

Join us for lunch!
New! Catch 35's Lunch Trio
\$25

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: Medium, Taste: crisp and clean, light finish	
Duxbury - Duxbury, MA	
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 - herbed butter - 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	
Blackened - sweet chili garlic sauce	34
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	
Pan Roasted Chilean Seabass choice of side	49
Ginger scallion sauce - bell peppers - green onions - shiitake mushrooms	
Twin Maine Lobster Tails choice of side	49
2 grilled 4-5oz Maine lobster tails - herbed 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	
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 glaze	
Maine Lobster Tail	25
4oz grilled tail - herbed 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.