

# CATCH35

## SEAFOOD & PREMIUM STEAKS

### GLUTEN FREE MENU

### STARTERS

<b>Shrimp Bisque</b>	7/10
Key West shrimp	
<b>Seared Florida Shrimp</b>	18
Asian slaw - lemon caper sauce	
<b>Sauteed Calamari</b>	19
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 - chive potsticker	
<b>Sesame Seared Yellowfin Tuna</b>	19
Sashimi style - wasabi - pickled ginger - tamari soy	

### SALADS

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

<b>Classic Caesar Salad</b>	12
Romaine - sun - caesar dressing	
<b>Mixed Green Salad</b>	12
Iceberg/romaine, tomatoes - carrots - cucumbers - tomato basil vinaigrette	
<b>The Wedge</b>	13
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>	25
Scallops - crab - Florida shrimp - avocado - heirloom tomatoes	
blue cheese - hearts of palm - lemon dill dressing	

### BURGER/CHICKEN/TACOS

<b>House Burger - no bread</b>	16
Aged cheddar cheese - turf sauce - LTO - coleslaw - pickles	
<b>Grilled Chicken - no bread</b>	18
LTO - coleslaw - chipotle aioli - pickles	
<b>Fish Tacos - blackened - corn tortilla</b>	19
Whitefish - pineapple salsa - avocado - cabbage - pepper aioli - white rice	
<b>Steak Tacos - corn tortilla</b>	19
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>	34
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
<b>Filet Mignon</b>	54
8 oz. Filet - demi glace - portabella mushrooms	
<b>Prime Filet of Ribeye</b>	59
14/16 oz. bone in French cut - demi glace - portabella mushrooms	
<b>Skirt Steak &amp; BBQ Shrimp</b>	38
8 oz. chard griller skirt Steak - portabella mushrooms - bbq grilled shrimp	
<b>Braised Beef Short Ribs</b>	32
Demi glace - portabella mushrooms	

\*Gluten Free Bread available upon request\*

### FISH & LOBSTER

<b>Seared Scallops &amp; Shrimp Risotto</b>	36
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
<b>Atlantic Salmon - choice of any side</b>	30
- Grilled - cucumbers - shallots - lemon dill	
- Blackened - sweet chili sauce	
<b>Grilled Yellowfin Tuna - choice of any side</b>	36
Ginger chili sambal sauce	
<b>Pan Roasted Chilean Seabass - choice of any side</b>	45
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>	40
Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc	

### GREAT SIDES TO SHARE

Whipped Potatoes  
Jasmine White Rice  
Sauteed Spinach

10

### 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	

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.**