

CATCH35

SEAFOOD & PREMIUM STEAKS

DINNER MENU

STARTERS

- Crispy Calamari**
Tartar sauce - cocktail sauce - grilled tofu satay
- Shrimp Cocktail**
Spicy horseradish - celery salt - cocktail sauce
- Coconut Shrimp**
Asian slaw - sweet chili garlic sauce
- Spicy Spanish Octopus**
Caramelized chili sauce - Greek yogurt
- Maryland Style Crabcake**
Peppers & onions - remoulade sauce
- *Sesame Seared Yellowfin Tuna**
Sashimi style - wasabi - pickled ginger - tamari soy
- Pan Seared Szechwan Scallops**
Scallions - bell pepper - shiitake mushrooms - chive potsticker
- Prince Edward Island Mussels**
Lemongrass broth - jalapeno sauce - Parmesan crostini

*OYSTERS ON THE HALF SHELL

- HALF DOZEN**
- FULL DOZEN**
- White Stone - North Point, Virginia**
Size: Medium, Taste: Clean salty miso finish
- Duxbury - Rhode Island, Massachusetts**
Size: Medium, Taste: plump, buttery texture taste

SOUP & SALAD

- Shrimp Bisque** 8/11
- Seafood Chowder** 8/11
- 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

VALENTINES WEEK SPECIALS

- 19 **Chive Pot Sticker**
Scallions - bell peppers - shiitake mushrooms - Szechwan sauce
- 19 **Baked Oysters**
Bacon - creamed spinach - asiago - panko
- 19 ***Cedar Plank Salmon** choice of side
Brown sugar soy glazed - red pepper flakes - tarragon aioli
- 19 **Steak & Cake** choice of side
4 oz filet mignon medallion - Maryland crabcake - herbed butter - remoulade
- 19 **Maine Lobster Tail & Filet Mignon** choice of side
4oz grilled Maine lobster tail - 4oz filet medallion - herbed butter
- 20 **Homemade Double Chocolate Brownie Sundae**
Chocolate morsels - chocolate sauce - French vanilla ice cream

COMBINATIONS

- Seared Scallops & Shrimp Risotto** 37
Scallops - tomatoes - basil pesto - spinach - parmesan - beurre blanc
- 24 **Crab Stuffed Shrimp & Braised Short Rib** choice of side
3 stuffed shrimp - 4oz shortrib - demi-glace - tartar
- 47 **Georges Bank Scallops & Short Rib Hash** 39
Seared scallops - shortrib - portabella - red potato hash - pepper aioli
- Catch 35 Mixed Grill** choice of side 44
Salmon - shrimp - 4oz grilled lobster tail - beurre blanc

STEAKS

- Braised Beef Short Ribs** choice of side
Two 4oz short ribs - demi-glace
- 8/11 **Twin Filet Mignon Medallions** - choice of side
Two 4oz medallions - demi-glace
- New York Strip** choice of side
14oz Center cut strip - demi-glace
- Ribeye** choice of side 59
16oz Bone in French cut - demi-glace

CLASSICS

- 15 **Steak House Burger**
Cheddar cheese - turf sauce - lettuce - tomato - onion - fries - brioche
- 24 **Lemon Chicken** choice of side
Parmesan panko crusted - beurre blanc - capers
- Fish & Chips** 26
Beer-battered Alaskan Cod - tartar sauce - coleslaw - fries
- 25 **Maine Lobster Roll** 28
4oz. lobster meat - celery - mayo - Old Bay - New England style roll

FISH/LOBSTER/CRAB

- Lake Superior Whitefish** choice of side 33
Parmesan panko crusted - heirloom tomatoes - beurre blanc
- 14 ***Atlantic Salmon** choice of side 33
Grilled - cucumbers - shallots - lemon dill
- 25 **Blackened** - sweet chili garlic sauce
- 34 **Crab Stuffed Shrimp** choice of side 34
4 crab cake stuffed jumbo shrimp - tartar sauce
- 39 **Maryland Style Crabcakes** choice of side 38
Caramelized peppers & onions - remoulade sauce
- 49 ***Yellowfin Tuna Steak** 38
Pan-seared rare - avocado - jalapeno - chive potsticker - cilantro lime soy
- Pan Roasted Chilean Seabass** choice of side 49
Ginger scallion sauce - bell peppers - green onions - shiitake mushrooms
- Maine Lobster Tail** choice of side 49
7oz Grilled Maine lobster tail - drawn butter
- Red King Crab Legs** choice of side 130
1.25lb King Crab - Bering sea - steamed - lemon - butter

WOK & PASTA

- Kung Pao Chicken** 26
Seared chicken - **peanuts** - veggies
Kung Pao sauce - cilantro lime rice
- 38 **Pad Thai** choice of short rib, shrimp, or chicken 26
Pad Thai noodles & sauce - egg - tofu - veggies
- 39 **Stir Fried Shrimp & Scallops** 26
Scallops - shrimp - veggies - rice noodles - stir fry sauce
- 44 **Catch's Seafood Pasta** 30
Scallops - shrimp - mussels - cavatappi pasta - tomato - wine broth - Parmesan crostini

SIDES

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

ENTREE ADD ONS

- 17 **Gulf Shrimp Skewer** 14
Grilled - sweet chili garlic sauce
- 24 **Filet Mignon Medallion** 22
4 oz medallion - demi glace
- 28 **Maine Lobster Tail** 25
4oz grilled tail - drawn butter

Bread available upon request

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

*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.