

CATCH THIRTY-FIVE

September 10, 2009

**NOW FEATURING OUR PRIX FIXE MENU
THREE COURSE MENU \$24.95 (Dinner only)
OYSTERS from 4-6pm half price MON-FRI**

MONDAY NIGHT - Alaskan King Crab - \$24.95
THURSDAY WINE NIGHT - Selected bottles 1/2 price
FRIDAY - All You Can Eat FRESH Fish Fry - \$15.95

Catch 35 Dining and Dessert Menus are always changing

**Menu items and pricing
are subject to change without notice**

COLD APPETIZERS

Today's Half Shell Oysters

11.95 / Half Dozen	22.95 / Dozen
Cockenoe	Connecticut
Malpeque	Prince Edward Island

Shrimp Cocktail	9.95
Cocktail sauce, lemon	
Yellowfin Tuna Sashimi	15.95
Sesame seared with wasabi, soy and pickled ginger	

SALADS

House Mixed Greens	
Roma tomato, carrot, tomato basil vinaigrette	
Martha's Vineyard	6.95
Red leaf lettuce, blue cheese, pine nuts, red onion, raspberry dressing	
Vine Ripened Tomatoes & Mozzarella	6.95
Tomato basil vinaigrette, basil pesto	
Caesar Salad	6.95
Romaine hearts, parmesan crouton, caesar dressing	
Organic Baby Greens & Maytag Blue Cheese	6.95
Spiced walnuts, grape tomato, pear, tomato basil vinaigrette	

Atlantic King Salmon: Choose your preparation	20.95
- Charcoal grilled, lemon dill sauce	
- Blackened, sweet chili sauce	
Honduran Tilapia	18.95
Poached leeks & celery root, blue crab, tomato butter sauce	
Block Island Swordfish: Choose your preparation	23.95
-Chive crusted, black pepper aioli	
-Grilled with roasted poblano potatoes and a skewer of shrimp	

Cashew Chicken	14.95
Pea pod, scallion, pineapple, carrot, ginger garlic sauce, jasmine rice	
Sweet & Sour Chicken	14.95
Onions, peppers, grilled pineapple, jasmine rice	
Yellowfin Tuna: Choose your preparation	25.95
- Pan seared, Szechwan glaze, chive potsticker, tempura onion rings	
- Sashimi style, sesame seared, wasabi, pickled ginger, soy sauce	
Alaskan Halibut	21.95
Sweet n' sour style, onions, peppers, grilled pineapple, jasmine rice	

TRADITIONAL

Half Pound American Burger	10.95
Swiss cheese, red onion marmalade, lettuce, tomato & kaiser bun	
Fish & Chips	14.95
Malt vinegar, tartar sauce & Lemon	
Fried Shrimp Platter	17.95
French fries, cole slaw, cocktail sauce	
Maryland Crab Cakes	23.95
Remoulade sauce	

PREMIUM STEAKS

Tenderloin Medallions: Choose your preparation	24.95
- Blackened with chipotle honey butter	
- Grilled with herb butter	
- Blue cheese crusted with veal demi-glaze	
Filet Mignon	8 oz. cut 29.95 11 oz. cut 36.95
Most tender cut of corn fed Midwestern beef	
New York Strip	33.95
Full bodied cut, corn fed Midwestern beef	
Bone-in Ribeye	35.95
Prime rib cut, well marbled for peak flavor	

Creamed or Sautéed Spinach	6.95
Sautéed Mixed Mushrooms	7.95

HOT APPETIZERS

Sriracha Buffalo Shrimp	9.95
Asian style buffalo sauce, wasabi ranch	
Point Judith Calamari	8.95
Flash fried, grilled tofu satay, tartar sauce	
Wok Roasted Calamari	8.95
Garlic, shallot, lemongrass, crispy basil, chili oil	
Coconut Beer Battered Shrimp	8.95
Sweet chili-garlic sauce	
Blue Hill Bay Mussels: Choose your preparation	8.95
-Thai lemongrass broth & jalapeno dipping sauce	
-Garlic, white wine, butter	
Maryland Crab Cake	10.95
Remoulade sauce, corn relish	
Szechwan Scallops	11.95
Asian vegetables, chive pot sticker	
Oysters Rockefeller	12.95
Spinach, pancetta, asiago cheese	

SOUPS

	Cup	Bowl
Crab Bisque	2.95	3.95
Tomato Blue Cheese	2.95	3.95

FRESH FISH

Lake Superior Whitefish	18.95
Parmesan crusted, lemon meuniere butter	
Yellowfin Tuna Au Poivre	25.95
Black pepper crusted with green peppercorn sauce	
Sauteed Alaskan Halibut	25.95
Meuniere butter, portabello mushrooms and lump crab meat	

ASIAN FLAIR

Thai Shrimp Curry	14.95	17.95
Panang curry sauce, broccoli, peppers, jasmine rice		
Ginger Shrimp & Asparagus	14.95	17.95
Asparagus, shiitake mushroom, chile, ginger garlic sauce, fried rice noodle		
Shrimp Phad Thai	25.95	17.95
Thin rice noodle, bean sprout, cabbage, chile, egg, peanut, lime		
Chilean Sea Bass	21.95	29.95
Hawaiian ginger scallion sauce		

OUT OF THE ORDINARY

Brazilian Style Top Sirloin	10.95	21.95
Peppers, onions, pepper jack mashed potatoes, chimichurri sauce		
Alaskan King Crabmeat Pasta	14.95	22.95
Rotini, roasted red pepper, asparagus, tarragon cream sauce		
Gulf Shrimp & Wild Mushroom Ravioli	17.95	18.95
Mushrooms, sweet peas, spinach, asiago, cream sauce		
Stuffed Scottish King Salmon	23.95	24.95
Blue crab, Maine shrimp, brie cheese		
Georges Bank Scallops	24.95	23.95
Sweet corn and king crab risotto with tomato vinaigrette		

CRAB & LOBSTER

Alaskan King Crab Legs	42.95
Drawn butter	
Alaskan King Crab Legs & Filet	49.95
Drawn butter, veal demi-glaze	
Lobster Tail & Alaskan King Crab Leg	54.95
Drawn butter	
Australian Lobster Tail & Filet Mignon	59.95
Drawn butter, veal demi-glaze	
Australian Twin Lobster Tails	64.95
Drawn butter	

ON THE SIDE

Tempura Asparagus with Dipping Sauces	7.95
King Crab Mashed Potatoes	8.95

PLEASE INFORM YOUR SERVER OF ANY KNOWN FOOD ALLERGIES

18% Gratuity will be added to parties of 5 or more

www.catch35.com

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Executive Chef: Eddie Sweeney