

# 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>Sriracha Buffalo Shrimp</b>	19
Wasabi ranch - celery	
<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	
<b>White Stone - North Point, Virginia</b>	
Size: Medium, Taste: Sweet vegetal notes that deliver a salty miso finish	
<b>Blue Point - Oyster Bay Harbor, New York</b>	
Size: Large, Taste: crisp and clean, light finish	

## SLIDERS & LOBSTER ROLL

<i>Served with French Fries</i>	
<b>Cheese Burger Sliders</b>	16
Cheddar Cheese - house pickles - turf sauce	
<b>Nashville Chicken Sliders</b>	16
Spicy butter rub - coleslaw - chipotle aioli - pickle	
<b>Maine Lobster Roll</b>	23
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	

## FEATURES

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

## 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>*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>	26
Lake Superior Whitefish - tartar sauce - coleslaw - fries	
<b>Crab Stuffed Shrimp</b> choice of side	29
5 crab cake stuffed jumbo shrimp - tartar sauce	
<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>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 Tails</b> choice of side	49
2 grilled 4oz Lobster Tails - Clarified butter	

## WOK

<b>Kung Pao Chicken</b>	26
Seared chicken - <b>peanuts</b> - veggies - peppers - scallions	
<b>Pad Thai</b>	26
Pad Thai sauce - egg - tofu - peppers	
<b>Stir Fried Shrimp &amp; Scallops</b>	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

<b>Gulf Shrimp Skewers</b>	14
Grilled - sweet chili garlic sauce	
<b>Filet Mignon Medallion</b>	22
4 oz medallion - demi glace	
<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.**

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\***