

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
Caramelized chili sauce - Greek yogurt	
Pan Seared Szechwan Scallops	20
Scallions - bell pepper - shiitake mushrooms - potsticker	
Maryland Style Crabcake	18
Peppers & onions -smoking remoulade sauce	
Sesame Seared Yellowfin Tuna	19
Sashimi style - wasabi - pickled ginger - tamari soy	
Oysters On The Half Shell	Half Dozen 22 Dozen 44
Katama Bay - Martha's Vineyard, Massachusetts	
Size: Large, Taste: salty start, sweet finish	
Blue Point - Oyster Bay Harbor, New York	
Size: Large, Taste: crisp and clean, light finish	

SLIDERS

Served with French Fries

Beef Short Rib	18
Turf sauce - cheddar cheese - peppers & onions - brioche	
Nashville Chicken	18
Spicy butter rub - coleslaw - chipotle aioli - pickle - brioche	
Crispy Crab Cakes	21
Panko - tomato - peppers - onion - smoking remoulade sauce - 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 - cilantro lime 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, Winner announced on Social Media.

SPECIALS

Cedar Plank Salmon choice of side	33
Brown sugar soy glazed - tarragon aioli	
Sweet & Sour Halibut	38
Crispy halibut - bell peppers - onions - pineapple - cilantro lime rice - sweet & sour sauce	
Pan Seared Alaskan Halibut	38
Panko - Asiago - Parmesan - onions - heirloom tomatoes - cannellini beans white wine - garlic - lemon - parsley	
Twin Filet Mignon Medallions- choice of side	45
Two 4oz medallions - portabella mushrooms - maitre d' butter	

COMBINATIONS

Crispy Seafood Platter Gulf shrimp & East Coast haddock	28
Cocktail sauce - tartar sauce - coleslaw - fries	
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	
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 haddock fried or blackened or seared skirt steak	19
Avocado - cabbage - salsa - queso - chipotle mayo - salsa verde - cilantro lime rice	
Lemon Chicken choice of side	24
Parmesan panko crusted - beurre blanc - capers	

20% Gratuity is added to all guest checks for parties of 5 or more

FISH/LOBSTER/CRAB

East Coast Haddock choice of side	33
Panko - Parmesan & Asiago crusted - heirloom tomatoes - beurre blanc	
Atlantic Salmon choice of side	33
Grilled - cucumbers - shallots - lemon dill Pan seared - blackened - sweet chili garlic sauce	
Georges Bank Scallops	38
Seared scallops - braised shortrib & red potato hash - black pepper aioli	
Maryland Style Crabcakes choice of side	37
Caramelized peppers & onions - smoking remoulade sauce	
Yellowfin Tuna Steak	38
Grilled rare - wasabi herb butter - ramen noodle stir fry	
Pan Roasted Chilean Seabass choice of side	48
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	24
Seared chicken breast - roasted peanuts - veggies - scallions Kung Pao sauce - cilantro lime rice	
Pad Thai	24
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	
Cilantro Lime Rice	
Crispy Brussels Sprouts	
Ramen Noodle Stir Fry	
Cheddar & Chive Biscuits	

ENTRÉE ADD ONS

Gulf Shrimp Skewers	16
Grilled - sweet chili garlic sauce	
Crab Stuffed Shrimp	21
Beurre blanc sauce	
Maine Lobster Tail	25
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.

Bread available upon request