

STARTERS

Crab Bisque	5/7
Key West shrimp - wild caught crab	
Coconut Florida Shrimp	15
Asian slaw - sweet chili garlic sauce	
Crispy Calamari	15
Tartar sauce - cocktail sauce - grilled tofu satay	
Shrimp Cocktail	18
Spicy horseradish - celery salt - cocktail sauce	
Pan Seared Szechwan Scallops	16
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
Maryland Style Crabcake	16
Peppers & onions - remoulade sauce	
Sesame Seared Yellowfin Tuna	16
Sashimi style - wasabi - pickled ginger - tamari soy	
Crab & Guacamole Quesadillas	16
Crabmeat, guacamole, monterrey jack, green chili salsa, sour cream	
Powder Point Oysters	18/36
Duxbury Bay, Massachusetts - cocktail sauce - charred lemon	

SLIDERS

Served with French Fries

Fried Shrimp	15
Fried shrimp - iceberg lettuce - tomatoes - pickle - remoulade - brioche	
Beef Short Rib	14
Turf sauce - cheddar cheese - caramelized onions - brioche	
Nashville Chicken	14
Spicy butter rub - coleslaw - chipotle aioli - pickle - brioche	

SALADS

Add Shrimp, Chicken, Portabella or Salmon \$6

Classic Caesar Salad	8
Romaine - sun-dried tomato parmesan crouton - caesar dressing	
Mixed Green Salad	8
Iceberg/romaine - tomatoes - carrots - cucumbers -Italian vinaigrette	
The Wedge	8
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
Chopped Chicken	14
Grilled chicken - romaine - bacon - avocado - tomatoes - egg	
blue cheese crumbles - roasted red peppers - corn relish - ranch	
Hawaiian Poke Bowl	19
Salmon or tuna - jasmine rice OR mixed lettuce - seaweed - avocado	
edamame - radish - cucumber - carrots	
Seafood Cobb	21
Scallops - crab - shrimp - avocado - heirloom tomatoes	
blue cheese - hearts of palm - lemon dill dressing	

ILLINOIS SAFETY GUIDELINES:

Please wear Face mask when interacting with staff. Including when employees take patron orders, deliver food and beverages, and service table.

Lenten specials

Feb. 17 - April 3

Cajun Whitefish Sandwich	14
Grilled - house pickles - tomato - chipotle aioli - spicy slaw - ciabatta - fries	
Seared Tuna Nicoise Salad	19
Yellowfin tuna - lettuce - green beans - kalamata olives	
sun-dried tomato parmesan crouton - egg - onion - red potato - Italian vinaigrette	
Catch's Seafood Platter <i>choice of any side</i>	22
Maryland crab cake - shrimp meuniere - crispy whitefish	
Atlantic Salmon	24
Blackened - lentils - sauteed spinach - roasted red pepper sauce - crispy onions	
Seared Scallops & Crab Risotto	28
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	

SANDWICHES/TACOS

House Burger	14
Aged cheddar cheese - turf sauce - LTO - fries - brioche	
Nashville Chicken	14
Spicy butter rub - coleslaw - chipotle aioli - pickle - fries - brioche	
Steak Tacos	16
Skirt steak - avocado - cabbage - queso fresco - green chili salsa - Mexican rice	
Fish Tacos - <i>choice of fried or blackened</i>	16
Whitefish - pineapple salsa - avocado - cabbage - pepper aioli - Mexican rice	

Steak/chicken/combos

Crispy Lemon Chicken - <i>choice of any side</i>	19
Parmesan panko crusted - lemon cream sauce - capers	
Braised Beef Short Ribs - <i>choice of any side</i>	24
Demi glace - portabella mushrooms	
Skirt Steak - <i>choice of any side</i>	26
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
Grilled Skirt Steak & BBQ Shrimp - <i>choice of any side</i>	28
8 oz. Skirt Steak - portabella mushrooms - bbq grilled shrimp	
Seared Scallops Surf & Turf	27
Seared scallops - braised shortrib - red potato hash - black pepper aioli	
Filet Mignon - <i>choice of any side</i>	39
8 oz. Filet - demi glace - portabella mushrooms	
Prime Filet of Ribeye - <i>choice of any side</i>	48
14/16 oz. bone in French cut - demi glace - portabella mushrooms	

FISH/LOBSTER/CRAB

Fish & Chips	19
Whitefish - fries - coleslaw - tartar sauce	
Lake Superior Whitefish - <i>choice of any side</i>	24
-Parmesan panko crusted - tomato caper relish	
Atlantic Salmon - <i>choice of any side</i>	24
-Grilled - cucumbers - shallots - lemon dill	
-Blackened - sweet chili sauce	
Grilled Yellowfin Tuna - <i>choice of any side</i>	32
Ginger chili sambal sauce	
Maine Lobster Tail - <i>choice of any side</i>	49
8 oz. grilled - drawn butter - charred lemon	
Maryland Style Crabcake - <i>choice of any side</i>	32
Caramelized peppers & onions - remoulade sauce	
Catch 35 Mixed Grill 37 - <i>choice of any side</i>	38
-Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc	
Pan Roasted Chilean Seabass - <i>choice of any side</i>	38
Ginger scallion sauce - bell peppers - green onions - shitake mushrooms	
Alaskan King Crab Legs - <i>choice of any side</i>	79
1 lb. Steamed - drawn butter - charred lemon	

WOK

Chicken Stir Fry	18
Seared chicken breast - tofu - veggies - rice noodles - Hunan sauce	
Pad Thai	19
Chicken - shrimp or short rib - rice noodle - sprouts - almonds - egg - tofu	
Stir Fried Shrimp & Scallops	19
Wok fried scallops - shrimp - veggies - rice noodles - Hunan sauce	

GREAT SIDES TO SHARE

White Rice	8
Crispy Brussels Sprouts	
French Fries	
Whipped Potatoes	
Quinoa & Vegetable "Fried Rice"	
Cheddar & Chive Biscuits	
Sautéed Spinach	

SWEET ENDINGS

White Chocolate Cheesecake	8.95
Fresh Strawberry Sauce	
Flourless Chocolate Lava Cake	8.95
Chocolate hazelnut center - crème anglaise - raspberry sauce - hazelnuts	
Key Lime Pie	8.95
Graham cracker crust - light key lime custard - whipped cream	
Crème Brulee	8.95
Rich custard with vanilla bean - encrusted with caramelized sugar	
Angelo Gelato	6
Ask your server about today's selection	

Check in or tag #catch35 on Facebook, Twitter, or Instagram for a chance to win a \$25 certificate (3 winners chosen each month). Winner announced on Social Media.

Bread available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or raw eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please inform your server of any known food allergies.