

CATCH35

SEAFOOD & PREMIUM STEAKS

STARTERS

Shrimp Bisque	7/10
Cajun Seafood Gumbo	7/10
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	
Charred Spanish Octopus	19
Carmelized chili sauce - Greek yogurt	
Pan Seared Szechwan Scallops	20
Scallions - bell pepper - shiitake mushrooms - potsticker	
Maryland Style Crabcake	18
Peppers & onions - remoulade sauce	
Sesame Seared Yellowfin Tuna	19
Sashimi style - wasabi - pickled ginger - tamari soy	
Oysters On The Half Shell	Half Dozen 22 Dozen 44
Ninigret Nectar - Charlestown, RI	
Size: Medium, Taste: Smooth & buttery, underlying sweetness	
Savage Blonde - PEI, Savage Harbour Bay	
Size: Medium, Taste: plump and sweet, mild brine	

SLIDERS

Served with French Fries

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

SALADS

Chicken +8 - Salmon +10 - Shrimp +12

Classic Caesar	12
Romaine - sun-dried tomato parmesan crouton - Caesar dressing	
House Salad	12
Butter lettuce - artichoke hearts - heirloom tomatoes	
red onions - carrots - balsamic dijon vinaigrette	
The Wedge	13
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
Chopped Salad	15
Romaine & iceberg - bacon - avocado - tomato - egg	
blue cheese - roasted red peppers - ranch	
Hawaiian Poke Bowl	23
Yellowfin 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.

SPECIALS

Asian Sesame Oysters	22
Crispy oysters - cabbage - Asian sauce - sesame seeds - green onions - fresh herbs	
Sriracha Shrimp Roll	18
Seared shrimp - hot sauce - celery - sriracha aioli - coleslaw - brioche roll	
Crispy Seafood Platter	28
Gulf shrimp & East Coast haddock	
Cocktail sauce - tartar sauce - cole slaw - fries	
Cedar Plank Salmon	choice of side 30
Brown sugar soy glazed - tarragon aioli	

COMBINATIONS

Seared Scallops & Shrimp Risotto	36
Scallops - tomatoes - basil pesto - sliced asparagus - parmesan - beurre blanc	
Catch 35 Mixed Grill	choice of side 40
Salmon - shrimp - 4 oz grilled lobster tail - beurre blanc	
Scallops & Braised Short Rib Hash	38
Seared scallops - braised shortrib & red potato hash - black pepper aioli	
Crab Stuffed Shrimp & Braised Short Rib	choice of side 38
3 stuffed shrimp - 4 oz shortrib - portabella mushrooms - demi-glace - tartar	
Maine Lobster Tail & Filet Mignon	choice of side 46
4 oz lobster tail - 4 oz filet mignon - portabella mushrooms - demi-glace	

STEAKS

Braised Beef Short Ribs	choice of side 34
Demi-glace - portabella mushrooms	
Skirt Steak	choice of side 36
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
Filet Mignon	choice of side 54
8 oz. Filet - demi-glace - portabella mushrooms	
Ribeye	choice of side 59
16 oz. bone in French cut - demi-glace - portabella mushrooms	

LOCAL FAVORITES

House Burger	16
Cheddar cheese - turf sauce - lettuce - tomato - onion - fries - brioche	
Crispy Fish Sandwich	18
Crispy haddock - tomato - iceberg - pickles - tartar sauce - coleslaw - fries - brioche	
Ninos Tacos	choice of haddock fried or blackened or seared skirt steak 19
Avocado- cabbage- salsa fresca - queso fresco- chipotle mayo- salsa verde - Spanish rice	
Lemon Chicken	choice of side 24
Parmesan panko crusted - beurre blanc - capers	

***Bread is available upon request**

FISH/LOBSTER/CRAB

East Coast Haddock	choice of side 30
Panko - Parmesan & Asiago crusted - heirloom tomatoes - beurre blanc	
Ecuadorian Mahi Mahi	choice of side 30
Blackened - andouille sausage - etouffee sauce	
Atlantic Salmon	choice of side 30
Grilled - cucumbers - shallots - lemon dill	
Pan seared - blackened - sweet chili garlic sauce	
Yellowfin Tuna Steak	37
Grilled rare - ramen noodle stir fry - wasabi herb butter	
Maryland Style Crabcakes	choice of side 36
Caramelized peppers & onions - remoulade sauce	
Pan Roasted Chilean Seabass	choice of side 46
Ginger scallion sauce - bell peppers - green onions - shiitake mushrooms	
Twin Maine Lobster Tails	choice of side 49
Two 4 oz. grilled tails - drawn butter - charred lemon	
Alaskan King Crab Legs	choice of side 120
1 lb. Steamed - drawn butter - charred lemon	

WOK

Kung Pao Chicken	22
Seared chicken breast - roasted peanuts - veggies - scallions	
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

French Fries		10
Sauteed Spinach		
Whipped Potatoes		
Jasmine White Rice		
Crispy Brussels Sprouts		
Ramen Noodle Stir Fry		
Quinoa & Vegetable "Fried Rice"		
Cheddar & Chive Biscuits		

ENTREE ADD ONS

George's Bank Scallops	20
Seared - Szechwan sauce	
Gulf Shrimp Skewers	16
Grilled - sweet chili garlic sauce	
Crab Stuffed Shrimp	21
Beurre blanc sauce	
Maine Lobster Tail	23
4 oz 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.