

CATCH35

SEAFOOD & PREMIUM STEAKS

STARTERS

Shrimp Bisque	8/11
Cajun Seafood Gumbo	8/11
Coconut Florida Shrimp	19
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	19
Peppers & onions - smoking remoulade sauce	
*Sesame Seared Yellowfin Tuna	19
Sashimi style - wasabi - pickled ginger - tamari soy	
*Oysters On The Half Shell Half Dozen 24 Dozen 47	
Duxbury Prime - Duxbury Bay, Massachusetts	
Size: Medium, Taste: Very briny, plump, sweet, buttery finish	
White Stone - North Point, Virginia	
Size: Medium, Taste: Sweet vegetal notes that deliver a salty miso finish.	

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	

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	29
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	42
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	47
4 oz lobster tail - 4 oz filet mignon - portabella mushrooms - demi-glace	

STEAKS

Braised Beef Short Ribs choice of side	35
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	56
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
Parmesan panko crusted - heirloom tomatoes - beurre blanc	
*Atlantic Salmon choice of side	33
Grilled - cucumbers - shallots - lemon dill	
Pan seared - blackened - sweet chili garlic sauce	
Gulf of Maine Scallops	39
Seared scallops - braised shortrib & red potato hash - black pepper aioli	
Maryland Style Crabcakes choice of side	38
Caramelized peppers & onions - smoking remoulade sauce	
Costa Rican Swordfish choice of side	34
Grilled, picatta sauce, capers	
*Yellowfin Tuna Steak	38
Grilled rare - wasabi herb butter - ramen noodle stir fry	
Pan Roasted Chilean Seabass choice of side	49
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	130
1 lb. Steamed - drawn butter - charred lemon	

WOK

Kung Pao Chicken	26
Seared chicken breast - roasted peanuts - veggies - scallions	
Kung Pao sauce - cilantro lime rice	
Pad Thai	26
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	

SIDES TO SHARE

French Fries	11
Sauteed Spinach	
Whipped Potatoes	
Cilantro Lime Rice	
Crispy Brussels Sprouts	
Ramen Noodle Stir Fry	16
Cheddar & Chive Biscuits	
Asparagus	18
ENTRÉE ADD ONS	19
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.

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