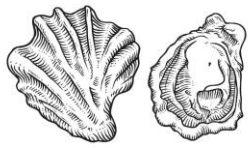


# CATCH35

SEAFOOD & PREMIUM STEAKS

## Appetizers

<b>Sticky Bacon Baos</b>	13
Szechwan spiced bacon – cucumber – mint – cilantro – scallion	
<b>Choice Burger Sliders *</b>	15
Cheddar cheese – turf sauce – LTO– brioche – cole slaw	
<b>Whipped Ricotta</b>	15
Roasted baby heirloom tomatoes – pistachio pesto – local honey – crostini	
<b>Honey Butter Chicken Bites</b>	15
Buttermilk brined – slaw – pickles – honey butter sauce – Nashville spice	
<b>Coconut Shrimp</b>	16
Asian slaw – sweet chili garlic sauce	
<b>Crispy Calamari</b>	17
Tartar sauce – cocktail sauce – grilled tofu satay	
<b>Spicy Asian Tuna Tartar *</b>	18
Sriacha aioli – avocado – won ton chips – cilantro lime soy	
<b>Shrimp Cocktail</b>	18
Spicy horseradish – celery salt – cocktail sauce	
<b>Sesame Seared Yellowfin Tuna *</b>	18
Sashimi style – wasabi – pickled ginger – tamari soy	
<b>Pan Seared Szechwan Scallops</b>	18
Scallions – bell pepper – shiitake mushrooms – chive potsticker	



<b>Freshly Shucked Oysters *</b>	Half Dozen 19 Dozen 38
Cocktail sauce – mignonette – ginger chili sambal	
<b>Blue Point</b>	Oyster Bay Harbor, New York
Size: Small, Taste: crisp and clean, light finish	
<b>Great White</b>	Cape Cod, MA
Size: Medium, Taste: medium salinity, green melon citrus, cucumber	

## Soups & Small Salads

Add: grilled or blackened Chicken +4 – Salmon or Shrimp +5	
<b>Shrimp Bisque</b>	5/8
<b>Seafood Gumbo</b>	5/8
<b>Classic Caesar</b>	12
Romaine – sun-dried tomato parmesan crouton – Caesar dressing	
<b>Baby Kale &amp; Spinach</b>	12
Honey crisp apples – sunflower seeds – shaved parmesan – roasted red pepper – lemon vinaigrette	
<b>Slow Roasted Beet Salad</b>	12
Baby kale – chevre – crushed pistachios – balsamic vinaigrette	
<b>The Wedge</b>	13
Iceberg – tomato – egg – bacon – blue cheese – dill – everything spice	

## Big Salads

Add: grilled or blackened Chicken +4 – Salmon or Shrimp +5	
<b>Catch 35 Chopped Salad</b>	15
Romaine & iceberg lettuce – bacon – baby heirloom tomatoes – chick peas – artichokes – red onion – red wine vinaigrette	
<b>Hawaiian Tuna Poke Bowl</b>	18
Yellowfin Tuna – Cilantro Rice or Baby Kale – seaweed – avocado – edamame – radish cucumbers – carrots – sriracha aioli	
<b>Seafood Cobb Salad</b>	19
Scallops – crab – shrimp – avocado – heirloom tomatoes – blue cheese – artichoke hearts – lemon dill dressing	



## Restaurant Specials

<b>Sunday – Wednesday</b>	
<b>\$35 Three Course Prix Fixe Menu</b> , includes choice of: Soup or Salad, One of 6 entrees and a mini dessert Trio	
<b>Thursday \$25 Lobster Roll</b> – 4 oz lobster meat – celery – mayo – fries	
<b>Friday \$20 Fish Fry</b> – Crispy Alaskan Cod – tartar sauce – cole slaw – fries	

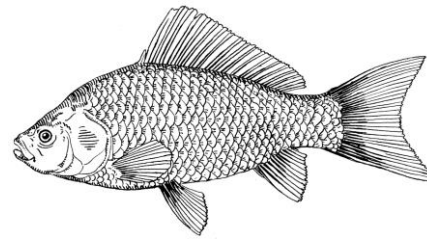
## Bar Specials

1/2 off Bar Food Menu Sunday – Tuesday – bar only

## LUNCH

Voted **BEST SEAFOOD** in downtown Naperville year after year.

Always Delicious ~ Always Fresh ~ Let's Eat



## Sea

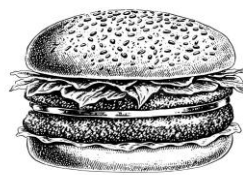
<b>Fish &amp; Chips</b>	16
Beer battered Alaskan Cod – tartar sauce – cole slaw – fries	
<b>Maryland Style Crabcake</b>	17
Corn relish – remoulade sauce	
<b>Jambalaya</b>	17
Shrimp – andouille sausage – onions – peppers – celery – tomato sauce – rice	
<b>Mexican Elote Jumbo Shrimp Orecchiette</b>	18
Orecchiette pasta – charred Mexican street corn – lime – cojita cheese	
<b>French Fried Shrimp Platter</b>	18
Gulf White Shrimp – fries – cocktail sauce – cole slaw	
<b>Atlantic Salmon *</b>	22
Grilled – cucumbers – shallots – lemon dill – green beans	
Blackened – sweet chili garlic sauce – green beans	
<b>Cedar Plank Salmon *</b>	23
Brown sugar soy glazed – red pepper flakes – tarragon aioli – green beans	
<b>Seared Scallops &amp; Shrimp Risotto</b>	32
Scallops – shrimp – tomatoes – basil pesto – spinach – parmesan – beurre blanc	
<b>Pan Roasted Chilean Seabass</b>	43
Hawaiian ginger scallion sauce – chive potsticker	

## Lake

<b>Lake Superior Whitefish</b>	24
Parmesan panko crusted – heirloom tomatoes – beurre blanc	
<b>Lake Superior Walleye</b>	26
Schnitzel style – capers – spinach – Chicago giardiniera – beurre blanc	

## Land

<b>Lemon Chicken</b>	17
Parmesan panko crusted – beurre blanc – capers – green beans	
<b>Mediterranean Chicken Orzo</b>	17
Preserved lemon – ricotta – roasted baby tomatoes – pistachio pesto	
<b>4 oz Filet Mignon Medallion *</b>	21
Cipollini onion – grilled asparagus – demi glace	
<b>8 oz Choice Sirloin *</b>	30
Cipollini onion – grilled asparagus – demi glace	



## Handhelds

<b>Bacon Grilled Cheese Sandwich</b>	14
Swiss & Cheddar cheese – szechwan spiced bacon – buttered sourdough bread	
<b>Honey Butter Chicken Sandwich</b>	14
Mayo – pickles – honey butter sauce – Nashville spice – slaw – fries	
<b>Crispy Cod Sandwich</b>	15
Cheddar cheese – tartar sauce – baby kale – fries	
<b>Steakhouse Burger *</b>	15
Cheddar cheese – turf sauce – LTO– brioche – cole slaw – fries	
<b>Dos Tacos</b>	15
Alaskan Cod or shrimp battered or blackened avocado – cabbage – salsa – queso – chipotle mayo – Cilantro Lime Rice	
<b>Tuna Tostadas *</b>	17
Yellowfin Tuna – ginger – avocado – crispy corn tostada – wasabi crema – Cilantro Lime	
<b>Maine Lobster Roll</b>	28
3 oz lobster meat – celery – mayo – Old Bay – fries	

\* These items are served raw or undercooked.

Consuming raw or undercooked meat, shellfish, poultry or raw eggs may increase your risk of foodborne illness, especially with certain medical conditions.

Please inform your server of any known food allergies

Bread available upon request.