

CATCH35

SEAFOOD & PREMIUM STEAKS

GLUTEN FREE MENU

STARTERS

Shrimp Bisque	7/10
Key West shrimp	
Seared Florida Shrimp	18
Asian slaw - lemon caper sauce	
Sauteed Calamari	19
Grilled tofu satay	
Shrimp Cocktail	18
Spicy horseradish - celery salt - cocktail sauce	
Pan Seared Szechwan Scallops	20
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
Sesame Seared Yellowfin Tuna	19
Sashimi style - wasabi - pickled ginger - tamari soy	

SALADS

Chicken +8 - Salmon +10 - Shrimp +12

Classic Caesar Salad	12
Romaine - sun - caesar dressing	
House Salad	12
Butter lettuce- artichoke hearts- heirloom tomatoes red onion- carrot- balsamic dijon vinaigrette	
The Wedge	13
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
Chopped Salad	15
Romaine & Iceberg- Nueske's bacon - avocado Blue cheese crumbles - roasted red peppers - ranch	
Hawaiian Poke Bowl	23
Yellowfin tuna - cilantro lime rice OR mixed lettuce - seaweed - avocado edamame - radish - cucumber - carrots	
Seafood Cobb	25
Scallops - crab - Florida shrimp - avocado - heirloom tomatoes blue cheese - hearts of palm - lemon dill dressing	

BURGER/CHICKEN/TACOS

House Burger - no bread	16
Aged cheddar cheese - turf sauce - LTO - coleslaw -pickles	
Fish Tacos - blackened - corn tortilla	19
Haddock - avocado - cabbage - chipotle mayo- salsa fresca- salsa verde - Cilantro lime rice	
Skirt Steak Tacos - corn tortilla	19
Skirt steak - avocado - cabbage - chipotle mayo- salsa fresca- salsa verde - cilantro lime rice	

WOK

Pad Thai	22
Chicken - shrimp or short rib - rice noodle - sprouts - almonds - egg - tofu	
Stir Fried Shrimp & Scallops	26
Wok fried scallops - shrimp - veggies - rice noodles - Szechwan sauce	

FROM THE FARM

<i>Choice of any side</i>	
Grilled Lemon Chicken	24
Lemon cream sauce - capers	
Skirt Steak	36
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
Filet Mignon	54
8 oz. Filet - demi glace - portabella mushrooms	
Prime Filet of Ribeye	59
14/16 oz. bone in French cut - demi glace - portabella mushrooms	
Braised Beef Short Ribs	34
Demi glace - portabella mushrooms	

FISH & LOBSTER

Seared Scallops & Shrimp Risotto	36
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
Atlantic Salmon - choice of any side	30
- Grilled - cucumbers - shallots - lemon dill - Blackened - sweet chili sauce	
Grilled Yellowfin Tuna - choice of any side	37
Wasabi herb butter	
Pan Roasted Chilean Seabass - choice of any side	46
Szechwan sauce - bell peppers, shitake mushrooms	
Twin Maine Lobster Tails- choice of any side	49
Two 4oz grilled tails - drawn butter - charred lemon	
Catch 35 Mixed Grill - choice of any side	40
Salmon - shrimp - 4oz grilled lobster tail - beurre blanc	

GREAT SIDES TO SHARE

Whipped Potatoes	10
Cilantro Lime Rice	
Sauteed Spinach	

ENTREE ADD ONS

Gulf Shrimp Skewers	16
Grilled - sweet chili garlic sauce	
George's Bank Scallops	20
Seared - szechwan sauce	
Maine Lobster Tail	23
4 oz grilled tail - drawn butter	

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

Gluten Free Bread available upon request

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.