

Catch 35

STARTERS

Shrimp Bisque	7/9
Key West shrimp - wild caught crab	
Seared Florida Shrimp	17
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	10
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
Chopped Chicken	19
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	24
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	17
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

CATCH35

SEAFOOD & PREMIUM STEAKS

GLUTEN FREE MENU

WOK

Pad Thai	22
Chicken - shrimp or short rib - rice noodle - sprouts - almonds - egg - tofu	
Stir Fried Shrimp & Scallops	26
Wok fried scallops - shrimp - veggies - rice noodles - Szechwan sauce	

FROM THE FARM

Choice of any side

Grilled Lemon Chicken	22
Lemon cream sauce - capers	
Skirt Steak	32
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
Filet Mignon	49
8 oz. Filet - demi glace - portabella mushrooms	
Prime Filet of Ribeye	52
14/16 oz. bone in French cut - demi glace - portabella mushrooms	
Skirt Steak & BBQ Shrimp	36
8 oz. chard griller skirt Steak - portabella mushrooms - bbq grilled shrimp	
Braised Beef Short Ribs	28
Demi glace - portabella mushrooms	

FISH & LOBSTER

Seared Scallops & Shrimp Risotto	32
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	34
Scallions - bell pepper - shiitake mushrooms	
Grilled Yellowfin Tuna - choice of any side	36
Ginger chili sambal sauce	
Pan Roasted Chilean Seabass - choice of any side	42
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	
Alaskan King Crab Legs - choice of any side	92
1 lb. Steamed - drawn butter - charred lemon	

GREAT SIDES TO SHARE

Whipped Potatoes
Quinoa & Vegetable "Fried Rice"
Jasmine White Rice
Sauteed 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 blance 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.

Gluten Free Bread available upon request