

CATCH35

SEAFOOD & PREMIUM STEAKS

STARTERS

Shrimp Bisque	7/10
Key West shrimp	
Coconut Florida Shrimp	18
Asian slaw - sweet chili garlic sauce	
Crispy Calamari	19
Tartar sauce - cocktail sauce - grilled tofu satay	
Shrimp Cocktail	18
Spicy horseradish - celery salt - cocktail sauce	
Pan Seared Szechwan Scallops	20
Scallions - bell pepper - shiitake mushrooms - potsticker	
Maryland Style Crabcake	18
Peppers & onions - remoulade sauce	
Crab & Guacamole Quesadillas	19
Crabmeat, guacamole, monterrey jack, green chili salsa, sour cream	
Sesame Seared Yellowfin Tuna	19
Sashimi style - wasabi - pickled ginger - tamari soy	
Blue Point - Oyster Bay Harbor, NY	22/44
Size: Large, Taste: crisp and clean, light finish	
Shipwreck - PEI, Canada	22/44
Size: Medium, Taste: Medium brine, grassy, cool mineral	

SLIDERS

Served with French Fries

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

SALADS

Add Shrimp, Chicken, Portabella or Salmon \$10

Classic Caesar Salad	12
Romaine - sun-dried tomato parmesan crouton - caesar dressing	
Mixed Green Salad	12
Iceberg/romaine - tomatoes - carrots - cucumbers -Italian vinaigrette	
The Wedge	13
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	25
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.

RESTAURANT WEEK SPECIALS

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

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	38
Maryland crab cake - shrimp meuniere - crispy whitefish	
Catch 35 Mixed Grill - choice of any side	40
Salmon - shrimp - 4oz grilled lobster tail - beurre blanc	
Braised Beef Short Ribs - choice of any side	32
Demi glace - portabella mushrooms	
Skirt Steak - choice of any side	34
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
Filet Mignon - choice of any side	54
8 oz. Filet - demi glace - portabella mushrooms	
Prime Filet of Ribeye - choice of any side	59
14/16 oz. bone in French cut - demi glace - portabella mushrooms	
Scallop Surf & Turf	38
Seared scallops - braised shortrib & red potato hash - black pepper aioli	
Skirt Steak & BBQ Shrimp - choice of any side	38
8 oz. chard griller skirt Steak - portabella mushrooms - bbq grilled shrimp	

SANDWICHES/TACOS

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

Bread available upon request

FISH/LOBSTER/CRAB

Fish & Chips	26
Whitefish - fries - coleslaw - tartar sauce	
Atlantic Salmon - choice of any side	30
-Grilled - cucumbers - shallots - lemon dill -Blackened - sweet chili sauce	
Maryland Style Crabcake - choice of any side	36
Caramelized peppers & onions - remoulade sauce	
Pan Roasted Chilean Seabass - choice of any side	45
Ginger scallion sauce - bell peppers - green onions - shitake mushrooms	
Maine Lobster Tails - choice of any side	48
2 4oz. grilled lobster tails- 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	
Block Island Swordfish	38
Piccata - pan roasted - tomatoes - capers - piccata sauce Blackened - roasted red pepper sauce - grilled asparagus	

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

10

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

ENTRÉE ADD ONS

Gulf Shrimp Skewers	16
Grilled - BBQ sauce	
George's Bank Scallops	20
Seared - beurre blanc sauce	
Maine Lobster Tail	23
4oz grilled tail- 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.