

# 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 Szechwan Scallops</b>	20
Scallions - bell pepper - shiitake mushrooms - potsticker	
<b>Maryland Style Crabcake</b>	19
Peppers & onions - 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>Duxbury - Rhode Island, Massachusetts</b>	
Size: Medium, Taste: plump, buttery texture taste	
<b>Blue Point - Oyster Bay Harbor, New York</b>	
Size: Large, Taste: crisp and clean, light finish	

### SLIDERS

<i>Served with French Fries</i>	
<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 - remoulade sauce - brioche	

### SALADS

<i>Chicken +8 - *Salmon +10 - Shrimp +12</i>	
<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 balsamic vinaigrette	
<b>Roasted Beet Salad</b>	12
Mixed lettuce - candied pecans - pears- cranberries - feta - 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>Smoked Shrimp Appetizer</b>	19
Jumbo shrimp - parmesan cheese - cajun cream sauce	
<b>Smoked Shrimp Pasta</b>	19
Jumbo Shrimp - fettuccine - asparagus - sun dried tomatoes - parmesan cajun cream sauce	
<b>*Cedar Plank Salmon</b> choice of side	33
Brown sugar soy glazed - red pepper flakes - tarragon aioli	
<b>Ecuadorian Mahi Mahi</b> choice of side	32
White wine - lemon - garlic - shallots - capers	
Blackened - andouille sausage - etouffe sauce	

### COMBINATIONS

<b>Crispy Seafood Platter</b> Gulf shrimp & Lake Superior whitefish	29
Cocktail sauce - tartar sauce - coleslaw - fries	
<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	42
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 - demi-glace - tartar	
<b>Maine Lobster Tail &amp; Filet Mignon</b> choice of side	47
4 oz lobster tail - 4 oz filet mignon - demi-glace	

### STEAKS

<b>Braised Beef Short Ribs</b> choice of side	35
Two 4 oz short ribs - Demi-glace	
<b>*Skirt Steak</b> choice of side	36
8 oz. LHA Reserve skirt steak - turf sauce	
<b>*Twin Filet Mignon Medallions-</b> choice of side	45
Two 4oz medallions - maitre d' butter	
<b>*New York Strip</b> choice of side	55
14 oz. Center cut strip - demi-glace	
<b>*Filet Mignon</b> choice of side	56
8 oz. Filet - demi-glace	
<b>*Ribeye</b> choice of side	59
16 oz. Bone in French cut - demi-glace	

### 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
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 - shortrib, portabella, red potato hash - pepper aioli	
<b>Maryland Style Crabcakes</b> choice of side	38
Caramelized peppers & onions - 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>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 <b>peanuts</b> - veggies - scallions Kung Pao sauce - cilantro lime rice	
<b>Pad Thai</b>	26
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	

### SIDES TO SHARE

	11
French Fries	
Sauteed Spinach	
Whipped Potatoes	
Cilantro Lime Rice	
Crispy Brussels Sprouts	
Ramen Noodle Stir Fry	
Cheddar & Chive Biscuits	
Asparagus	
Portabella Mushrooms	

### 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.

**Please inform your server of any known food allergies.**

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

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