

# CATCH35

SEAFOOD & PREMIUM STEAKS

## STARTERS

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

## SLIDERS

*Served with French Fries*

<b>Crispy Crab Cakes</b>	16
Panko crusted - tomato - lettuce - onion - remoulade	
<b>Beef Short Rib</b>	14
Turf sauce - cheddar cheese - peppers & onions - brioche	
<b>Nashville Chicken</b>	14
Spicy butter rub - coleslaw - chipotle aioli - pickle - brioche	

## SALADS

*Add Shrimp, Chicken, Portabella or Salmon \$6*

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

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.

### ILLINOIS SAFETY GUIDELINES:

Please wear Face mask when interacting with staff and walking thru the restaurant. Table reservations are limited to 2 hours. After 1:45 minutes you will be presented with your final bill to allow for proper sanitation for the next guests.

## Spring features

<b>Maine Mussels</b>	16
White wine broth - garlic - jalapeño - crushed tomatoes - onions- cilantro	
<b>Sweet &amp; Sour Halibut</b>	28
Bell peppers - onions - pineapple - sweet & sour sauce - jasmine rice	
<b>Alaskan Halibut <i>choice of any side</i></b>	32
Panko, Parmesan & Asiago crusted - tomato caper relish	
<b>Surf &amp; Turf</b>	28
Seared scallops - braised shortrib & red potato hash - black pepper aioli	
<b>Grilled Skirt Steak &amp; BBO Shrimp - <i>choice of any side</i></b>	30
8 oz. Skirt Steak - portabella mushrooms - bbq grilled shrimp	

## STEAK/CHICKEN/COMBOS

*Choice of any side*

<b>Crispy Lemon Chicken</b>	19
Parmesan panko crusted - beurre blanc - capers	
<b>Catch's Seafood Platter</b>	26
Maryland crab cake - shrimp meuniere - crispy whitefish	
<b>Catch 35 Mixed Grill</b>	38
Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc	
<b>Braised Beef Short Ribs</b>	26
Demi glace - portabella mushrooms	
<b>Skirt Steak</b>	28
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
<b>Filet Mignon</b>	43
8 oz. Filet - demi glace - portabella mushrooms	
<b>Prime Filet of Ribeye</b>	49
14/16 oz. bone in French cut - demi glace - portabella mushrooms	

## SANDWICHES/TACOS

<b>House Burger</b>	14
Cheddar cheese - turf sauce - LTO - fries - brioche	
<b>Nashville Chicken</b>	14
Spicy butter rub - coleslaw - chipotle aioli - pickle - fries - brioche	
<b>Cajun Whitefish Sandwich</b>	14
Grilled - house pickles - tomato - chipotle aioli - spicy slaw - ciabatta - fries	
<b>Steak Tacos</b>	17
Skirt steak - avocado - cabbage - queso fresco - green chili salsa - Spanish rice	
<b>Fish Tacos - <i>choice of fried or blackened</i></b>	16
Whitefish - pineapple salsa - avocado - cabbage - pepper aioli - Spanish rice	

**\*Bread available upon request\***

## FISH/LOBSTER/CRAB

<b>Fish &amp; Chips</b>	19
Whitefish - fries - coleslaw - tartar sauce	
<b>Atlantic Salmon - <i>choice of any side</i></b>	24
-Grilled - cucumbers - shallots - lemon dill -Blackened - sweet chili sauce	
<b>Seared Scallops &amp; Crab Risotto</b>	28
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
<b>Grilled Yellowfin Tuna - <i>choice of any side</i></b>	32
Ginger chili sambal sauce	
<b>Maryland Style Crabcake - <i>choice of any side</i></b>	32
Caramelized peppers & onions - remoulade sauce	
<b>Pan Roasted Chilean Seabass - <i>choice of any side</i></b>	38
Ginger scallion sauce - bell peppers - green onions - shitake mushrooms	
<b>Maine Lobster Tail - <i>choice of any side</i></b>	49
8 oz. grilled - drawn butter - charred lemon	
<b>Alaskan King Crab Legs - <i>choice of any side</i></b>	85
1 lb. Steamed - drawn butter - charred lemon	

## WOK

<b>Kung Pao Chicken</b>	19
Seared chicken breast - roasted <b>PEANUTS</b> - peppers - scallions Kung Pao sauce - jasmine rice	
<b>Pad Thai</b>	19
Chicken - shrimp or short rib - rice noodle - sprouts - <b>PEANUTS</b> - egg - tofu	
<b>Stir Fried Shrimp &amp; Scallops</b>	19
Wok fried scallops - shrimp - veggies - rice noodles - stir fry sauce	

## SIDES TO SHARE

<b>Jasmine White Rice</b>	8
<b>Crispy Brussels Sprouts</b>	
<b>French Fries</b>	
<b>Whipped Potatoes</b>	
<b>Quinoa &amp; Vegetable "Fried Rice"</b>	
<b>Cheddar &amp; Chive Biscuits</b>	
<b>Sautéed Spinach</b>	

## SWEET ENDINGS

<b>Caramel Cheesecake</b>	8.95
Vanilla sauce - toffee crumbles - whipped cream	
<b>Flourless Chocolate Lava Cake</b>	8.95
Chocolate hazelnut center - crème anglaise - raspberry sauce - hazelnuts	
<b>Key Lime Pie</b>	8.95
Graham cracker crust - light key lime custard - whipped cream	
<b>Crème Brulee *</b>	8.95
Rich custard with vanilla bean - encrusted with caramelized sugar	
<b>Angelo Gelato</b>	6
Ask your server about today's selection	

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.**