

# CATCH35

SEAFOOD & PREMIUM STEAKS

## DINNER MENU

### STARTERS

- 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
- Prince Edward Island Mussels** 20  
Lemongrass broth - jalapeno sauce - Parmesan crostini

### \*OYSTERS ON THE HALF SHELL

- HALF DOZEN** 24
- FULL DOZEN** 47
- Blue Point - Oyster Bay Harbor, New York**  
Size: Large, Taste: crisp and clean, light 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

### SPRING FEATURES

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

### COMBINATIONS

- Seared Scallops & Shrimp Risotto** 37  
Scallops - tomatoes - basil pesto - spinach - parmesan - beurre blanc
- Crab Stuffed Shrimp & Braised Short Rib** choice of side 38  
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** choice of side 44  
Salmon - shrimp - 4oz grilled lobster tail - beurre blanc
- Maine Lobster Tail & Filet Medallion** choice of side 49  
4oz grilled Maine lobster tail - 4oz filet medallion - herbed butter

### STEAKS

- 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
- New York Strip** choice of side 55  
14oz Center cut strip - demi-glace
- Ribeye** choice of side 59  
16oz Bone in French cut - demi-glace

### CLASSICS

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

### FISH/LOBSTER/CRAB

- Fish & Chips** 26  
Beer battered Alaskan Cod - tartar sauce - coleslaw - fries
- Lake Superior Whitefish** choice of side 33  
Parmesan panko crusted - heirloom tomatoes - beurre blanc
- \*Atlantic Salmon** choice of side 33  
Grilled - cucumbers - shallots - lemon dill
- Crab Stuffed Shrimp** choice of side 34  
4 crabcake stuffed jumbo shrimp - tartar sauce
- Maryland Style Crabcakes** choice of side 38  
Caramelized peppers & onions - remoulade sauce
- \*Yellowfin Tuna Steak** 38  
Pan-seared rare - avocado - jalapeno - chive potsticker - cilantro lime soy
- Twin Maine Lobster Tails** choice of side 49  
2 grilled 4-5oz Maine lobster tails - drawn butter - charred lemon
- 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 26
- Pad Thai** - choice of short rib, shrimp, or chicken 26  
Pad Thai noodles & sauce - egg - tofu - veggies- **peanuts**
- Stir Fried Shrimp & Scallops** 26  
Scallops - shrimp - veggies - rice noodles - stir fry sauce
- Catch's Seafood Pasta** 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

- 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

\*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.  
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.