

CATCH35

SEAFOOD & PREMIUM STEAKS

GLUTEN FREE MENU

STARTERS

Crab Bisque	6/8
Key West shrimp - wild caught crab	
Seared Florida Shrimp	16
Asian slaw - lemon caper sauce	
Sauteed Calamari	17
Grilled tofu satay	
Shrimp Cocktail	18
Spicy horseradish - celery salt - cocktail sauce	
Pan Seared Szechwan Scallops	18
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
Sesame Seared Yellowfin Tuna	17
Sashimi style - wasabi - pickled ginger - tamari soy	

SALADS

Add Shrimp, Chicken, Portabella or Salmon \$10

Classic Caesar Salad	9
Romaine - sun - caesar dressing	
Mixed Green Salad	9
Iceberg/romaine, tomatoes - carrots - cucumbers - tomato basil vinaigrette	
The Wedge	9
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
Chopped Chicken	17
Grilled chicken - romaine - Nueske's bacon - avocado	
Blue cheese crumbles - roasted red peppers - corn relish - ranch	
Hawaiian Poke Bowl	21
Salmon or tuna - jasmine rice OR mixed lettuce - seaweed - avocado	
edamame - radish - cucumber - carrots	
Seafood Cobb	23
Scallops - crab - Florida shrimp - avocado - heirloom tomatoes	
blue cheese - hearts of palm - lemon dill dressing	

BURGER/CHICKEN/TACOS

House Burger - no bread	14
Aged cheddar cheese - turf sauce - LTO - coleslaw - pickles	
Grilled Chicken - no bread	16
LTO - coleslaw - chipotle aioli - pickles	
Fish Tacos - blackened - corn tortilla	17
Whitefish - pineapple salsa - avocado - cabbage - pepper aioli - white rice	
Steak Tacos - corn tortilla	17
Skirt steak - avocado - cabbage - Queso fresco - green chili salsa - white rice	

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 Monthly

WOK

Pad Thai	20
Chicken - shrimp or short rib - rice noodle - sprouts - almonds - egg - tofu	
Stir Fried Shrimp & Scallops	24
Wok fried scallops - shrimp - veggies - rice noodles - Szechwan sauce	

FROM THE FARM

Choice of any side

Grilled Lemon Chicken	20
Lemon cream sauce - capers	
Skirt Steak	29
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
Filet Mignon	47
8 oz. Filet - demi glace - portabella mushrooms	
Prime Filet of Ribeye	49
14/16 oz. bone in French cut - demi glace - portabella mushrooms	
Skirt Steak & BBQ Shrimp	33
8 oz. chard griller skirt Steak - portabella mushrooms - bbq grilled shrimp	
Braised Beef Short Ribs	27
Demi glace - portabella mushrooms	

FISH & LOBSTER

Seared Scallops & Crab Risotto	30
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
Atlantic Salmon - choice of any side	28
- Grilled - cucumbers - shallots - lemon dill	
- Blackened - sweet chili sauce	
Pan Seared Szechwan Scallops - choice of any side	32
Scallions - bell pepper - shiitake mushrooms	
Grilled Yellowfin Tuna - choice of any side	34
Ginger chili sambal sauce	
Pan Roasted Chilean Seabass - choice of any side	38
Szechwan sauce - bell peppers, shitake mushrooms	
Maine Lobster Tail - choice of any side	49
Grilled - drawn butter - charred lemon	
Catch 35 Mixed Grill - choice of any side	39
Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc	

GREAT SIDES TO SHARE

Whipped Potatoes	8
Quinoa & Vegetable "Fried Rice"	
Jasmine White Rice	
Sauteed Spinach	

ENTREE ADD ONS

4 oz. Tenderloin Medallion	16
Grilled - Herb butter	
Gulf Shrimp Skewers	16
Grilled - BBQ sauce	
George's Bank Scallops	18
Seared - beurre blanc sauce	
Maine Lobster Tail	44
Grilled - drawn butter	

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.

Gluten Free Bread available upon request