

Looking for a place to meet after work? Check out our food and drink specials Monday through Thursday in our jazz lounge.

After a hard day at the office, come lounge with us. Join us for Rob Parton Trio jazz band. Tuesday - Saturday

## COLD APPETIZER

<b>CHILLED SHRIMP COCKTAIL</b> Celery cocktail sauce	8.95
<b>SEARED SESAME CRUSTED YELLOW FIN TUNA</b> Sashimi-style w/ pickled ginger, soy & wasabi	15.95
<b>THAI KING CRAB SPRING ROLLS</b> Tamarind sauce	7.95

## SOUPS & SANDWICHES

All sandwiches served w/ cole slaw & fries

<b>CATCH 35 CRAB BISQUE</b>	2.95 Cup	3.95 Bowl
<b>CORN AND CRABMEAT CHOWDER</b>	2.95 Cup	3.95 Bowl
<b>CRAB CAKE SANDWICH</b>	11.95	w/ Soup 12.95
<b>SCOTTISH SALMON BLT</b>	10.95	w/ Soup 11.95
<b>FISH AND CHIPS</b>	10.95	w/ Soup 11.95
<b>BEEF TENDERLOIN SANDWICH</b>	12.95	w/ Soup 13.95

## TODAY'S HALF SHELL OYSTERS

Served w/ celery cocktail sauce & mignonette

<b>WELLFLEET MALPEQUE COCKENOE</b> Try a Selection of our Varieties	11.95 / Half Dozen	21.95 / Dozen
	<i>Massachusetts</i>	
	<i>Nova Scotia</i>	
	<i>Connecticut</i>	

## STEAK & CHICKEN

<b>SURF &amp; TURF</b> Grilled jumbo shrimp & twin Filet Mignon, mashed potato, tartar sauce, demi glace & sautéed spinach	23.95
<b>PETITE FILET MIGNON (8 OZ.)</b> Demi glace, mashed potato & sautéed spinach	29.95
<b>CLASSIC STEAK DIANE</b> Mushrooms, shallots, mashed potato & brandy-cream sauce	16.95
<b>MARSALA GLAZED BREAST OF CHICKEN</b> Sautéed spinach, mashed potato & porcini cream sauce	13.95
<b>STIR FRIED SPICY BASIL CHICKEN</b> Hot Chili Pepper, thai basil & jasmine rice	13.95

## HOT APPETIZERS

<b>CATCH 35 CRAB CAKE</b> Corn relish & remoulade sauce	10.95
<b>COCONUT BEER BATTER SHRIMP</b> Sweet garlic-chili sauce	8.95
<b>POINT JUDITH CALAMARI</b> Lightly fried w/ tofu satay & tartar sauce	8.95
<b>GRILLED SHRIMP SATAY</b> Sweet garlic-chili sauce & toasted peanuts	7.95
<b>SEARED SCALLOPS</b> Szechwan glaze & chive pot sticker	10.95
<b>CHICKEN SATAY</b> Curry peanut sauce & cucumber relish	7.95
<b>STEAMED BLUE HILL BAY MUSSELS</b> Choice of garlic, herbs & white wine or lemongrass broth	8.95

## FRESH FISH & SEAFOOD

<b>GRILLED YELLOW FIN TUNA</b> Ginger sesame sauce	24.95
<b>GRILLED SCOTTISH SALMON</b> Honey-mustard & soy glaze	19.95
<b>GRILLED FLORIDA RED GROUPE</b> Lemon caper butter	23.95
<b>GRILLED MAHI MAHI</b> Vegetable-sherry vinaigrette	19.95
<b>GRILLED PACIFIC SHRIMP W/ PANANG CURRY SAUCE</b> Papaya salad & jasmine rice	19.95
<b>GRILLED BLOCK ISLAND SWORDFISH</b> Black peppercorn crust & light cognac avocado salsa	25.95
<b>BLACKENED SCOTTISH SALMON</b> Sweet chili sauce	19.95
<b>BLACKENED SHRIMP &amp; SCALLOPS</b> Cajun garlic sauce & mixed vegetables	19.95
<b>BLACKENED MAHI MAHI</b> Andouille sausage etouffée	19.95
<b>BLACKENED BLOCK ISLAND SWORDFISH</b> Roasted red pepper-chipotle sauce	23.95
<b>BAKED SHRIMP W/ CRABMEAT STUFFING</b> Tartar sauce	19.95
<b>BAKED MARYLAND CRAB CAKES</b> Remoulade sauce	22.95
<b>SWEET &amp; SOUR HALIBUT</b> Onions, peppers, grilled pineapple & jasmine rice	19.95
<b>SAUTÉED ALASKAN HALIBUT</b> Crabmeat, portabella mushrooms & meuniere butter	24.95
<b>SEARED CHILEAN SEA BASS</b> Hawaiian ginger-scalion sauce	27.95
<b>SEARED YELLOW FIN TUNA WITH SZECHWAN GLAZE</b> Chive pot sticker & onion rings	24.95
<b>PAN ROASTED SEA SCALLOPS</b> Garlic, tomato, fresh herbs & arugula	22.95

## SALADS

<b>FIELD GREEN SALAD</b> Tomato basil vinaigrette	4.95
<b>CAESAR SALAD</b> Thinly sliced crouton & fresh parmesan cheese	5.95
<b>CAESAR SALAD W/ PORTABELLA</b> Roasted portabella mushroom & asiago cheese	8.95
<b>ORGANIC BABY LETTUCE &amp; MAYTAG BLEU CHEESE</b> Spiced walnuts, sliced pear & tomato basil vinaigrette	6.95
<b>MARTHA'S VINEYARD</b> Raspberries, pine nuts, bleu cheese, red onion, diced tomato & raspberry dressing	6.95
<b>FRESH MOZZARELLA AND VINE-RIPENED TOMATO</b> Opal basil vinaigrette	6.95

## ENTRÉE SALADS

<b>FRESH YELLOW FIN TUNA NIÇOISE</b> Hearts of romaine w/ sliced seared Ahi tuna, stir fried red potato, grape tomatoes, green beans, peppers, kalamata olives, soft boiled egg & herb croutons	15.95
<b>THAI STEAK</b> Sliced grilled beef tenderloin, shaved iceberg lettuce, scallions, red onion & chili-lime dressing	14.95
<b>BLACKENED CHICKEN</b> Sliced blackened chicken breast, grilled vegetables, tomato & balsamic vinaigrette	13.95
<b>SEAFOOD COBB</b> Baby shrimp, scallops, crabmeat, tomato, corn, avocado, hard boiled egg & crumbled bleu cheese	15.95
<b>CRAB LOUIS</b> King crabmeat, cucumber, tomato, avocado, hard boiled egg, kalamata olives, iceberg lettuce & Louis dressing	15.95
<b>CHILI CRUSTED SCOTTISH SALMON</b> Lemon dill dressing	14.95

## RICE / NOODLE / PASTA

<b>ALASKAN KING CRAB FRIED RICE</b> Peapods, Chinese broccoli & bean sprouts	19.95
<b>STIR FRIED BEEF TENDERLOIN</b> Grape tomatoes, scallions, peppers & spicy garlic sauce	16.95
<b>GRILLED JUMBO PACIFIC SHRIMP</b> Marinated in lemongrass on phad Thai noodles	15.95
<b>STIR FRIED SHRIMP &amp; SCALLOPS</b> Chinese broccoli, mushrooms, carrots & pea pods	16.95
<b>MAINE LOBSTER W/ MUSHROOM RAVIOLI</b> Spinach, green peas, & mushrooms in a light cream sauce	25.95
<b>YELLOW FIN TUNA SASHIMI</b> Choice of Fried rice & vegetable of the day or cold Asian vegetable pasta salad. Served with pickled ginger, soy & wasabi	24.95
<b>GINGER ASPARAGUS SHRIMP</b> Asparagus, hot chili pepper, shiitake mushroom & fresh ginger	18.95

PLEASE INFORM YOUR SERVER OF ANY POSSIBLE ALLERGIES

CHEF: BAK PRUKPTIKUL '90