

Ask your server about today's catch!

Going to the theater? Ask your server how we compensate you for your valet parking.

## TODAY'S HALF SHELL OYSTERS

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

**WELLFLEET**  
**MALPEQUE**  
**COCKENOE**

*Massachusetts*  
*Nova Scotia*  
*Connecticut*

Try a Selection of our Varieties

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

## APPETIZERS

**HOT AND COLD ROCK SHRIMP APPETIZER** 8.95  
 Hot w/ Szechwan glaze; cold w/ avocado, hearts of palm, tomato & jalapeno

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

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

**CHILLED SHRIMP COCKTAIL** 8.95  
 Celery cocktail sauce

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

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

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

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

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

**CRAB DIP** 8.95  
 Served with Prawn Chips

## SOUPS

	Cup	Bowl
<b>BAHAMIAN FISH CHOWDER</b>	2.95	3.95
<b>CATCH THIRTY-FIVE CRAB BISQUE</b>	2.95	3.95

## SALADS

**HOUSE MIX GREENS** 4.95  
 Tomato basil vinaigrette

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

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

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

**MAKIHA'S VINETAJU** 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

## LOBSTER & CRAB

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

**S. AFRICAN LOBSTER TAILS** 59.95  
 Grilled or steamed w/ drawn butter

**S. AFRICAN 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** 44.95  
 Steamed w/ drawn butter

## PAN SEARED

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

**CHILEAN SEA BASS** 27.95  
 Hawaiian ginger-scallion sauce

**CREOLE SEASONED SALMON** 20.95  
 Sweet chili sauce & pepper relish

## WOK

**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  
 Grape tomatoes, scallions, tri-color peppers & spicy garlic sauce

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

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

**SWEET & SOUR HALIBUT** 21.95  
 Onions, peppers, grilled pineapple & jasmine rice

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

## CHARCOAL GRILLED

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

**YELLOW FIN TUNA** 26.95  
 Ginger sesame sauce

**JUMBO PACIFIC SHRIMP** 19.95  
 Panang curry

**FLORIDA GROUPE** 25.95  
 Lemon-caper butter

**SCOTTISH SALMON** 20.95  
 Lemon dill sauce

## OUT OF THE ORDINARY

**FLORIDA PINK SHRIMP LINGUINE** 20.95  
 Chanterelle mushroom & lobster curry sauce

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

**GRILLED BLOCK ISLAND SWORDFISH** 25.95  
 Black peppercorn crust & light cognac avocado salsa

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

**SAUTEÉD ALASKAN HALIBUT** 26.95  
 Maryland crabmeat, portabella mushrooms & meuniere butter

**PAN ROASTED BOSTON COD W/ SEAFOOD NEWBERG** 22.95  
 King crabmeat, baby shrimp and cape scallops in Newberg sauce

## OVEN BAKED

**MARYLAND CRAB CAKES** 23.95  
 Remoulade sauce

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

**SCOTTISH SALMON PUFF PASTRY** 20.95  
 Lemon dill sauce

## BLACKENED

**BLOCK ISLAND SWORDFISH** 25.95  
 Roasted red pepper-chipotle sauce

**FLORIDA GROUPE** 25.95  
 Roasted garlic scallion sauce

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

## PREMIUM CUT STEAKS

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

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

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

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

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

PLEASE INFORM YOUR SERVER OF ANY POSSIBLE ALLERGIES

CHEF: BAK PRUKPITIKUL '00