

**Catch 35 Naperville**

Sunday, May 14, 2017

*Happy Mother's Day!*

All tables include complimentary:  
Cinnamon raisin crisps, sourdough bread  
whipped butter, strawberry preserves,  
& mini desserts to share.

## Starters

<b>Point Judith Calamari</b>	<b>14</b>
Flash fried, tofu satay, tartar & cocktail sauce	
<b>Sriracha Buffalo Shrimp</b>	<b>14</b>
Wasabi ranch, celery	
<b>Maryland Style Crab Cake</b>	<b>16</b>
Caramelized onions & peppers, remoulade sauce	
<b>Szechwan Scallops</b>	<b>16</b>
Scallions, peppers, shiitake mushrooms, chive potsticker	
<b>Florida Shrimp Cocktail</b>	<b>16</b>
Cocktail sauce, lemon	

### Half Shell Oysters

18 - Half dozen / 35 - Dozen

<b>Blue Point - Long Island, NY</b>
Size: Large, Taste: Briny, crisp lettuce-like flavor
<b>Katama Bay - Martha's Vineyard, MA</b>
Size: Large, Taste: Briny, sweet and creamy

## Great Additions

<b>Applewood Smoked Bacon</b>	<b>6</b>
<b>Pork Sausage Links</b>	<b>6</b>
<b>Yukon Gold Potatoes</b>	<b>6</b>
<b>Bacon and Egg Risotto</b>	<b>8</b>
<b>Toasted English Muffin</b>	<b>2</b>
<b>Fresh Fruit Plate</b>	<b>12</b>

## Fish

<b>Atlantic Salmon:</b>	<b>26</b>
-Grilled, cucumbers, shallots, lemon dill sauce	
-Blackened, sweet chili sauce	
<b>Chilean Sea Bass</b>	<b>39</b>
Hawaiian ginger scallion sauce	
<b>Lake Superior Whitefish</b>	<b>26</b>
Dijon crust, lemon beurre blanc	
<b>Fried Shrimp Platter</b>	<b>24</b>
Home made French fries, cole slaw, cocktail sauce	
<b>Georges Bank Scallops</b>	<b>32</b>
Braised short rib hash, watercress, black pepper aioli	

## Surf & Turf

<b>Twin Atlantic Cold Water Lobster Tails</b>	<b>59</b>
Grilled or butter poached, drawn butter, truffle aioli	
<b>Atlantic Cold Water Lobster Tail &amp; Filet Medallions</b>	<b>59</b>
Drawn butter, truffle aioli, maître d' hotel butter	
<b>Alaskan King Crab Legs</b>	<b>69</b>
Drawn butter	
<b>Filet Mignon Medallions:</b>	<b>29</b>
Maître d' hotel butter, fingerling potatoes, creamed spinach roasted garlic	
<b>Filet Mignon:</b>	<b>5oz. 29 10oz. 39</b>
Maître d' hotel butter, fingerling potatoes, creamed spinach roasted garlic	
<b>New York Strip</b>	<b>35</b>
Maître d' hotel butter, fingerling potatoes, creamed spinach roasted garlic	

## Brunch Plates

<b>Braised Short Rib Hash</b>	<b>17</b>	<b>Shrimp &amp; Grits</b>	<b>20</b>
Poached eggs, black pepper aioli, watercress, micro greens		Stone ground grits, Andouille sausage, Florida shrimp, poached eggs	
<b>Catch 35 Crab cake Eggs Benedict</b>	<b>18</b>	<b>Grilled Salmon Skillet</b>	<b>21</b>
Poached eggs, Old Bay hollandaise, fingerling potatoes		Potatoes, sautéed spinach, feta cheese, lemon dill, poached or scrambled eggs	
<b>Open Faced French Toast Sandwich</b>	<b>16</b>	<b>Mexican Biscuits and Gravy</b>	<b>18</b>
Scrambled eggs, bacon, sausage, Cheddar Cheese		Jalapeno biscuits, chorizo gravy, avocado relish, poached or scrambled eggs	
<b>Smoked Salmon Salad</b>	<b>19</b>	<b>Prime Steak &amp; Eggs</b>	<b>27</b>
Poached egg, quinoa, arugula, avocado, cucumber, lemon dill		Grilled Ribeye, fingerling potatoes, roasted garlic, poached or scrambled eggs	
<b>The Classic</b>	<b>16</b>		
Bacon, sausage, breakfast potatoes, poached or scrambled eggs, English muffin			

PLEASE INFORM YOUR SERVER OF ANY KNOWN FOOD ALLERGIES

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