

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	19
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

Chicken +8 - Salmon +10 - Shrimp +12

Classic Caesar Salad	12
Romaine -parmesan cheese- caesar dressing	
House Salad	12
Mixed greens - artichoke hearts- heirloom tomatoes red onion- carrot- balsamic dijon vinaigrette	
The Wedge	13
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
Chopped Salad	15
Romaine & Iceberg- Nueske's bacon - avocado Blue cheese crumbles - roasted red peppers - ranch	
*Hawaiian Poke Bowl	23
Yellowfin 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	
Fish Tacos - blackened - corn tortilla	19
Whitefish - avocado - cabbage - chipotle mayo- salsa fresca- salsa verde - Cilantro lime rice	
Steak Tacos - corn tortilla	19
Filet Mignon - avocado - cabbage - chipotle mayo- salsa fresca- salsa verde - 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- cabbage	
Stir Fried Shrimp & Scallops	26
Wok fried scallops - shrimp - veggies - rice noodles - Szechwan sauce	

FROM THE FARM

<i>Choice of any side</i>	
Grilled Lemon Chicken	24
Lemon cream sauce - capers	
*Ribeye	59
14/16 oz. bone in French cut - demi glace	
Braised Beef Short Ribs	35
Two 4oz short ribs - Demi glace	

Gluten Free Bread available upon request

FISH & LOBSTER

*Atlantic Salmon - choice of any side	33
- Grilled - cucumbers - shallots - lemon dill - Blackened - sweet chili sauce	
*Grilled Yellowfin Tuna - choice of any side	38
Wasabi herb butter	
Ecuadorian Mahi-Mahi - choice of any side	34
White wine - lemon - garlic - shallots - capers	
Seared Scallops & Shrimp Risotto	36
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
Catch 35 Mixed Grill - choice of any side	42
Salmon - shrimp - 4oz grilled lobster tail - beurre blanc	
Pan Roasted Chilean Seabass - choice of any side	49
Szechwan sauce - bell peppers, shitake mushrooms	
Maine Lobster Tail - choice of any side	52
8oz- grilled- charred lemon- drawn butter	

GREAT SIDES TO SHARE

Whipped Potatoes	11
Cilantro Lime Rice	
Sauteed Spinach	

ENTREE ADD ONS

Gulf Shrimp Skewer	16
Grilled - sweet chili garlic 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.