

# CATCH35

## SEAFOOD & PREMIUM STEAKS

### STARTERS

|   |      |
|---|------|
| <b>Shrimp Bisque</b>                                      | 7/10 |
| <b>Cajun Seafood Gumbo</b>                                | 7/10 |
| <b>Coconut Florida Shrimp</b>                             | 18   |
| Asian slaw - sweet chili garlic sauce                     |      |
| <b>Crispy Calamari</b>                                    | 19   |
| Tartar sauce - cocktail sauce - grilled tofu satay        |      |
| <b>Shrimp Cocktail</b>                                    | 18   |
| Spicy horseradish - celery salt - cocktail sauce          |      |
| <b>Charred Spanish Octopus</b>                            | 19   |
| Caramelized chili sauce - Greek yogurt                    |      |
| <b>Pan Seared Szechwan Scallops</b>                       | 20   |
| Scallions - bell pepper - shiitake mushrooms - potsticker |      |
| <b>Maryland Style Crabcake</b>                            | 18   |
| Peppers & onions - smoking remoulade sauce                |      |
| <b>Sesame Seared Yellowfin Tuna</b>                       | 19   |
| Sashimi style - wasabi - pickled ginger - tamari soy      |      |
| <b>Oysters On The Half Shell</b> Half Dozen 22 Dozen 44   |      |
| <b>Blue Point - Oyster Bay Harbor, New York</b>           |      |
| Size: Large, Taste: crisp and clean, light finish         |      |
| <b>Katama Bay - Martha's Vineyard, Massachusetts</b>      |      |
| Size: Large, Taste: salty start, sweet finish             |      |

### SLIDERS

|  |    |
|--|----|
| <i>Served with French Fries</i>                                      |    |
| <b>Beef Short Rib</b>  | 18 |
| Turf sauce - cheddar cheese - peppers & onions - brioche             |    |
| <b>Nashville Chicken</b>   | 18 |
| Spicy butter rub - coleslaw - chipotle aioli - pickle - brioche      |    |
| <b>Crispy Crab Cakes</b>   | 21 |
| Panko - tomato - peppers - onion - smoking remoulade sauce - brioche |    |

### SALADS

|  |    |
|--|----|
| <i>Chicken +8 - Salmon +10 - Shrimp +12</i>  |    |
| <b>Classic Caesar</b>  | 12 |
| Romaine - sun-dried tomato parmesan crouton - Caesar dressing  |    |
| <b>House Salad</b>   | 12 |
| Butter lettuce - artichoke hearts - heirloom tomatoes<br>red onions - carrots - balsamic dijon vinaigrette                         |    |
| <b>The Wedge</b>   | 13 |
| Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice   |    |
| <b>Chopped Salad</b>   | 15 |
| Romaine & iceberg - bacon - avocado - tomato - egg<br>blue cheese - roasted red peppers - ranch                                    |    |
| <b>Hawaiian Poke Bowl</b>  | 23 |
| Yellowfin tuna - cilantro lime rice or mixed lettuce - seaweed<br>avocado - edamame - radish - cucumber - carrots - sriracha aioli |    |
| <b>Seafood Cobb</b>  | 25 |
| Scallops - crab - shrimp - avocado - heirloom tomatoes<br>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

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

### COMBINATIONS

|  |    |
|--|----|
| <b>Crispy Seafood Platter</b> Gulf shrimp & Lake Superior whitefish            | 28 |
| Cocktail sauce - tartar sauce - coleslaw - fries                               |    |
| <b>Seared Scallops &amp; Shrimp Risotto</b>                                    | 36 |
| Scallops - tomatoes - basil pesto - sliced asparagus - parmesan - beurre blanc |    |
| <b>Catch 35 Mixed Grill</b> choice of side                                     | 40 |
| Salmon- shrimp - 4 oz grilled lobster tail - beurre blanc                      |    |
| <b>Crab Stuffed Shrimp &amp; Braised Short Rib</b> choice of side              | 38 |
| 3 stuffed shrimp - 4 oz shortrib - portabella mushrooms - demi-glace - tartar  |    |
| <b>Maine Lobster Tail &amp; Filet Mignon</b> choice of side                    | 46 |
| 4 oz lobster tail - 4 oz filet mignon - portabella mushrooms - demi-glace      |    |

### STEAKS

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

### LOCAL FAVORITES

|   |    |
|---|----|
| <b>House Burger</b>   | 16 |
| Cheddar cheese - turf sauce - lettuce - tomato - onion - fries - brioche                  |    |
| <b>Crispy Fish Sandwich</b>   | 18 |
| Crispy whitefish - tomato - iceberg - pickles - tartar sauce - coleslaw - fries - brioche |    |
| <b>Ninos Tacos</b> choice of whitefish fried or blackened or seared skirt steak           | 19 |
| Avocado - cabbage - salsa - queso - chipotle mayo - cilantro lime rice                    |    |
| <b>Lemon Chicken</b> choice of side   | 24 |
| Parmesan panko crusted - beurre blanc - capers  |    |

\*Bread available upon request\*

### FISH/LOBSTER/CRAB

|  |     |
|--|-----|
| <b>Lake Superior Whitefish</b> choice of side  | 33  |
| Panko - Parmesan & Asiago crusted - Mediterranean salsa  |     |
| <b>Atlantic Salmon</b> choice of side  | 33  |
| Grilled - cucumbers - shallots - lemon dill<br>Pan seared - blackened - sweet chili garlic sauce |     |
| <b>Georges Bank Scallops</b>   | 38  |
| Seared scallops - braised shortrib & red potato hash - black pepper aioli                        |     |
| <b>Maryland Style Crabcakes</b> choice of side   | 37  |
| Caramelized peppers & onions - smoking remoulade sauce   |     |
| <b>Yellowfin Tuna Steak</b>  | 38  |
| Grilled rare - wasabi herb butter - ramen noodle stir fry  |     |
| <b>Pan Roasted Chilean Seabass</b> choice of side  | 48  |
| Ginger scallion sauce - bell peppers - green onions - shiitake mushrooms                         |     |
| <b>Twin Maine Lobster Tails</b> choice of side   | 49  |
| Two 4 oz. grilled tails - drawn butter - charred lemon   |     |
| <b>Alaskan King Crab Legs</b> choice of side   | 120 |
| 1 lb. Steamed - drawn butter - charred lemon   |     |

### WOK

|   |    |
|---|----|
| <b>Kung Pao Chicken</b>   | 24 |
| Seared chicken breast - roasted <b>peanuts</b> - veggies - scallions<br>Kung Pao sauce - cilantro lime rice |    |
| <b>Pad Thai</b>   | 24 |
| Chicken - shrimp or short rib - rice noodle - cabbage - <b>peanuts</b><br>egg - tofu - peppers              |    |
| <b>Stir Fried Shrimp &amp; Scallops</b>   | 26 |
| Wok fried scallops - shrimp - veggies - rice noodles - stir fry sauce                                       |    |

### SIDES TO SHARE

|                          |    |
|--------------------------|----|
|                          | 10 |
| French Fries             |    |
| Sauteed Spinach          |    |
| Whipped Potatoes         |    |
| Cilantro Lime Rice       |    |
| Crispy Brussels Sprouts  |    |
| Ramen Noodle Stir Fry    |    |
| Cheddar & Chive Biscuits |    |

### ENTRÉE ADD ONS

|                                    |    |
|------------------------------------|----|
| <b>Gulf Shrimp Skewers</b>         | 16 |
| Grilled - sweet chili garlic sauce |    |
| <b>Crab Stuffed Shrimp</b>         | 21 |
| Beurre blanc sauce                 |    |
| <b>Maine Lobster Tail</b>          | 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.**