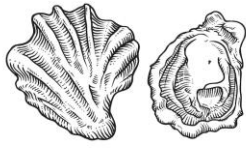


CATCH35

SEAFOOD & PREMIUM STEAKS

Appetizers

Sticky Bacon Baos	13
Szechwan spiced bacon – chutney-hoisin sauce – cilantro – carrots – cucumber – Asian slaw	
Choice Burger Sliders *	15
Cheddar cheese – turf sauce – LTO- brioche – cole slaw – fries	
Whipped Ricotta	15
Roasted heirloom tomatoes – pistachio pesto – local honey – crostini	
Honey Butter Chicken Bites	15
Buttermilk brined – pickles – honey butter sauce – blue cheese – Nashville spice	
Coconut Shrimp	16
Asian slaw – sweet chili garlic sauce	
Crispy Calamari	17
Tartar sauce – cocktail sauce – grilled tofu satay	
Spicy Asian Tuna Tartar *	18
Sriacha aioli – avocado – won ton chips – cilantro lime soy	
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	



Freshly Shucked Oysters *	Half Dozen 19 Dozen 38
Cocktail sauce – mignonette – ginger chili sambal	
Blue Point	Oyster Bay Harbor, New York
Size: Small, Taste: crisp and clean, light finish	
Duxbury	Duxbury, Massachusetts
Size: Medium, Taste: plump, buttery texture taste	

Soups & Small Salads

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

Big Salads

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



Restaurant Specials

Sunday – Wednesday	
\$35 Three Course Prix Fixe Menu , includes choice of:	
Soup or Salad, One of 6 entrees and a mini dessert Trio	
Thursday \$25 Lobster Roll – 3 oz lobster meat – celery – mayo – fries	
Friday \$20 Fish Fry – Crispy Alaskan Cod – tartar sauce – cole slaw – fries	

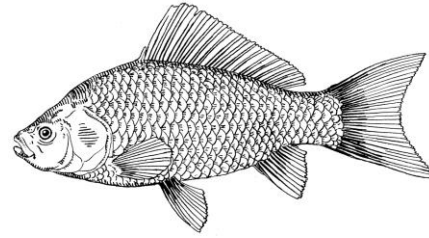
Bar Specials

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

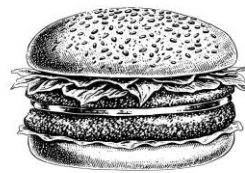
Fish & Chips	16
Beer battered Alaskan Cod – tartar sauce – cole slaw – fries	
Maryland Style Crabcake	17
Corn relish – remoulade sauce – green beans	
Jambalaya	17
Shrimp – andouille sausage – onions – peppers – celery – tomato sauce – rice	
Mexican Elote Jumbo Shrimp Orecchiette	18
Orecchiette pasta – charred Mexican street corn – bell peppers – cream sauce – queso fi	
French Fried Shrimp Platter	18
Gulf White Shrimp – fries – cocktail sauce – cole slaw	
Atlantic Salmon *	20
Grilled – cucumbers – shallots – lemon dill – green beans	
Blackened – sweet chili garlic sauce – green beans	
Cedar Plank Salmon *	21
Brown sugar soy glazed – red pepper flakes – tarragon aioli – green beans	
Seared Scallops & Shrimp Risotto	32
Scallops – shrimp – tomatoes – pistachio pesto – spinach – parmesan – beurre blanc	
Pan Roasted Chilean Seabass	43
Hawaiian ginger scallion sauce – red peppers – scallions – chive potsticker	

Lake

Lake Superior Whitefish	24
Parmesan panko crusted – heirloom tomatoes – green beans – beurre blanc	
Lake Superior Walleye	26
Schnitzel style – capers – spinach – Chicago giardiniera – beurre blanc	

Land

Lemon Chicken	17
Parmesan panko crusted – beurre blanc – capers – green beans	
Mediterranean Chicken Orzo	17
Preserved lemon – roasted baby tomatoes – pistachio pesto	
4 oz Filet Mignon Medallion *	23
Cipollini onion – grilled asparagus – demi glace	
8 oz Choice Sirloin *	35
Cipollini onion – grilled asparagus – demi glace	



Handhelds

Bacon Grilled Cheese Sandwich	14
Swiss & Cheddar cheese – Szechwan spiced bacon – buttered sourdough bread	
Honey Butter Chicken Sandwich	14
Mayo – pickles – honey butter sauce – Nashville spice – slaw – fries	
Crispy Cod Sandwich	15
Cheddar cheese – tartar sauce – pickles – tomatoes – fries	
Steakhouse Burger *	15
Cheddar cheese – turf sauce – LTO- brioche – cole slaw – fries	
Dos Tacos	15
Alaskan Cod or shrimp battered or blackened	
avocado – cabbage – salsa – queso – chipotle mayo – Cilantro Lime Rice	
Tuna Tostadas *	17
Yellowfin Tuna – seaweed – ginger – avocado – crispy corn tostada – wasabi crema – C	
Maine Lobster Roll	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.