

# CATCH35

SEAFOOD & PREMIUM STEAKS

GLUTEN FREE MENU

## STARTERS

<b>Shrimp Bisque</b>	8/11
Key West shrimp	
<b>Seared Florida Shrimp</b>	19
sriracha buffalo sauce - wasabi ranch	
<b>Sauteed Calamari</b>	19
Grilled tofu satay	
<b>Shrimp Cocktail</b>	19
Spicy horseradish - celery salt - cocktail sauce	
<b>*Sesame Seared Yellowfin Tuna</b>	19
Sashimi style - wasabi - pickled ginger - tamari soy	
<b>Pan Seared Szechwan Scallops</b>	20
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
<b>*Oysters On The Half Shell</b>	Half Dozen 24 Dozen 47

Ask your server for today's selection's

## SALADS

Chicken +8 - Salmon +10 - Shrimp +12

<b>Classic Caesar Salad</b>	12
Romaine -parmesan cheese- caesar dressing	
<b>House Salad</b>	12
Mixed greens - artichoke hearts- heirloom tomatoes red onion- carrot- balsamic dijon 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- Nueske's bacon - avocado	
Blue cheese crumbles - 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 - Florida 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 (3 winners chosen each month). Winner announced on Social Media Monthly

## WOK

<b>Pad Thai</b>	26
Chicken - shrimp or short rib - rice noodle - sprouts - peanuts- egg - tofu- peppers- cabbage - Szechwan sauce	
<b>Stir Fried Shrimp &amp; Scallops</b>	26
Wok fried scallops - shrimp - veggies - rice noodles - Szechwan sauce	
<b>Kung Pao Chicken</b>	26
Seared chicken - <b>peanuts</b> - veggies - peppers - scallions Szechwan sauce - cilantro lime rice	

## CHICKEN/STEAK & COMBO

<b>Grilled Lemon Chicken - choice of side</b>	24
Lemon cream sauce - capers	
<b>Braised Beef Short Ribs - choice of side</b>	35
Two 4oz short ribs - Demi glace	
<b>*Skirt Steak - choice of side</b>	38
10 oz LHA Reserve - special marinade	
<b>*Twin Filet Mignon Medallions - choice of side</b>	45
Two 4oz medallions - demi-glace	
<b>Maine Lobster Tail &amp; Filet Mignon</b> choice of side	48
4oz lobster tail - 4oz filet mignon - demi-glace	
<b>*New York Strip - choice of side</b>	55
14oz Center cut strip - demi-glace	
<b>*Ribeye - choice of side</b>	59
16 oz. bone in French cut - demi glace	

## BURGER/CHICKEN/TACOS

<b>*House Burger - no bread</b>	16
Aged cheddar cheese - turf sauce - LTO - coleslaw -pickles	
<b>Fish Tacos - blackened - corn tortilla</b>	19
Whitefish - avocado - cabbage - chipotle mayo- salsa fresca- salsa verde - Cilantro lime rice	
<b>Steak Tacos - corn tortilla</b>	19
Skirt Steak - avocado - cabbage - chipotle mayo- salsa fresca- salsa verde - cilantro lime rice	

\*Gluten Free Bread available upon request\*

## FISH & LOBSTER

<b>*Atlantic Salmon - choice of any side</b>	33
- Grilled - cucumbers - shallots - lemon dill - Blackened - sweet chili sauce	
<b>*Grilled Yellowfin Tuna - choice of any side</b>	38
Pan seared rare- avocado- jalapeno- chive potsticker- cilantro lime soy	
<b>Seared Scallops &amp; Shrimp Risotto</b>	36
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
<b>Pan Seared Alaskan Halibut- choice of any side</b>	38
South Asian spiced marinade	
<b>Catch 35 Mixed Grill - choice of any side</b>	42
Salmon - shrimp - 4oz grilled lobster tail - beurre blanc	
<b>Pan Roasted Chilean Seabass - choice of any side</b>	49
Szechwan sauce - bell peppers, shitake mushrooms	
<b>Maine Lobster Tail</b> choice of side	
8oz Grilled Maine lobster tail - drawn butter	49

## GREAT SIDES TO SHARE

<b>Whipped Potatoes</b>	11
<b>Cilantro Lime Rice</b>	
<b>Sauteed Spinach</b>	
<b>Ramen Noodle Stir Fry - Szechwan sauce</b>	

## ENTREE ADD ONS

<b>Gulf Shrimp Skewer</b>	16
Grilled - sweet chili garlic sauce	
<b>Maine Lobster Tail</b>	25
4 oz grilled tail - drawn butter	
<b>*Filet Mignon Medallion</b>	22
4oz medallion - Demi glace	

\* 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.