

# CATCH35

SEAFOOD & PREMIUM STEAKS

## STARTERS

<b>Shrimp Bisque</b>	8/11
<b>Seafood Chowder</b>	8/11
<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 - chive 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	
<i>Duxbury - Rhode Island, Massachusetts</i>	
Medium, Taste: plump, buttery texture taste	
<i>White Stone - North Point, Virginia</i>	
Medium, Taste: Sweet vegetal notes that deliver a salty miso finish	

## SLIDERS & LOBSTER ROLL

<i>Served with French Fries</i>	
<b>Nashville Chicken Sliders</b>	18
Spicy butter rub - coleslaw - chipotle aioli - pickle	
<b>Filet Mignon Sliders</b>	25
4oz sliced filet mignon - peppers & onions - horseradish sauce	
<b>Maine Lobster Roll</b>	29
Lobster meat - celery - mayo - Old Bay - New England style roll	

## SALADS

<i>Chicken +10 - *Salmon +12 - Shrimp +14</i>	
<b>Classic Caesar</b>	12
Romaine - sun-dried tomato parmesan crouton - Caesar dressing	
<b>House Salad</b>	12
Mixed Greens - 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	

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

## LENT SPECIALS

<b>Prince Edward Island Mussels</b>	19
White wine - garlic - shallots - parsley	
<b>House Smoked Shrimp</b>	19
Alderwood smoked jumbo shrimp - Parmesan Cajun cream sauce	
<b>Wonton Yellowfin Tuna Tacos</b> cilantro lime rice	19
Sashimi tuna - Asian slaw - pickled ginger - seaweed - avocado cream sauce	
<b>*Crab &amp; Shrimp Stuffed Salmon</b> choice of side	34
Stuffed with lump crabmeat - shrimp - brie cheese - beurre blanc	
<b>*Cedar Plank Salmon</b> choice of side	34
Brown sugar soy glazed - red pepper flakes - tarragon aioli	
<b>Crab Stuffed Maine Lobster Tail</b> choice of side	59
Crabcake stuffed - 8oz Maine lobster tail - beurre blanc	

## COMBINATIONS

<b>Seared Scallops &amp; Shrimp Risotto</b>	36
Scallops - tomatoes - basil pesto - sliced asparagus - parmesan - beurre blanc	
<b>Gulf of Maine Scallops &amp; Short Rib Hash</b>	39
Seared scallops - shortrib - portabella - red potato hash - pepper aioli	
<b>Crab Stuffed Shrimp &amp; Braised Short Rib</b> choice of side	38
3 stuffed shrimp - 4oz shortrib - demi-glace - tartar	
<b>Catch 35 Mixed Grill</b> choice of side	43
Salmon - shrimp - 4oz grilled lobster tail - beurre blanc	
<b>Maine Lobster Tail &amp; Filet Mignon</b> choice of side	48
4oz lobster tail - 4oz filet mignon - demi-glace	

## STEAKS

<b>Braised Beef Short Ribs</b> choice of side	35
Two 4oz short ribs - demi-glace	
<b>*Skirt Steak</b> choice of side	36
8oz LHA Reserve skirt steak - turf sauce	
<b>*Twin Filet Mignon Medallions</b> - choice of side	45
Two 4oz medallions - demi-glace	
<b>*New York Strip</b> choice of side	55
14oz Center cut strip - demi-glace	
<b>*Ribeye</b> choice of side	59
16oz 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>Dos 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>Fish &amp; Chips</b>	29
Lake Superior Whitefish - tartar sauce - coleslaw - fries	
<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	
Blackened - sweet chili garlic sauce	
<b>Ecuadorian Mahi Mahi</b> choice of side	33
White wine - lemon - garlic - shallots - capers	
<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>Maine Lobster Tail</b> choice of side	54
8oz Grilled Maine lobster tail - drawn butter	
<b>Alaskan King Crab Legs</b> choice of side	130
1 lb. Steamed - drawn butter - charred lemon	
<b>PASTA &amp; WOK</b>	
<b>Smoked Shrimp Pasta</b>	28
Fettuccine - asparagus - sun dried tomatoes - Parmesan Cajun cream sauce	
<b>Kung Pao Chicken</b>	26
Chicken breast - <b>peanuts</b> - veggies - scallions	
Kung Pao sauce - cilantro lime rice	
<b>Pad Thai</b>	26
Chicken or shrimp - <b>peanuts</b> - rice noodle - cabbage	
Pad Thai sauce - egg - tofu - peppers	
<b>Stir Fried Shrimp &amp; Scallops</b>	26
Wok fried scallops - shrimp - veggies - rice noodles - stir fry sauce	
<b>SIDES TO SHARE</b>	11
French Fries	
Sauteed Spinach	
Whipped Potatoes	
Cilantro Lime Rice	
Crispy Brussels Sprouts	
Ramen Noodle Stir Fry	
Cheddar & Chive Biscuits	
<b>ENTRÉE ADD ONS</b>	
<b>Gulf Shrimp Skewers</b>	14
Grilled - sweet chili garlic sauce	
<b>Crab Stuffed Shrimp</b>	21
Beurre blanc sauce	
<b>Maine Lobster Tail</b>	25
4oz 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\***