

# CATCH35

## SEAFOOD & PREMIUM STEAKS

### GLUTEN FREE MENU

#### STARTERS

<b>Shrimp Bisque</b>	8/11
Key West shrimp	
<b>Seared Florida Shrimp</b>	19
Sweet chili garlic sauce	
<b>Sauteed Calamari</b>	19
Grilled tofu satay	
<b>Shrimp Cocktail</b>	19
Spicy horseradish - celery salt - cocktail 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>*Oysters On The Half Shell</b> Half Dozen 24 Dozen 47	
Ask your server for today's selection's	

#### SALADS

*Chicken +8 - Salmon +10 - Shrimp +12*

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

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

#### CHICKEN/STEAK & COMBO

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

**\*Gluten Free Bread available upon request\***

#### FISH & LOBSTER

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

#### GREAT SIDES TO SHARE

Whipped Potatoes	11
Cilantro Lime Rice	11
Sauteed Spinach	13

#### ENTREE ADD ONS

<b>Gulf Shrimp Skewer</b>	14
Grilled - sweet chili garlic sauce	
<b>*Filet Mignon Medallion</b>	22
4oz medallion - Demi glace	
<b>Maine Lobster Tail</b>	25
4 oz grilled tail - herbed 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.**