

# CATCH35

## SEAFOOD & PREMIUM STEAKS

### GLUTEN FREE MENU

### STARTERS

<b>Shrimp Bisque</b>	7/9
Key West shrimp - wild caught crab	
<b>Seared Florida Shrimp</b>	18
Asian slaw - lemon caper sauce	
<b>Sauteed Calamari</b>	18
Grilled tofu satay	
<b>Shrimp Cocktail</b>	18
Spicy horseradish - celery salt - cocktail sauce	
<b>Pan Seared Szechwan Scallops</b>	18
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
<b>Sesame Seared Yellowfin Tuna</b>	18
Sashimi style - wasabi - pickled ginger - tamari soy	

### SALADS

Add Shrimp, Chicken, Portabella or Salmon \$10

<b>Classic Caesar Salad</b>	10
Romaine - sun - caesar dressing	
<b>Mixed Green Salad</b>	10
Iceberg/romaine, tomatoes - carrots - cucumbers - tomato basil vinaigrette	
<b>The Wedge</b>	12
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
<b>Chopped Chicken</b>	19
Grilled chicken - romaine - Nueske's bacon - avocado	
Blue cheese crumbles - roasted red peppers - corn relish - ranch	
<b>Hawaiian Poke Bowl</b>	23
Salmon or tuna - jasmine rice OR mixed lettuce - seaweed - avocado - edamame - radish - cucumber - carrots	
<b>Seafood Cobb</b>	24
Scallops - crab - Florida shrimp - avocado - heirloom tomatoes - blue cheese - hearts of palm - lemon dill dressing	

### BURGER/CHICKEN/TACOS

<b>House Burger - no bread</b>	14
Aged cheddar cheese - turf sauce - LTO - coleslaw - pickles	
<b>Grilled Chicken - no bread</b>	17
LTO - coleslaw - chipotle aioli - pickles	
<b>Fish Tacos - blackened - corn tortilla</b>	18
Whitefish - pineapple salsa - avocado - cabbage - pepper aioli - white rice	
<b>Steak Tacos - corn tortilla</b>	18
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

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

### FROM THE FARM

Choice of any side

<b>Grilled Lemon Chicken</b>	22
Lemon cream sauce - capers	
<b>Skirt Steak</b>	32
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
<b>Filet Mignon</b>	52
8 oz. Filet - demi glace - portabella mushrooms	
<b>Prime Filet of Ribeye</b>	57
14/16 oz. bone in French cut - demi glace - portabella mushrooms	
<b>Skirt Steak &amp; BBQ Shrimp</b>	36
8 oz. chard griller skirt Steak - portabella mushrooms - bbq grilled shrimp	
<b>Braised Beef Short Ribs</b>	30
Demi glace - portabella mushrooms	

### FISH & LOBSTER

<b>Seared Scallops &amp; Shrimp Risotto</b>	34
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
<b>Atlantic Salmon - choice of any side</b>	29
- Grilled - cucumbers - shallots - lemon dill	
- Blackened - sweet chili sauce	
<b>Pan Seared Szechwan Scallops - choice of any side</b>	36
Scallions - bell pepper - shiitake mushrooms	
<b>Grilled Yellowfin Tuna - choice of any side</b>	36
Ginger chili sambal sauce	
<b>Pan Roasted Chilean Seabass - choice of any side</b>	42
Szechwan sauce - bell peppers, shitake mushrooms	
<b>Maine Lobster Tail - choice of any side</b>	55
Grilled - drawn butter - charred lemon	
<b>Catch 35 Mixed Grill - choice of any side</b>	39
Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc	
<b>Alaskan King Crab Legs - choice of any side</b>	92
1 lb. Steamed - drawn butter - charred lemon	

### GREAT SIDES TO SHARE

<b>Whipped Potatoes</b>	9
<b>Quinoa &amp; Vegetable "Fried Rice"</b>	
<b>Jasmine White Rice</b>	
<b>Sauteed Spinach</b>	
<b>Grilled Asparagus</b>	

### ENTREE ADD ONS

<b>4 oz. Tenderloin Medallion</b>	18
Grilled - Herb butter	
<b>Gulf Shrimp Skewers</b>	16
Grilled - BBQ sauce	
<b>George's Bank Scallops</b>	20
Seared - beurre blanc sauce	
<b>Maine Lobster Tail</b>	52
Grilled - drawn butter	
<b>Alaskan King Crab Legs</b>	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\*