

CATCH35

SEAFOOD & PREMIUM STEAKS

STARTERS

Shrimp Bisque	8/11
Seafood Chowder	8/11
Crispy Calamari	19
Tartar sauce - cocktail sauce - grilled tofu satay	
Shrimp Cocktail	19
Spicy horseradish - celery salt - cocktail sauce	
Sriracha Buffalo Shrimp	19
Wasabi ranch - celery	
Charred Spanish Octopus	19
Caramelized chili sauce - Greek yogurt	
Pan Seared Szechwan Scallops	20
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
Maryland Style Crabcake	19
Peppers & onions - remoulade sauce	
*Sesame Seared Yellowfin Tuna	19
Sashimi style - wasabi - pickled ginger - tamari soy	
*Oysters On The Half Shell	Half Dozen 24 Dozen 47
White Stone - North Point, Virginia	
Size: Medium, Taste: Sweet vegetal notes that deliver a salty miso finish	
Blue Point - Oyster Bay Harbor, New York	
Size: Large, Taste: crisp and clean, light finish	

SLIDERS & LOBSTER ROLL

<i>Served with French Fries</i>	
Cheese Burger Sliders	
Cheddar Cheese - house pickles - turf sauce	
Nashville Chicken Sliders	16
Spicy butter rub - coleslaw - chipotle aioli - pickle	
Maine Lobster Roll	23
Lobster meat - celery - mayo - Old Bay - New England style roll	

SALADS

<i>Chicken +10 - *Salmon +12 - Shrimp +14</i>	
Classic Caesar	12
Romaine - sun-dried tomato parmesan crouton - Caesar dressing	
House Salad	12
Mixed Greens - artichoke hearts - heirloom tomatoes red onions - carrots - dijon balsamic vinaigrette	
Roasted Beet Salad	12
Mixed lettuce - candied pecans - pears- cranberries - feta - dijon vinaigrette	
The Wedge	13
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
Chopped Salad	15
Romaine & iceberg - bacon - avocado - tomato - egg blue cheese - roasted red peppers - ranch	
*Hawaiian Poke Bowl	23
Yellowfin tuna - cilantro lime rice or mixed lettuce - seaweed avocado - edamame - radish - cucumber - carrots - sriracha aioli	
Seafood Cobb	25
Scallops - crab - shrimp - avocado - heirloom tomatoes blue cheese - hearts of palm - lemon dill dressing	

FEATURES

Prince Edward Island Mussels	19
White wine - garlic - shallots - parsley	
*Charbroiled Oysters	24
House herb butter - parmesan cheese - charred lime	
*Cedar Plank Salmon	34
choice of side	
Brown sugar soy glazed - red pepper flakes - tarragon aioli	
Sweet & Sour Halibut	36
Crispy halibut - peppers - onions - pineapple - cilantro lime rice - sweet & sour sauce	
Pan Seared Alaskan Halibut	38
Seared halibut - South Asian spiced marinade - cauliflower gratin	

COMBINATIONS

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

STEAKS

Braised Beef Short Ribs	35
choice of side	
Two 4oz short ribs - demi-glace	
*Twin Filet Mignon Medallions	45
- choice of side	
Two 4oz medallions - demi-glace	
*New York Strip	55
choice of side	
14oz Center cut strip - demi-glace	
*Ribeye	59
choice of side	
16oz Bone in French cut - demi-glace	

LOCAL FAVORITES

*House Burger	16
Cheddar cheese - turf sauce - lettuce - tomato - onion - fries - brioche	
Crispy Fish Sandwich	18
Crispy whitefish - tomato - iceberg - pickles - tartar sauce - coleslaw - fries - brioche	
Dos Tacos	19
choice of whitefish fried or blackened or seared skirt steak	
Avocado - cabbage - salsa - queso - chipotle mayo - cilantro lime rice	
Lemon Chicken	24
choice of side	
Parmesan panko crusted - beurre blanc - capers	

FISH/LOBSTER/CRAB

Fish & Chips	26
Lake Superior Whitefish - tartar sauce - coleslaw - fries	
Crab Stuffed Shrimp	29
choice of side	
4 crab cake stuffed jumbo shrimp - tartar sauce	
Lake Superior Whitefish	33
choice of side	
Parmesan panko crusted - heirloom tomatoes - beurre blanc	
*Atlantic Salmon	33
choice of side	
Grilled - cucumbers - shallots - lemon dill	
Blackened - sweet chili garlic sauce	
Maryland Style Crabcakes	38
choice of side	
Caramelized peppers & onions - remoulade sauce	
*Yellowfin Tuna Steak	38
Grilled rare - wasabi herb butter - ramen noodle stir fry	
Pan Roasted Chilean Seabass	49
choice of side	
Ginger scallion sauce - bell peppers - green onions - shiitake mushrooms	
Maine Lobster Tails	49
choice of side	
2 grilled 4oz Lobster Tails - Clarified butter	

WOK

Kung Pao Chicken	26
Seared chicken - peanuts - veggies - peppers - scallions	
<i>Kung Pao sauce - cilantro lime rice</i>	
Pad Thai	26
Pad Thai sauce - egg - tofu - peppers	
Stir Fried Shrimp & Scallops	26
Scallops - shrimp - veggies - rice noodles - stir fry sauce	

SIDES TO SHARE

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

ENTREE ADD ONS

Gulf Shrimp Skewer	14
Grilled - sweet chili garlic sauce	
Filet Mignon Medallion	22
4 oz medallion - demi glace	
Maine Lobster Tail	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.

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

Bread available upon request