Blue Crab, Old Bay Spices, Sweet Chilies and Citrus, Pan-Seared,
Over Spicy Rémoulade & Chipotle Vinaigrette with Tortilla Salad*

Crispy Calamari \$10.00

*Panko Crusted, Deep-Fried and
Served with Charred Tomato Horseradish Sauce.*

Shrimp Cocktail \$10.00

*Jumbo Prawns, Poached in Old Bay Spices,
with Our Zesty Cocktail Sauce with Horseradish over Field Greens.*

Steamed Clams \$12.00

Served with Their Natural Broth and Garlic Butter.

Oysters on the Half Shell Medium \$12.00/Large \$18.00

Fresh Oysters with Spicy Cocktail and Horseradish Sauce.

*MENU ITEMS & PRICES SUBJECT TO CHANGE

SALADS

Spinach \$8.00

*Fresh Spinach Tossed in a Tahitian Vanilla Bean Vinaigrette,
Soft Mine Shaft Blue Cheese, Mandarins, & Toasted Sesame Seeds*

Caesar \$8.00

*Crisp Romaine with the Traditional Dressing Using Pasteurized
Eggs, Garlic Focaccia Croutons and Fresh-Shaved Grana Padano*

Hearts \$9.00

*Grilled Artichoke Hearts, and Hearts of Palm
with Hearts of Romaine and a Fennel-Parmesan Vinaigrette*

Roasted Beet \$9.00

*Hydroponic Bibb Lettuce and Fresh Arugula with Roasted Beets,
Maytag Bleu Cheese and Toasted Pistachios in a Pear Vinaigrette*

Tossed Baby Lettuces \$7.00

*A Mix of Greens, Tossed with Fresh Herb Balsamic Vinaigrette,
Topped with Caramelized Pistachios
and Pomegranate or Sliced Strawberries*

Peach \$10.00

*Flame Kissed Fresh Peaches, Toasted Pecans, Chevre Goat Cheese,
Balsamic Vinegar Reduction and Micro Greens*

Papaya \$10.00

*Mesclun Greens, Fresh Hawaiian Papaya,
Crunchy Wasabi Peas, with a Papaya Seed Vinaigrette*

Crab Louie \$24.00

*A Blend of Crabmeats Over Mixed Field Greens
with Fresh Tomatoes, Artichoke Hearts and Sliced Avocado,
with Our Louie Dressing*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

Regular Dinner Menu*

PASTA

Scampi \$24.00

Jumbo Prawns Seared in Roasted Garlic and Served Over Cappellini

Clam Linguini \$22.00

Pan Roasted Manila Clams over Semolina Linguini, with Roasted Garlic Chardonnay Broth and a Sourdough Crostini

Grilled Shrimp \$24.00

Herb Marinated Prawns, Grilled and Served over Fettuccine Tossed with Roasted Garlic, Tomatoes, Basil and White Wine

Lobster \$40.00

Grilled Seasonal Lobster over Pappardelle Tossed with Fresh Herbs and a Sherry Cream Sauce

Primavera \$20.00

Roasted Squash, Poached Tomatoes, Caramelized Sweet Onions, Sugar Snap Peas and Roasted Mushrooms Tossed with Linguini. A Choice of Thai Basil Pesto, Sweet Onion Alfredo, or Ginger Sesame Sauce

ENTRÉES

Featured Catch *Market Price*

Our Chef's Special Preparation of Tonight's Freshest Selection

Salmon \$24.00

Char-Broiled Sterling Atlantic Salmon, Garlic Crusted Yukon Fingerling Potatoes, Seared Arugula, Baby Sunburst Squash with a Meyer Lemon Chardonnay Reduction

Ahi *Market Price*

Flame Seared Sushi Grade Ahi, Fried Green Tomatoes, Avocado Spring Salad, Humboldt Goat Cheese, Asian Vinaigrette and a Charred Passion Fruit Soy Glaze

King Salmon \$28.00

Pan Roasted Pacific King Salmon, Sweet Corn Snow Pea Succotash, Chive Bud Yukon Gold Potatoes and Heirloom Tomato Vinaigrette

Halibut \$29.00

Macadamia Nut Crusted Alaskan Halibut, Oven Roasted, Served Over Coconut Sticky Rice, Sautéed Snow Peas, with Tropical Salsa & Miso Honey Beurre Blanc

*MENU ITEMS & PRICES SUBJECT TO CHANGE

ENTRÉES

Soft Shell Crab \$35.00

Pan Seared Maryland Soft Shell Blue Crabs, Crispy Purple Potatoes, Spring Vegetable Sauté, California Apricots with a Summer Corn Sauce

Scallops \$32.00

Large Flame Grilled Canadian Sea Scallops with a Seasonal Bean Medley, Crispy Leeks, Smoked Tomato Chive Beurre Rouge

Filet Mignon \$36.00

Grilled Tenderloin Of Choice Midwestern Beef, with Fresh Spinach, Garlic Crusted Riszoli Potatoes and Napa Cabernet Sauvignon Bleu Cheese Reduction

Catcher's Mixed Grill *Market Price*

Our Chef's Daily Combination of Grilled Items with a Variety of Sauces

Bone-In New York \$34.00

Choice Tender Beef, Flame Grilled with Crispy Potato Stack, Tobacco Onions and a Three Peppercorn Demiglace

Cioppino \$32.00

A Seasonal Selection of Shellfish and Fresh Seafood, Combined in a Chipotle Tomato Saffron Broth, with Fennel and Fresh Herbs. Garnished with a King Crab Leg

Crab Stuffed Fish \$26.00

Focaccia Crusted Hawaiian Ono with Our King Crab and Caramelized Maui Onion Stuffing with Chili-Garlic Carrot Puree, Dill Infused Buerre Blanc and Fresh Steamed Asparagus

Double Lamb Chops \$34.00

Herb Marinated Rack of Australian Lamb, Charbroiled, with Boniato Sweet Potato, Arugula Spring Salad, Caramelized California Peaches with Montrachet Goat Cheese and Roasted Shallot Pinot Noir Reduction

Grilled Chicken \$22.00

Herb Crusted Flame Grilled Chicken Breast with Caramelized Maui Onion Creamy Herb Sauce, Thai Basil Whipped Potatoes and Chinese Longbeans

Crab Legs *Market Price*

Structure of Alaskan King Crab Legs, Steamed, with Sweet Corn Salsa, & Fresh Herb Roasted Baby Red Potatoes

Live Maine Lobster *Market Price*

Steamed and Served with Seared Asparagus, Herb Roasted Baby Red Potatoes and Citrus Tarragon Butter

*MENU ITEMS & PRICES SUBJECT TO CHANGE