

# CATCH35

SEAFOOD & PREMIUM STEAKS

## STARTERS

<b>Shrimp Bisque</b>	8/11
<b>Cajun Seafood Gumbo</b>	8/11
<b>Coconut Florida Shrimp</b>	19
Asian slaw - sweet chili garlic sauce	
<b>Crispy Calamari</b>	19
Tartar sauce - cocktail sauce - grilled tofu satay	
<b>Shrimp Cocktail</b>	19
Spicy horseradish - celery salt - cocktail sauce	
<b>Charred Spanish Octopus</b>	19
Caramelized chili sauce - Greek yogurt	
<b>Pan Seared Szechuan Scallops</b>	20
Scallions - bell pepper - shiitake mushrooms - potsticker	
<b>Maryland Style Crabcake</b>	19
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 24 Dozen 47
<b>Katama Bay - Martha's Vineyard, Massachusetts</b>	
Size: Large, Taste: salty start, sweet finish	
<b>Duxbury Prime - Duxbury Bay, Massachusetts</b>	
Size: Medium, Taste: Very briny, plump, sweet, buttery finish	

## 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 - dijon vinaigrette	
<b>The Wedge</b>	13
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
<b>Roasted Beet Salad</b>	12
Mixed lettuce - pecans - pears - cranberries - feta - dijon vinaigrette	
<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	

## HOUSE SMOKED

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

## COMBINATIONS

<b>Crispy Seafood Platter</b>	Gulf shrimp & Lake Superior Whitefish 29
Cocktail sauce - tartar sauce - coleslaw - fries	
<b>Catch 35 Mixed Grill</b>	choice of side 42
Salmon - shrimp - 4 oz grilled lobster tail - beurre blanc	
<b>Seared Scallops &amp; Shrimp Risotto</b>	36
Scallops - tomatoes - basil pesto - sliced asparagus - parmesan - 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 47
4 oz lobster tail - 4 oz filet mignon - portabella mushrooms - demi glace	

## \*STEAKS

<b>Braised Beef Short Ribs</b>	choice of side 35
Demi-glace - portabella mushrooms	
<b>*Skirt Steak</b>	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 56
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>	whitefish fried or blackened or seared skirt steak 19
Avocado - cabbage - salsa - queso - chipotle mayo - salsa verde - 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
Parmesan panko crusted- heirloom tomatoes- beurre blanc	
<b>*Atlantic Salmon</b>	choice of side 33
Grilled - cucumbers - shallots - lemon dill	
Pan seared - blackened - sweet chili garlic sauce	
<b>Gulf of Maine Scallops</b>	39
Seared scallops - braised shortrib & red potato hash - black pepper aioli	
<b>Maryland Style Crabcakes</b>	choice of side 38
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 49
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>Costa Rican Swordfish</b>	choice of side 34
Grilled, picatta sauce, capers	
<b>Alaskan King Crab Legs</b>	choice of side 130
1 lb. Steamed - drawn butter - charred lemon	

## WOK

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

## SIDES TO SHARE

<b>French Fries</b>	11
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	

\* 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.

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

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

CHICKEN OR TOFU SANDWICH ON FRESHLY BAKED WHOLE GRAIN BREAD WITH CHEDDAR CHEESE.

**\*Bread available upon request\***

Please inform your server of any known food allergies.