



CATCH35
SEAFOOD & PREMIUM STEAKS

\$55 Dinner Menu

Choose One Item from each category

Starters

Cajun Seafood Gumbo

Wedge Salad

Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice

Crispy Calamari

Tartar sauce - Cocktail sauce

Mains

Yellowfin Tuna Steak

Grilled rare - wasabi herb butter - ramen noodle stir fry

Seared Scallops & Shrimp Risotto

Seared scallops & shrimp - tomatoes - basil pesto - sliced asparagus - parmesan - beurre blanc

Georges Bank Haddock choice of side

Panko - Parmesan & Asiago crusted - beurre blanc

Skirt Steak choice of side

LHA reserve skirt steak - turf sauce - portabella mushrooms

Crab Stuffed Shrimp & Braised Short Rib choice of side

Stuffed shrimp - braised short rib - portabella mushrooms - demi-glace - tartar

Pan Seared Alaskan Halibut

Panko - Asiago - Parmesan - onions - heirloom tomatoes - cannellinis beans - white wine - garlic - lemon - parsley

Desserts

White Chocolate Cheesecake

Graham cracker crust - strawberry sauce - whipped cream

Key Lime Pie

Graham cracker crust filled with light key lime custard - whipped cream

Flourless Chocolate Lava Cake

Chocolate hazelnut center - crème anglaise - raspberry sauce - hazelnuts

Angelo Gelato

Catch 35 Dining Room Menu is also served during Restaurant Week

Tax & Gratuity not included