

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

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

Half Shell Oysters

18 - Half dozen / 35 - Dozen

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

Great Additions

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

Braised Short Rib Hash	17
Poached eggs, black pepper aioli, watercress, micro greens	
Catch 35 Crab cake Eggs Benedict	18
Poached eggs, Old Bay hollandaise, fingerling potatoes	
Open Faced French Toast Sandwich	16
Scrambled eggs, bacon, sausage, Cheddar Cheese	
Smoked Salmon Salad	19
Poached egg, quinoa, arugula, avocado, cucumber, lemon dill	
The Classic	16
Bacon, sausage, breakfast potatoes, poached or scrambled eggs, English muffin	

Fish

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

Surf & Turf

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

Brunch Plates

Shrimp & Grits	20
Stone ground grits, Andouille sausage, Florida shrimp, poached eggs	
Grilled Salmon Skillet	21
Potatoes, sautéed spinach, feta cheese, lemon dill, poached or scrambled eggs	
Mexican Biscuits and Gravy	18
Jalapeno biscuits, chorizo gravy, avocado relish, poached or scrambled eggs	
Prime Steak & Eggs	27
Grilled New York Strip, potatoes, roasted garlic, poached or scrambled eggs	

PLEASE INFORM YOUR SERVER OF ANY KNOWN FOOD ALLERGIES

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