

CATCH35

SEAFOOD & PREMIUM STEAKS

STARTERS

Shrimp Bisque	7/9
Key West shrimp	
New England Clam Chowder	7/9
Cream base, potatoes, clams	
Coconut Florida Shrimp	17
Asian slaw - sweet chili garlic sauce	
Crispy Calamari	17
Tartar sauce - cocktail sauce - grilled tofu satay	
Shrimp Cocktail	18
Spicy horseradish - celery salt - cocktail sauce	
Pan Seared Szechwan Scallops	18
Scallions - bell pepper - shiitake mushrooms - potsticker	
Maryland Style Crabcake	18
Peppers & onions - remoulade sauce	
Crab & Guacamole Quesadillas	18
Crabmeat, guacamole, monterrey jack, green chili salsa, sour cream	
Sesame Seared Yellowfin Tuna	17
Sashimi style - wasabi - pickled ginger - tamari soy	
Wellfleet - Cape Cod, Massachusetts	21/42
Size: Medium, Taste: fresh, briny flavor	
Duxbury - Rhode Island, Massachusetts	21/42
Size: Medium, Taste: plump, buttery texture taste	

SLIDERS

Served with French Fries

Crispy Crab Cakes	19
Panko crusted - tomato - lettuce - onion - remoulade	
Beef Short Rib	17
Turf sauce - cheddar cheese - peppers & onions - brioche	
Nashville Chicken	17
Spicy butter rub - coleslaw - chipotle aioli - pickle - brioche	

SALADS

Add Shrimp, Chicken, Portabella or Salmon \$10

Classic Caesar Salad	10
Romaine - sun-dried tomato parmesan crouton - caesar dressing	
Mixed Green Salad	10
Iceberg/romaine - tomatoes - carrots - cucumbers - Italian vinaigrette	
The Wedge	12
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
Chopped Chicken	19
Grilled chicken - romaine - bacon - avocado - tomatoes - egg blue cheese crumbles - roasted red peppers - corn relish - ranch	
Hawaiian Poke Bowl	23
Salmon or tuna - jasmine rice OR mixed lettuce - seaweed avocado - edamame - radish - cucumber - carrots - sriracha aioli	
Seafood Cobb	24
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.

Monday Wine Night. Enjoy 1/2 price selected bottles of wine.
Tuesday Takeover. Featuring Niños Mexican Kitchen in the Bar & Patio only.

WEEKLY SPECIALS

Cold Combination	19
2 oysters on the half shell - 2 jumbo cocktail shrimp - 2 snow crab claws cocktail sauce - mignonette	
Maine Mussels	18
White wine - garlic - jalapeno - crushed tomatoes - onion - cilantro	
Steak & Cake - choice of any side	38
4 oz. filet medallion - herb butter - portabella mushrooms - Maryland style crabcake - peppers - onions - remoulade sauce	
Block Island Swordfish - choice of any side	38
Piccata - pan roasted - piccata sauce - capers	
Catch 35 Seafood Pasta	38
Shrimp - calamari - snow crab claws - mussels - cavatappi pasta - seafood tomato broth	

STEAK/CHICKEN/COMBOS

Crispy Lemon Chicken - choice of any side	22
Parmesan panko crusted - beurre blanc - capers	
Catch's Seafood Platter - choice of any side	36
Maryland crab cake - shrimp meuniere - crispy whitefish	
Catch 35 Mixed Grill - choice of any side	39
Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc	
Braised Beef Short Ribs - choice of any side	30
Demi glace - portabella mushrooms	
Skirt Steak - choice of any side	32
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
Filet Mignon - choice of any side	52
8 oz. Filet - demi glace - portabella mushrooms	
Prime Filet of Ribeye - choice of any side	57
14/16 oz. bone in French cut - demi glace - portabella mushrooms	
Scallop Surf & Turf	34
Seared scallops - braised shortrib & red potato hash - black pepper aioli	
Skirt Steak & BBQ Shrimp - choice of any side	36
8 oz. chard griller skirt Steak - portabella mushrooms - bbq grilled shrimp	

SANDWICHES/TACOS

House Burger	15
Cheddar cheese - turf sauce - LTO - fries - brioche	
Nashville Chicken	17
Spicy butter rub - coleslaw - chipotle aioli - pickle - fries - brioche	
Steak Tacos	17
Skirt steak - avocado - cabbage - queso fresco - green chili salsa - Spanish rice	
Fish Tacos	17
Crispy whitefish - cabbage - pico de gallo - chipotle mayo - avocado - Spanish rice	

Bread available upon request

FISH/LOBSTER/CRAB

Fish & Chips	26
Whitefish - fries - coleslaw - tartar sauce	
Atlantic Salmon - choice of any side	28
-Grilled - cucumbers - shallots - lemon dill -Blackened - sweet chili sauce	
Seared Scallops & Shrimp Risotto	32
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc sliced asparagus	
Maryland Style Crabcake - choice of any side	34
Caramelized peppers & onions - remoulade sauce	
Pan Roasted Chilean Seabass - choice of any side	42
Ginger scallion sauce - bell peppers - green onions - shitake mushrooms	
Maine Lobster Tail - choice of any side	49
8 oz. grilled - drawn butter - charred lemon	
Grilled Yellowfin Tuna - choice of any side	36
Ginger chili sambal sauce	
Alaskan King Crab Legs - choice of any side	92
1 lb. Steamed - drawn butter - charred lemon	
Lake Superior Whitefish choice of any side	26
Panko, Parmesan & Asiago crusted - beurre blanc	

WOK

Kung Pao Chicken	22
Kung Pao sauce - jasmine rice	
Pad Thai	22
Chicken - shrimp or short rib - rice noodle - sprouts - peanuts egg - tofu - peppers	
Stir Fried Shrimp & Scallops	26
Wok fried scallops - shrimp - veggies - rice noodles - stir fry sauce	

SIDES TO SHARE

Jasmine White Rice	9
Crispy Brussels Sprouts	
French Fries	
Whipped Potatoes	
Quinoa & Vegetable "Fried Rice"	
Cheddar & Chive Biscuits	
Sautéed Spinach	
Grilled Asparagus	

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	
Alaskan King Crab Legs	90
1 lb. - steamed - 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.