

# CATCH35

SEAFOOD & PREMIUM STEAKS

## STARTERS

<b>Shrimp Bisque</b>	7/10
Key West shrimp	
<b>Coconut Florida Shrimp</b>	18
Asian slaw - sweet chili garlic sauce	
<b>Crispy Calamari</b>	19
Tartar sauce - cocktail sauce - grilled tofu satay	
<b>Shrimp Cocktail</b>	18
Spicy horseradish - celery salt - cocktail sauce	
<b>Pan Seared Szechwan Scallops</b>	20
Scallions - bell pepper - shiitake mushrooms - potsticker	
<b>Maryland Style Crabcake</b>	18
Peppers & onions - remoulade sauce	
<b>Crab &amp; Guacamole Quesadillas</b>	19
Crabmeat, guacamole, monterrey jack, green chili salsa, sour cream	
<b>Sesame Seared Yellowfin Tuna</b>	19
Sashimi style - wasabi - pickled ginger - tamari soy	
<b>Savage Blonde Oysters</b>	22/44
Savage Bay, PEI - Mignonette - cocktail sauce - lemon	
<b>Duxbury Oysters</b>	22/44
Duxbury Bay, MA - Mignonette - cocktail sauce - lemon	

## SLIDERS

*Served with French Fries*

<b>Crispy Crab Cakes</b>	19
Panko crusted - tomato - lettuce - onion - remoulade	
<b>Beef Short Rib</b>	18
Turf sauce - cheddar cheese - peppers & onions - brioche	
<b>Nashville Chicken</b>	18
Spicy butter rub - coleslaw - chipotle aioli - pickle - brioche	

## SALADS

*Add Shrimp, Chicken, Portabella or Salmon \$10*

<b>Classic Caesar Salad</b>	12
Romaine - sun-dried tomato parmesan crouton - caesar dressing	
<b>Mixed Green Salad</b>	12
Iceberg/romaine - tomatoes - carrots - cucumbers -Italian vinaigrette	
<b>The Wedge</b>	13
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
<b>Chopped Chicken</b>	19
Grilled chicken - romaine - bacon - avocado - tomatoes - egg 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 - sriracha aioli	
<b>Seafood Cobb</b>	25
Scallops - crab - shrimp - avocado - heirloom tomatoes blue cheese - hearts of palm - lemon dill dressing	

## SPECIALS

<b>Cajun Seafood Gumbo</b>	7/10
<b>Charred Spanish Octopus</b>	19
Caramelized chili sauce - greek yogurt	
<b>Crab &amp; Shrimp Stuffed Salmon - choice of any side</b>	34
Stuffed with crab - shrimp - brie cheese - lemon dill	
<b>Seared Scallops &amp; Shrimp Risotto</b>	36
Scallops - tomatoes - basil pesto - sliced asparagus - parmesan - beurre blanc	
<b>Filet Mignon &amp; Crab Stuffed Shrimp - choice of any side</b>	39
4 oz. filet medallion - portabella mushrooms - demi glace - 3 jumbo shrimp - tartar sauce	
<b>Twin Filet Mignon Medallions - choice of any side</b>	45
Grilled - portabella mushrooms - bacon blue cheese butter	

## STEAK/CHICKEN/COMBOS

<b>Lemon Chicken</b>	22
Parmesan panko crusted - beurre blanc - capers	
<b>Catch's Seafood Platter - choice of any side</b>	38
Maryland crab cake - shrimp meuniere - crispy whitefish	
<b>Catch 35 Mixed Grill - choice of any side</b>	40
Salmon - shrimp - 4oz grilled lobster tail - beurre blanc	
<b>Braised Beef Short Ribs - choice of any side</b>	32
Demi glace - portabella mushrooms	
<b>Skirt Steak - choice of any side</b>	34
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
<b>Filet Mignon - choice of any side</b>	54
8 oz. Filet - demi glace - portabella mushrooms	
<b>Ribeye - choice of any side</b>	59
16 oz. bone in French cut - demi glace - portabella mushrooms	
<b>Scallop Surf &amp; Turf</b>	38
Seared scallops - braised shortrib & red potato hash - black pepper aioli	
<b>Skirt Steak &amp; BBQ Shrimp - choice of any side</b>	38
8 oz. chard griller skirt Steak - portabella mushrooms - bbq grilled shrimp	

## SANDWICHES/TACOS

<b>House Burger</b>	16
Cheddar cheese - turf sauce - LTO - fries - brioche	
<b>Nashville Chicken</b>	18
Spicy butter rub - coleslaw - chipotle aioli - pickle - fries - brioche	
<b>Steak Tacos</b>	19
Skirt steak - avocado - cabbage - queso fresco - green chili salsa - Spanish rice	
<b>Fish Tacos</b>	19
Crispy Whitefish - cabbage - pico de gallo - chipotle mayo - avocado - fresh lime - Spanish rice	

## FISH/LOBSTER/CRAB

<b>Fish &amp; Chips</b>	26
Whitefish - fries - coleslaw - tartar sauce	
<b>Lake Superior Whitefish - choice of any side</b>	26
Panko, Parmesan & Asiago crusted - beurre blanc	
<b>Atlantic Salmon - choice of any side</b>	30
Grilled - cucumbers - shallots - lemon dill	
Blackened - sweet chili sauce	
<b>Maryland Style Crabcake - choice of any side</b>	36
Caramelized peppers & onions - remoulade sauce	
<b>Block Island Swordfish</b>	38
Piccatta - pan roasted - tomatoes - capers - piccatta sauce	
Blackened - red pepper sauce- grilled asparagus	
<b>Pan Roasted Chilean Seabass - choice of any side</b>	45
Ginger scallion sauce - bell peppers - green onions - shitake mushrooms	
<b>Maine Lobster Tail - choice of any side</b>	48
Two 4oz. grilled tails - drawn butter - charred lemon	
<b>Alaskan King Crab Legs</b>	92
1 lb. Steamed - drawn butter - charred lemon	
<b>Grilled Yellowfin Tuna - choice of any side</b>	36
Ginger chili sambal sauce	

## WOK

<b>Kung Pao Chicken</b>	22
Seared chicken breast - roasted <b>peanuts</b> - peppers - scallions Kung Pao sauce - jasmine rice	
<b>Pad Thai</b>	22
Chicken - shrimp or short rib - rice noodle - sprouts - <b>peanuts</b> egg - tofu - peppers	
<b>Stir Fried Shrimp &amp; Scallops</b>	26
Wok fried scallops - shrimp - veggies - rice noodles - stir fry sauce	

## SIDES TO SHARE

<b>Jasmine White Rice</b>	10
<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>	

## ENTREE ADD ONS

<b>George's Bank Scallops</b>	20
Seared - beurre blanc sauce	
<b>Gulf Shrimp Skewers</b>	16
Grilled - BBQ sauce	
<b>Crab Stuffed Shrimp</b>	21
beurre blanc sauce	
<b>Maine Lobster Tail</b>	23
4oz Grilled tail - drawn butter	

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.

**A 20% gratuity is added to all guest checks for parties of 5 or more**

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.**