

# Catch Thirty- Five

Join Catch 35 for LIVE JAZZ & the Rob Parton Trio

Catch 35 Menus are always changing

MENUS & PRICES SUBJECT TO CHANGE WITHOUT NOTICE

## TODAY'S HALF SHELL OYSTERS

Served w/ classic celery cocktail sauce & mignonette  
 11.95 / Half Dozen 21.95 / Dozen

**MALPEQUE**  
**WELLFLEET**  
**BLUEPOINT**

*Nova Scotia*  
*Massachusetts*  
*Long Island*

**1/2 DOZEN BAKED OYSTERS** 12.95  
 Spinach, pancetta & asiago cheese

## APPETIZERS

**COCONUT BEER BATTER SHRIMP** 8.95  
 Large coconut battered shrimp w/ sweet chili sauce

**WOK FRIED CALAMARI RINGS** 8.95  
 Pepper oils & fried Thai basil

**CHILLED SHRIMP COCKTAIL** 8.95  
 Celery cocktail sauce

**POINT JUDITH CALAMARI** 8.95  
 Lightly fried w/ tofu satay & tartar sauce

**STEAMED BLUE HILL BAY MUSSELS** 8.95  
 Lemongrass broth w/ jalapeno sauce

**GRILLED SHRIMP SATAY** 8.95  
 Sweet garlic-chili sauce & toasted peanuts

**BAKED JUMBO PACIFIC SHRIMP** 9.95  
 Garlic and herbs butter

**CATCH 35 CRAB CAKE** 10.95  
 Corn relish & remoulade sauce

**SEARED SCALLOPS** 10.95  
 Szechwan glaze & chive pot sticker

**TRIO OF ASIAN APPETIZERS** For One 7.95 For Two 12.95  
 Chicken satay, tofu satay & shrimp satay

## SOUPS

**BAHAMIAN FISH CHOWDER** Cup 2.95 Bowl 3.95

**CATCH THIRTY-FIVE CRAB BISQUE** 2.95 3.95

## SALADS

**FIELD GREEN SALAD** 4.95  
 Tomato basil vinaigrette

**CAESAR SALAD** 6.95  
 Thinly sliced crouton & parmesan cheese

**MARTHA'S VINEYARD** 6.95  
 Raspberries, pine nuts, bleu cheese, red onion, diced tomato & raspberry dressing

**FRESH MOZZARELLA AND VINE-RIPENED TOMATO** 6.95  
 Opal basil vinaigrette

**HEARTS OF PALM** 7.95  
 Vine ripened tomatoes, pesto & balsamic glaze

**ORGANIC BABY LETTUCE & MAYTAG BLEU CHEESE** 7.95  
 Spiced walnuts, sliced pear & tomato basil vinaigrette

**CAESAR SALAD W/ PORTABELLA** 8.95  
 Roasted portabella mushroom & asiago cheese

## LOBSTER & CRAB

**W. AUSTRALIAN LOBSTER TAIL & FILET MIGNON** 58.95  
 Grilled or steamed tail w/ drawn butter & veal demi-glace

**W. AUSTRALIAN LOBSTER TAILS** 59.95  
 Grilled or steamed w/ drawn butter

**W. AUSTRALIAN LOBSTER TAILS & ALASKAN KING CRAB LEGS** 64.95  
 Grilled or steamed tail w/ drawn butter

**ALASKAN KING CRAB LEGS & FILET MIGNON** 54.95  
 Drawn butter & veal demi-glace

**ALASKAN KING CRAB LEGS** 46.95  
 Steamed w/ drawn butter

## PAN SEARED

**CREOLE SEASONED SALMON** 21.95  
 Sweet chili sauce & pepper relish

**YELLOW FIN TUNA** 26.95  
 Szechwan glaze, chive pot sticker & beer battered onion rings

**CHILEAN SEA BASS** 28.95  
 Hawaiian ginger-scallion sauce

## WOK

**ROCK SHRIMP KUNG PAO** 17.95  
 Red pepper, green pepper, scallion & roasted peanut

**STIR FRIED SHRIMP & SCALLOPS** 18.95  
 Chinese broccoli, mushrooms, carrots & peapods

**GINGER ASPARAGUS SHRIMP** 18.95  
 Asparagus, hot chili pepper, shitake mushroom & fresh ginger

**STIR FRIED BEEF TENDERLOIN** 18.95  
 Scallions, tri-color peppers & spicy garlic sauce

**GREEN CURRY OF SHRIMP & SCALLOPS** 18.95  
 Eggplant, fresh beans & butternut squash

**GRILLED JUMBO PACIFIC SHRIMP** 19.95  
 Marinated in lemongrass on phad Thai noodles

**SWEET & SOUR HALIBUT** 23.95  
 Onions, peppers, grilled pineapple & jasmine rice

**ALASKAN KING CRAB FRIED RICE** 22.95  
 Peapods, broccoli & bean sprouts

## CHARCOAL GRILLED

**JUMBO PACIFIC SHRIMP** 19.95  
 Panang curry

**SCOTTISH SALMON** 21.95  
 Lemon dill sauce

**MAHI-MAHI** 21.95  
 Vegetable-sherry vinaigrette

**JUMBO DIVER SEA SCALLOPS** 23.95  
 Asian mustard soy, garlic-chive aioli & classic parmesan risotto

**FLORIDA RED GROUPE** 25.95  
 Lemon-caper butter

**YELLOW FIN TUNA** 26.95  
 Ginger sesame sauce

## OUT OF THE ORDINARY

**PARMESAN CRUSTED LAKE SUPERIOR WHITEFISH** 20.95  
 Lemon meuniere butter

**SCOTTISH SALMON W/HORSERADISH & PARMESAN CRUST** 22.95  
 Shimaji mushroom, asparagus, roasted garlic gnocchi & brandy cream

**PAN ROASTED SEA SCALLOPS** 24.95  
 Garlic, fresh herbs & arugula

**KING CRABMEAT WITH MUSHROOM RAVIOLI** 25.95  
 Spinach, green peas & mushrooms in a light cream sauce

**GRILLED BLOCK ISLAND SWORDFISH** 26.95  
 Black peppercorn crust & light cognac avocado salsa

**SAUTÉED ATLANTIC HALIBUT** 27.95  
 Maryland crabmeat, portabella mushrooms & meuniere butter

## OVEN BAKED

**SCOTTISH SALMON PUFF PASTRY** 21.95  
 Lemon dill sauce

**MARYLAND CRAB CAKES** 23.95  
 Remoulade sauce

**PACIFIC SHRIMP** 23.95  
 Crabmeat stuffing & tartar sauce

## BLACKENED

**MAHI-MAHI** 21.95  
 Andouille sausage etouffée sauce

**FLORIDA RED GROUPE** 25.95  
 Roasted garlic scallion sauce

**BLOCK ISLAND SWORDFISH** 26.95  
 Roasted red pepper-chipotle sauce

## PREMIUM CUT STEAKS

Steaks served w/ veal demi-glace, garlic mashed potatoes & fresh creamed spinach

**FILET MIGNON MEDALLIONS** 24.95  
 Tenderest cut of corn fed Mid-Western beef

**NEW YORK STRIP** 33.95  
 Full bodied cut, corn fed Mid-Western beef

**FILET MIGNON** 34.95  
 Tenderest cut of corn fed Mid-Western beef

**BONE-IN RIB EYE** 35.95  
 Prime rib cut, well marbled for peak flavor

**PORTERHOUSE** 36.95  
 Combines the rich flavor of New York strip & tender Filet Mignon

CHEF: EAK PRUKPITIKUL '89

PLEASE INFORM YOUR SERVER OF ANY POSSIBLE ALLERGIES  
 35 West Wacker Drive \* Chicago \* Illinois \* 60601 \* (312) 346-3500 \* [www.catch35.com](http://www.catch35.com)

1 8% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE