

# CATCH35

SEAFOOD & PREMIUM STEAKS

## GLUTEN FREE MENU

### STARTERS

<b>Shrimp Bisque</b>	8/11
Key West shrimp	
<b>Seared Florida Shrimp</b>	19
Asian slaw - lemon caper sauce	
<b>Sauteed Calamari</b>	19
Grilled tofu satay	
<b>Shrimp Cocktail</b>	18
Spicy horseradish - celery salt - cocktail sauce	
<b>Pan Seared Szechwan Scallops</b>	20
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
<b>Sesame Seared Yellowfin Tuna</b>	19
Sashimi style - wasabi - pickled ginger - tamari soy	

### SALADS

<i>Chicken +8 - Salmon +10 - Shrimp +12</i>	
<b>Classic Caesar Salad</b>	12
Romaine - sun - caesar dressing	
<b>House Salad</b>	12
Butter lettuce - artichoke hearts - heirloom tomatoes red onions - carrots - balsamic vinaigrette	
<b>The Wedge</b>	13
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
<b>Chopped Salad</b>	19
Romaine & Iceberg - crispy bacon - avocado- tomato Blue cheese crumbles - roasted red peppers - egg- ranch	
<b>Hawaiian Poke Bowl</b>	23
Tuna - cilantro lime rice OR mixed lettuce - seaweed - avocado edamame - radish - cucumber - carrots	
<b>Seafood Cobb</b>	25
Scallops - crab - Florida shrimp - avocado - heirloom tomatoes blue cheese - hearts of palm - lemon dill dressing	

### BURGER/CHICKEN/TACOS

<b>House Burger - no bread</b>	16
Aged cheddar cheese - turf sauce - LTO - coleslaw -pickles	
<b>Grilled Chicken - no bread</b>	18
LTO - coleslaw - chipotle aioli - pickles	
<b>Fish Tacos - blackened - corn tortilla</b>	19
Whitefish - pineapple salsa - avocado - cabbage - pepper aioli - cilantro lime rice	
<b>Steak Tacos - corn tortilla</b>	19
Skirt steak - avocado - cabbage - Queso fresco - green chili salsa - cilantro lime rice	

Check in or tag #catch35 on Facebook, Twitter, or Instagram for a chance to win a \$25 certificate (3 winners chosen each month). Winner announced on Social Media Monthly

### WOK

<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	

### FROM THE FARM

*Choice of any side*

<b>Grilled Lemon Chicken</b>	24
Lemon cream sauce - capers	
<b>Braised Beef Short Ribs</b>	35
Demi glace - portabella mushrooms	
<b>Skirt Steak</b>	36
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
<b>New York Strip</b> choice of side	55
14 oz. Center cut strip - demi-glace - portabella mushrooms	
<b>Filet Mignon</b>	56
8 oz. Filet - demi glace - portabella mushrooms	
<b>*Prime Filet Ribeye</b> choice of side	59
16 oz. Bone in French cut - demi-glace - portabella mushrooms	

\*Gluten Free Bread available upon request\*

### FISH & LOBSTER

<b>Seared Scallops &amp; Shrimp Risotto</b>	36
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
<b>Atlantic Salmon - choice of any side</b>	30
- Grilled - cucumbers - shallots - lemon dill - Blackened - sweet chili sauce	
<b>Pan Seared Szechwan Scallops - choice of any side</b>	39
Scallions - bell pepper - shiitake mushrooms	
<b>Grilled Yellowfin Tuna - choice of any side</b>	37
Ginger chili sambal sauce	
<b>Pan Roasted Chilean Seabass - choice of any side</b>	49
Szechwan sauce - bell peppers, shitake mushrooms	
<b>Twin Maine Lobster Tails</b> choice of side	49
Two 4 oz. grilled tails - drawn butter - charred lemon	
<b>Catch 35 Mixed Grill - choice of any side</b>	42
Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc	
<b>Alaskan King Crab Legs - choice of any side</b>	130
1 lb. Steamed - drawn butter - charred lemon	

### GREAT SIDES TO SHARE

Whipped Potatoes  
Cilantro Lime Rice  
Sauteed Spinach  
Asparagus

11

### ENTREE ADD ONS

<b>Gulf Shrimp Skewers</b>	16
Grilled - sweet chili garlic 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.