

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	
Coconut Shrimp	19
Asian slaw - sweet chili garlic sauce	
Spicy Spanish Octopus	19
Caramelized chili sauce - Greek yogurt	
Maryland Style Crabcake	19
Peppers & onions - remoulade sauce	
*Sesame Seared Yellowfin Tuna	19
Sashimi style - wasabi - pickled ginger - tamari soy	
Pan Seared Szechwan Scallops	20
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
*Oysters On The Half Shell	Half Dozen 24 Dozen 47
Duxbury - Rhode Island, Massachusetts	
Size: Medium, Taste: plump, buttery texture taste	
White Stone - North Point, Virginia	
Size: Medium, Taste: Clean salty miso finish	

SLIDERS & LOBSTER ROLL

<i>Served with French Fries</i>	
Cheeseburger Sliders	17
Cheddar Cheese - house pickles - turf sauce	
Nashville Chicken Sliders	17
Spicy butter rub - coleslaw - chipotle aioli - pickle	
Bacon-Wrapped Scallop Sliders	18
Gulf of Maine scallops, peppers & onions, pepper aioli	
Maine Lobster Roll	26
3oz. 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	24
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	
Check in or tag #catch35 on Facebook, Twitter or Instagram for a chance to win a \$25 certificate, Winner announced on Social Media.	

FEATURES

*Tuna Poke Tostadas	19
Sashimi tuna - pickled ginger - seaweed - avocado - wasabi avocado cream - corn tostada	
Blue Hill Bay Mussels	20
Lemongrass broth - jalapeno sauce - Parmesan crostini	
Crispy Seafood Platter	26
Beer-battered Alaskan Cod & Gurlf shrimp - cocktail sauce - tartar sauce - coleslaw - fries	
Catch's Seafood Pasta	28
Scallops - shrimp - mussels - cavatappi pasta - tomato - wine broth - Parmesan crostini	
*Cedar Plank Salmon-	34
choice of side	
Brown sugar soy glazed - red pepper flakes - tarragon aioli	

COMBINATIONS

Seared Scallops & Shrimp Risotto	37
Scallops - tomatoes - basil pesto - sliced asparagus - parmesan - beurre blanc	
Crab Stuffed Shrimp & Braised Short Rib	38
choice of side	
3 stuffed shrimp - 4oz shortrib - demi-glace - tartar	
Georges Bank Scallops & Short Rib Hash	39
Seared scallops - shortrib - portabella - red potato hash - pepper aioli	
Catch 35 Mixed Grill	44
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	17
Cheddar cheese - turf sauce - lettuce - tomato - onion - fries - brioche	
Crispy Fish Sandwich	18
Beer-battered Alaskan Cod - tomato - iceberg - pickles - tartar sauce - coleslaw - fries - brioche	
Dos Tacos	19
Alaskan cod - Choice of beer battered, blackened or tenderloin tips	
Avocado - cabbage - salsa - queso - chipotle mayo - cilantro lime rice	
Lemon Chicken	24
choice of side	
Parmesan panko crusted - beurre blanc - capers	

Bread available upon request

FISH/LOBSTER/CRAB

Fish & Chips	26
Beer-battered Alaskan Cod - tartar sauce - coleslaw - fries	
Crab Stuffed Shrimp	34
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
Pan-seared rare - avocado - jalapeno - chive potsticker- cilantro lime soy	
Pan Roasted Chilean Seabass	49
choice of side	
Ginger scallion sauce - bell peppers - green onions - shiitake mushrooms	
Maine Lobster Tail	49
choice of side	
7oz Grilled Maine lobster tail - drawn butter	

WOK

Kung Pao Chicken	26
Seared chicken - peanuts - veggies - peppers - scallions	
Kung Pao sauce - cilantro lime rice	
Pad Thai-	26
choice of short rib, shrimp, or chicken	
Pad Thai sauce - egg - tofu - peppers	
Stir Fried Shrimp & Scallops	26
Scallops - shrimp - veggies - rice noodles - stir fry sauce	

SIDES

Whipped Potatoes	11
French Fries	11
Cilantro Lime Rice	11
Cheddar & Chive Biscuits	11
Ramen Noodle Stir Fry	13
Grilled Asparagus	13
Sauteed Spinach	13
Cauliflower Gratin	13
Crispy Brussels Sprouts	14

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.
Consumming 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.