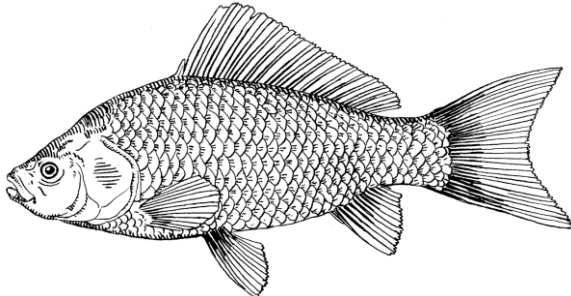


# CATCH35

SEAFOOD & PREMIUM STEAKS

GLUTEN FREE MENU



**APPETIZERS**

- Seared Florida Shrimp** 16  
Sweet chili garlic sauce
- Sauteed Calamari** 17  
Grilled tofu satay
- Tuna Tostadas \*** 18  
Yellowfin Tuna - ginger - avocado - crispy corn tostada - wasabi crema
- Shrimp Cocktail** 18  
Spicy horseradish - celery salt - cocktail sauce
- Sesame Seared Yellowfin Tuna \*** 18  
Sashimi style - wasabi - pickled ginger - tamari soy
- Pan Seared Szechwan Scallops** 18  
Scallions - bell pepper - shiitake mushrooms - chive potsticker
- Oysters On The Half Shell \*** Half Dozen 19 Dozen 38  
Ask your server for today's selection's



**SOUP & SALADS**

- Add - Chicken +4 - Salmon or Shrimp +5*
- Shrimp Bisque** 5/8
  - Classic Caesar Salad** 12  
Romaine - parmesan cheese - caesar dressing
  - Baby Kale & Spinach** 12  
Honey crisp apples - sunflower seeds - shaved parmesan - roasted red pepper - lemon vinaigrette
  - Roasted Beet Salad** 12  
Baby kale - chevre - crushed pistachios - balsamic vinaigrette
  - The Wedge** 13  
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice

**LARGE SALADS**

- Add - Chicken +4 - Salmon or Shrimp +5*
- Chopped Salad** 15  
Romaine & Iceberg - thick cut bacon - avocado
  - Blue cheese crumbles - roasted red peppers - ranch
  - Hawaiian Poke Bowl \*** 18  
Yellowfin tuna - cilantro lime rice or kale - seaweed - avocado - edamame - radish - cucumber - carrots - sriracha aioli
  - Seafood Cobb** 19  
Scallops - crab - Florida shrimp - avocado - heirloom tomatoes - blue cheese - hearts of palm - lemon dill dressing

**LAND**

- Steak House Burger \* - no bread** 16  
Aged cheddar cheese - turf sauce - LTO - coleslaw - pickles
- Grilled Lemon Chicken - choice of side** 19  
Beurre blanc - capers - green beans
- 8 oz Choice Sirloin \*** 30  
Cipollini onion - grilled asparagus - demi glace
- Twin 4 oz Filet Mignon Medallions \*** 41  
Cipollini onion - grilled asparagus - demi glace
- 14 oz Center Cut New York Strip \*** 49  
Cipollini onion - grilled asparagus - demi glace
- 16 oz Bone in Ribeye \*** 59  
Cipollini onion - grilled asparagus - demi glace

**LAND & SEA**

- Jambalaya** 22  
Shrimp - andouille sausage - onions - peppers - celery - tomato sauce - rice
- Maine Lobster Tail & Filet Mignon \* choice of** 45  
4-5oz lobster tail - 4oz filet mignon - drawn butter - demi-glace - grilled asparagus

**SEA**

- Atlantic Salmon \*** 27  
Grilled - cucumbers - shallots - lemon dill - green beans
- Blackened - sweet chili garlic sauce - green beans
- Grilled Yellowfin Tuna \*** 32  
Pan seared rare- avocado - jalapeno - chive potsticker - cilantro lime soy
- Seared Scallops & Shrimp Risotto** 32  
Scallops - shrimp - tomatoes - basil pesto - spinach - parmesan - beurre blanc
- Pan Roasted Chilean Seabass** 43  
Szechwan sauce - chive potsticker
- Catch 35 Mixed Grill \*** 44  
Salmon - shrimp - 4oz grilled lobster tail - grilled asparagus - beurre blanc
- Twin Maine Lobster Tails** 49  
2 grilled 4-5oz Maine lobster tails - grilled asparagus - drawn butter - charred lemon

**ON THE SIDE**

- Whipped Potatoes 9
- Jasmine Cilantro Lime Rice 9
- Thick Brown Sugar Szechwan Bacon 10
- Sauteed Spinach 10
- Grilled Gorgonzala Asparagus 12

**ENTRÉE ADD ONS**

- Gulf Shrimp Skewer** 14  
Grilled - sweet chili garlic sauce
- Filet Mignon Medallion \*** 20  
4oz medallion - Demi glace
- Maine Lobster Tail** 24  
4 oz grilled tail - drawn butter

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

\*Gluten Free 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.**