

# 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>Ninigret Nectar, Charlestown, RI</b>	
Size: Medium , Taste: Smooth, buttery, underlying sweetness	
<b>Great White- Cape Cod, MA</b>	
Size: Medium, Taste: medium salinity, green melon citrus, cucumber	

### SLIDERS

*Served with French Fries*

<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

*Chicken +8 - Salmon +10 - Shrimp +12*

<b>Classic Caesar</b>	12
Romaine - sun-dried tomato parmesan crouton - Caesar dressing	
<b>House Salad</b>	12
Butter lettuce - artichoke hearts - heirloom tomatoes 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 blue cheese - roasted red peppers - ranch	
<b>Hawaiian Poke Bowl</b>	23
Yellowfin tuna - cilantro lime rice or mixed lettuce - seaweed avocado - edamame - radish - cucumber - carrots - sriracha aioli	
<b>Seafood Cobb</b>	25
Scallops - crab - shrimp - avocado - heirloom tomatoes blue cheese - hearts of palm - lemon dill dressing	

### SPECIALS

<b>Roasted Beet Salad</b>	12
Mixed lettuce - candied pecans - pears- dried cranberries - feta - balsamic Dijon vinaigrette	
<b>Wasabi Shrimp Roll</b>	18
Crispy shrimp - wasabi butter - tomatoes - brioche roll - fries	
<b>Smoked Shrimp Fettucini</b>	28
Jumbo Shrimp - asparagus - sun dried tomatoes - lemon garlic wine sauce	
<b>Cedar Plank Salmon</b> choice of side	33
Brown sugar soy glazed - tarragon aioli	

### COMBINATIONS

<b>Crispy Seafood Platter</b> Gulf shrimp & Lake Superior whitefish Cocktail sauce - tartar sauce - coles slaw - fries	28
<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>Twin Filet Mignon Medallions-</b> choice of side	45
Two 4oz medallions - portabella mushrooms - maitre d' butter	
<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	

### 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	
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>Pan Seared Alaskan Halibut</b>	38
Panko - Asiago - Parmesan - onions - heirloom tomatoes - cannellinis beans white wine - garlic - lemon - parsley	
<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 Kung Pao sauce - cilantro lime rice	
<b>Pad Thai</b>	24
Chicken - shrimp or short rib - rice noodle - cabbage - <b>peanuts</b> egg - tofu - peppers	
<b>Stir Fried Shrimp &amp; Scallops</b>	26
Wok fried scallops - shrimp - veggies - rice noodles - stir fry sauce	
<b>Sweet &amp; Sour Halibut</b>	38
Crispy halibut - bell peppers - onions - pineapple - cilantro lime rice - sweet & sour :	

### SIDES TO SHARE

	10
French Fries	
Sauteed Spinach	
Whipped Potatoes	
Cilantro Lime Rice	
Crispy Brussels Sprouts	
Ramen Noodle Stir Fry	16
Cheddar & Chive Biscuits	
Asparagus	18
	19
<b>ENTRÉE ADD ONS</b>	
<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	

Check in or tag #catch35 on Facebook, Twitter or Instagram for a chance to win a \$25 certificate, Winner announced on Social Media.

\*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.