CATCH 35
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 19
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
Wawenock - Damaricotta River, Hog Island, ME
Size: Large, Taste: very salty, full bodied, clean finish
Duxbury - Rhode Island, Massachusetts
Size: Medium, Taste: plump, buttery texture taste

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 - dijon balsamic vinaigrette
Roasted Beet Salad 12
Mixed lettuce - candied pecans - pears- cranberries - feta - 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.

HOUSE SMOKED

Smoked Shrimp Appetizer 19
Jumbo shrimp - parmesan cheese - cajun cream sauce
Smoked Shrimp Fettucini 28
Jumbo Shrimp - asparagus - sun dried tomatoes - lemon garlic wine sauce
Grilled Smoked Whitefish choice of side 33
Onion - celery - red & green pepper - etouffee sauce
***Cedar Plank Salmon** choice of side 33
Brown sugar soy glazed - red pepper flakes - tarragon aioli

COMBINATIONS

Crispy Seafood Platter Gulf shrimp & Lake Superior whitefish 28
Cocktail sauce - tartar sauce - coles slaw - 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
***Twin Filet Mignon Medallions-** choice of side 45
Two 4oz medallions - portabella mushrooms - maitre d' butter
***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 whitefish - tomato - iceberg - pickles - tartar sauce - coleslaw - fries - brioche
Ninos Tacos choice of whitefish fried or blackened or seared skirt steak 19
Avocado - cabbage - salsa - queso - chipotle mayo - cilantro lime rice
Lemon Chicken choice of side 24
Parmesan panko crusted - beurre blanc - capers

Bread available upon request

FISH/LOBSTER/CRAB

Lake Superior Whitefish choice of side 33
Panko - Parmesan & Asiago crusted - Mediterranean salsa
***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
Pan Seared Alaskan Halibut 38
Panko - Asiago - Parmesan - onions - heirloom tomatoes - cannellinis beans
white wine - garlic - lemon - parsley
***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 - cabbage - **peanuts**
egg - tofu - peppers
Stir Fried Shrimp & Scallops 26
Wok fried scallops - shrimp - veggies - rice noodles - stir fry sauce
Sweet & Sour Halibut 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
Cheddar & Chive Biscuits
Asparagus

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

* These items are served raw or undercooked.

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.