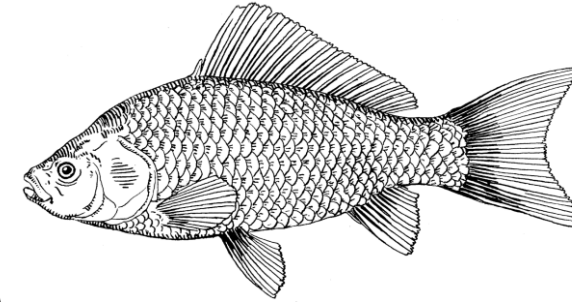


CATCH35

SEAFOOD & PREMIUM STEAKS

GLUTEN FREE MENU



APPETIZERS

Seared Florida Shrimp	17
Sweet chili garlic sauce	
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	20
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
Oysters On The Half Shell *	Half Dozen 20 Dozen 39
Ask your server for today's selection's	



SOUP & SALADS

Add - Chicken +4 - Salmon or Shrimp +5

Shrimp Bisque	5/8
Classic Caesar Salad	13
Romaine - parmesan cheese - caesar dressing	
Kale & Spinach	13
Honey crisp apples - sunflower seeds - shaved parmesan - roasted red pepper - lemon vinaigrette	
Roasted Beet Salad	13
Kale - chevre - crushed pistachios - balsamic vinaigrette	
The Wedge	14
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	

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

LARGE SALADS

Add - Chicken +4 - Salmon or Shrimp +5

Chopped Salad	16
Romaine & Iceberg - thick cut bacon - avocado	
Blue cheese crumbles - roasted red peppers - ranch	
Hawaiian Poke Bowl *	23
Yellowfin tuna - cilantro lime rice or kale - seaweed - avocado - edamame - radish - cucumber - carrots - sriracha aioli	
Seafood Cobb	23
Scallops - crab - Florida shrimp - avocado - heirloom tomatoes - blue cheese - hearts of palm - lemon dill dressing	

LAND

Steak House Burger * - no bread	
Aged cheddar cheese - turf sauce - LTO - coleslaw - pickles	
Grilled Lemon Chicken	19
Beurre blanc - capers - green beans	
Twin 4 oz Filet Mignon Medallions *	44
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 *	45
4-5oz lobster tail - 4oz filet mignon - drawn butter - demi-glace - grilled asparagus	

SEA

Atlantic Salmon *	28
Grilled - cucumbers - shallots - lemon dill - green beans	
Blackened - sweet chili garlic sauce - green beans	
Seared Scallops & Shrimp Risotto	32
Scallops - shrimp - tomatoes - pesto - spinach - parmesan - beurre blanc	
Grilled Yellowfin Tuna *	34
Pan seared rare- avocado - jalapeno - chive potsticker - cilantro lime soy	
Pan Roasted Chilean Seabass	44
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	
19	
44	
ON THE SIDE	
Whipped Potatoes	9
Jasmine Cilantro Lime Rice	9
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	

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.