

CATCH35

SEAFOOD & PREMIUM STEAKS

GLUTEN FREE MENU

STARTERS

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

SALADS

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

BURGER/CHICKEN/TACOS

House Burger - no bread	16
Aged cheddar cheese - turf sauce - LTO - coleslaw -pickles	
Grilled Chicken - no bread	18
LTO - coleslaw - chipotle aioli - pickles	
Fish Tacos - blackened - corn tortilla	19
Whitefish - pineapple salsa - avocado - cabbage - pepper aioli - cilantro lime rice	
Steak Tacos - corn tortilla	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

Pad Thai	26
Chicken - shrimp or short rib - rice noodle - sprouts - peanuts egg - tofu - peppers	
Stir Fried Shrimp & Scallops	26
Wok fried scallops - shrimp - veggies - rice noodles - stir fry sauce	

FROM THE FARM

Choice of any side

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

Gluten Free Bread available upon request

FISH & LOBSTER

Seared Scallops & Shrimp Risotto	36
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
*Atlantic Salmon - choice of any side	30
- Grilled - cucumbers - shallots - lemon dill - Blackened - sweet chili sauce	
Pan Seared Szechwan Scallops - choice of any side	39
Scallions - bell pepper - shiitake mushrooms	
*Grilled Yellowfin Tuna - choice of any side	37
Ginger chili sambal sauce	
Pan Roasted Chilean Seabass - choice of any side	49
Szechwan sauce - bell peppers, shitake mushrooms	
*Catch 35 Mixed Grill - choice of any side	42
Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc	
Maine Lobster Tail choice of side	52
8 oz Grilled Maine lobster tail - drawn butter	
Alaskan King Crab Legs - choice of any side	130
1 lb. Steamed - drawn butter - charred lemon	

GREAT SIDES TO SHARE

Whipped Potatoes	11
Cilantro Lime Rice	
Sauteed Spinach	
Asparagus	
Portabella Mushrooms	

ENTREE ADD ONS

Gulf Shrimp Skewers	16
Grilled - sweet chili garlic sauce	
Maine Lobster Tail	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.