

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

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: Small, Taste: crisp and clean, light finish	
White Stone - North Point, Virginia	
Size: Medium, Taste: Clean salty miso finish	

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	

CATCH35
SEAFOOD & PREMIUM STEAKS

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	
House Smoked Shrimp Jambalaya	28
Shrimp - andouille sausage - onions - peppers - celery - tomato sauce- cilantro rice	
*Cedar Plank Salmon	choice of side
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
3 stuffed shrimp - 4oz shortrib - demi-glaze - tartar	
Georges Bank Scallops & Short Rib Hash	39
Seared scallops - shortrib - portabella - red potato hash - pepper aioli	
Catch 35 Mixed Grill	choice of side
Salmon - shrimp - 4oz grilled lobster tail - beurre blanc	
Maine Lobster Tail & Filet Medallion	choice of side
4oz grilled Maine lobster tail - 4oz filet medallion - drawn butter	

STEAKS

Braised Beef Short Ribs	choice of side
Two 4oz short ribs - demi-glaze	
Twin Filet Mignon Medallions	- choice of side
Two 4oz medallions - demi-glaze	
New York Strip	choice of side
14oz Center cut strip - demi-glaze	
Ribeye	choice of side
16oz Bone in French cut - demi-glaze	

CLASSICS

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

Bread available upon request

DINNER MENU

FISH/LOBSTER/CRAB

Fish & Chips	26
Beer battered Alaskan Cod - tartar sauce - coleslaw - fries	
Lake Superior Whitefish	choice of side
Parmesan panko crusted - heirloom tomatoes - beurre blanc	
*Atlantic Salmon	choice of side
Grilled - cucumbers - shallots - lemon dill	
Blackened - sweet chili garlic sauce	
Crab Stuffed Shrimp	choice of side
4 crabcake stuffed jumbo shrimp - tartar sauce	
Maryland Style Crabcakes	choice of side
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
Ginger scallion sauce - bell peppers - green onions - shiitake mushrooms	
Twin Maine Lobster Tails	choice of side
2 grilled 4-5oz Maine lobster tails - drawn butter - charred lemon	
Red King Crab Legs	choice of side
1.25lb King Crab - Bering sea - steamed - lemon - drawn 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
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 - drawn butter	

*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.

Check in or tag #catch35 on Facebook, Twitter or Instagram for a chance to win a \$25 certificate, Winner announced on Social Media.