

# CATCH35

SEAFOOD & PREMIUM STEAKS

## DINNER MENU

### STARTERS

<b>Crispy Calamari</b>	19
Tartar sauce - cocktail sauce - grilled tofu satay	
<b>Shrimp Cocktail</b>	19
Spicy horseradish - celery salt - cocktail sauce	
<b>Coconut Shrimp</b>	19
Asian slaw - sweet chili garlic sauce	
<b>Spicy Spanish Octopus</b>	19
Caramelized chili sauce - Greek yogurt	
<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>Pan Seared Szechwan Scallops</b>	20
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
<b>Prince Edward Island Mussels</b>	20
Lemongrass broth - jalapeno sauce - Parmesan crostini	

### \*OYSTERS ON THE HALF SHELL

<b>HALF DOZEN</b>	24
<b>FULL DOZEN</b>	47
<b>Blue Point - Oyster Bay Harbor, New York</b>	
Size: Large, Taste: crisp and clean, light finish	
<b>Duxbury - Rhode Island, Massachusetts</b>	
Size: Medium, Taste: plump, buttery texture taste	

### SOUP & SALAD

<b>Shrimp Bisque</b>	8/11
<b>Seafood Chowder</b>	8/11
<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>	24
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	

### SPRING FEATURES

<b>*Tuna Poke Tostadas</b>	19
Sashimi tuna - pickled ginger - seaweed - avocado - wasabi avocado cream - corn tostada	
<b>*Halibut Ceviche</b>	19
Fresh Alaskan Halibut - mango - avocado - jalapenos - onions - wonton chips	
<b>*Cedar Plank Salmon</b> choice of side	34
Brown sugar soy glazed - red pepper flakes - tarragon aioli	
<b>Sweet &amp; Sour Alaskan Halibut</b>	36
Crispy halibut - peppers - onions - pineapple - cilantro lime rice - sweet & sour sauce	
<b>Pan Seared Alaskan Halibut</b>	36
Seared halibut - South Asian spiced marinade - cauliflower gratin	

### COMBINATIONS

<b>Seared Scallops &amp; Shrimp Risotto</b>	37
Scallops - tomatoes - basil pesto - spinach - parmesan - beurre blanc	
<b>Crab Stuffed Shrimp &amp; Braised Short Rib</b> choice of side	38
3 stuffed shrimp - 4oz shortrib - demi-glace - tartar	
<b>Georges Bank Scallops &amp; Short Rib Hash</b>	39
Seared scallops - shortrib - portabella - red potato hash - pepper aioli	
<b>Catch 35 Mixed Grill</b> choice of side	44
Salmon - shrimp - 4oz grilled lobster tail - herbed butter - beurre blanc	
<b>Maine Lobster Tail &amp; Filet Medallion</b> choice of side	49
4oz grilled Maine lobster tail - 4oz filet medallion - herbed butter	

### 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	

### CLASSICS

<b>Steakhouse Burger</b>	17
Cheddar cheese - turf sauce - lettuce - tomato - onion - fries - brioche	
<b>Lemon Chicken</b> choice of side	24
Parmesan panko crusted - beurre blanc - capers	
<b>Maine Lobster Roll</b>	28
4oz. lobster meat - celery - mayo - Old Bay - New England style roll	

### FISH/LOBSTER/CRAB

<b>Fish &amp; Chips</b>	26
Beer battered Alaskan Cod - tartar sauce - coleslaw - fries	
<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	
<b>Blackened</b> - sweet chili garlic sauce	34
<b>Crab Stuffed Shrimp</b> choice of side	34
4 crabcake stuffed jumbo shrimp - tartar sauce	
<b>Maryland Style Crabcakes</b> choice of side	38
Caramelized peppers & onions - remoulade sauce	
<b>*Yellowfin Tuna Steak</b>	38
Pan-seared rare - avocado - jalapeno - chive potsticker - cilantro lime soy	
<b>Pan Roasted Chilean Seabass</b> choice of side	49
Ginger scallion sauce - bell peppers - green onions - shiitake mushrooms	
<b>Twin Maine Lobster Tails</b> choice of side	49
2 grilled 4-5oz Maine lobster tails - herbed butter - charred lemon	
<b>Red King Crab Legs</b> choice of side	130
1.25lb King Crab - Bering sea - steamed - lemon - butter	

### WOK & PASTA

<b>Kung Pao Chicken</b>	26
Seared chicken - <b>peanuts</b> - veggies	
Kung Pao sauce - cilantro lime rice	
<b>Pad Thai</b> - choice of short rib, shrimp, or chicken	26
Pad Thai noodles & sauce - egg - tofu - bean sprouts- veggies- <b>peanuts</b>	
<b>Stir Fried Shrimp &amp; Scallops</b>	26
Scallops - shrimp - veggies - rice noodles - stir fry sauce	
<b>Catch's Seafood Pasta</b>	32
Scallops - shrimp - mussels - cavatappi pasta - tomato wine broth - Parmesan crostini	

### SIDES

Whipped Potatoes	11
French Fries	11
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

<b>Gulf Shrimp Skewer</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	

\*Bread available upon request\*

\*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.