

CATCH35

SEAFOOD & PREMIUM STEAKS

GLUTEN FREE MENU

STARTERS

Shrimp Bisque	8/11
Key West shrimp	
Seared Florida Shrimp	19
Sweet chili garlic sauce	
Sauteed Calamari	19
Grilled tofu satay	
Shrimp Cocktail	19
Spicy horseradish - celery salt - cocktail 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	
Ask your server for today's selection's	

SALADS

Chicken +8 - Salmon +10 - Shrimp +12

Classic Caesar Salad	12
Romaine -parmesan cheese- caesar dressing	
House Salad	12
Mixed greens - artichoke hearts- heirloom tomatoes red onion- carrot- balsamic dijon 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- Nueske's bacon - avocado Blue cheese crumbles - 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 - 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

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

CHICKEN/STEAK & COMBO

Grilled Lemon Chicken - choice of side	24
Lemon cream sauce - capers	
Braised Beef Short Ribs - choice of side	35
Two 4oz short ribs - Demi glace	
*Twin Filet Mignon Medallions - choice of side	45
Two 4oz medallions - demi-glace	
Maine Lobster Tail & Filet Mignon choice of side	48
4oz lobster tail - 4oz filet mignon - demi-glace	
*New York Strip - choice of side	55
14oz Center cut strip - demi-glace	
*Ribeye - choice of side	59
16 oz. bone in French cut - demi glace	
*House Burger - no bread	17
Aged cheddar cheese - turf sauce - LTO - coleslaw -pickles	

Gluten Free Bread available upon request

FISH & LOBSTER

*Atlantic Salmon - choice of any side	33
- Grilled - cucumbers - shallots - lemon dill - Blackened - sweet chili sauce	
*Grilled Yellowfin Tuna - choice of any side	38
Pan seared rare- avocado- jalapeno- chive potsticker- cilantro lime soy	
Seared Scallops & Shrimp Risotto	37
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
Catch 35 Mixed Grill - choice of any side	44
Salmon - shrimp - 4oz grilled lobster tail - beurre blanc	
Pan Roasted Chilean Seabass - choice of any side	49
Szechwan sauce - bell peppers, shitake mushrooms	
Twin Maine Lobster Tail choice of side	49
2 grilled 4-5oz Maine lobster tail - drawn butter - charred lemon	

GREAT SIDES TO SHARE

Whipped Potatoes	11
Cilantro Lime Rice	11
Sauteed Spinach	13

ENTREE ADD ONS

Gulf Shrimp Skewer	14
Grilled - sweet chili garlic sauce	
*Filet Mignon Medallion	22
4oz medallion - Demi glace	
Maine Lobster Tail	25
4 oz 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.