

CATCH35

SEAFOOD & PREMIUM STEAKS

Appetizers

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| Sticky Bacon Baos | 15 |
| Szechwan spiced bacon – chutney-hoisin sauce – cilantro – carrots – cucumber – Asian slaw | |
| Choice Burger Sliders * | 16 |
| Cheddar cheese – turf sauce – LTO- brioche – cole slaw – fries | |
| Whipped Ricotta | 16 |
| Roasted heirloom tomatoes – pesto – local honey – crostini | |
| Honey Butter Chicken Bites | 16 |
| Buttermilk brined – pickles – honey butter sauce – blue cheese – Nashville spice | |
| Coconut Shrimp | 17 |
| Asian slaw – sweet chili garlic sauce | |
| Crispy Calamari | 18 |
| 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 | 20 |
| Scallions – bell pepper – shitake mushrooms – chive potsticker | |



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|---|-----------------------------|
| Freshly Shucked Oysters * | Half Dozen 20 Dozen 39 |
| 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

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| Add: grilled or blackened Chicken +4 – Salmon or Shrimp +5 | |
| Shrimp Bisque | 5/8 |
| Seafood Gumbo | 5/8 |
| Classic Caesar | 13 |
| Romaine – sun-dried tomato parmesan crouton – Caesar dressing | |
| Kale & Spinach | 13 |
| Honey crisp apples – sunflower seeds – shaved parmesan | |
| roasted red pepper – dijon vinaigrette | |
| Slow Roasted Beet Salad | 13 |
| Kale – frisee lettuce – chevre – crushed pistachios – dijon vinaigrette | |
| The Wedge | 14 |
| Iceberg – tomato – egg – bacon – blue cheese – dill – everything spice | |

Big Salads

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|---|----|
| Add: grilled or blackened Chicken +4 – Salmon or Shrimp +5 | |
| Catch 35 Chopped Salad | 16 |
| Romaine & iceberg lettuce – bacon – baby heirloom tomatoes – chick peas | |
| hearts of palm – red onion – ranch dressing | |
| Hawaiian Tuna Poke Bowl | 19 |
| Yellowfin Tuna – Cilantro Rice or Baby Kale – seaweed – avocado – edamame | |
| radish cucumbers – carrots – sriracha aioli | |
| Seafood Cobb Salad | 21 |
| Scallops – crab – shrimp – avocado – heirloom tomatoes – blue cheese | |
| hearts of palm – lemon dill dressing | |



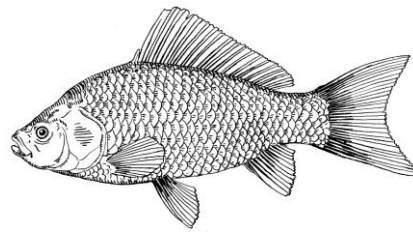
Bar Specials

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| 1/2 off Bar Food Menu Sunday – Tuesday – bar only | |
| Mondays: \$12 Martinis (Beefeater & Tito's) | |
| Tuesdays: \$11 House Margaritas | |
| Wednesday: Half Priced Select Bottles of Wine | |
| Thursdays: \$6 Imported & Craft Beers | |

LUNCH

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

Always Delicious ~ Always Fresh ~ Let's Eat

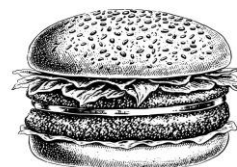


Sea

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|---|----|
| Fish & Chips | 17 |
| Beer battered Alaskan Cod – tartar sauce – cole slaw – fries | |
| Maryland Style Crabcake | 18 |
| Corn relish – remoulade sauce – green beans | |
| Jambalaya | 18 |
| Shrimp – andouille sausage – onions – peppers – celery – tomato sauce – rice | |
| Ramen Noodle Stir Fry | 18 |
| Chicken, shrimp or tofu – ramen noodles – veggies – stir fry sauce | |
| French Fried Shrimp Platter | 18 |
| Gulf White Shrimp – fries – cocktail sauce – cole slaw | |
| Atlantic Salmon * | 23 |
| Grilled – cucumbers – shallots – lemon dill – green beans | |
| Blackened – sweet chili garlic sauce – green beans | |
| Cedar Plank Salmon * | 24 |
| Brown sugar soy glazed – red pepper flakes – tarragon aioli – green beans | |
| Lake Superior Walleye | 26 |
| Parmesan panko crusted – heirloom tomatoes – green beans – beurre blanc | |
| Cajun Style, Blackened – andouille sausage – red & green peppers – etouffee sauce – green beans | |
| Seared Scallops & Shrimp Risotto | 32 |
| Scallops – shrimp – tomatoes – pesto – spinach – parmesan – beurre blanc | |
| Pan Roasted Chilean Seabass | 44 |
| Hawaiian ginger scallion sauce – red peppers – scallions – chive potsticker | |

Land

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|---|----|
| Lemon Chicken | 18 |
| Parmesan panko crusted – beurre blanc – capers – green beans | |
| 4 oz Filet Mignon Medallion * | 23 |
| Cipollini onion – grilled asparagus – demi glace | |
| Grilled Berkshire Pork Chop | 29 |
| 12 oz Bone in – Asian ginger garlic sauce – brussel sprouts | |
| Peppercorn Sirloin Steak * | 35 |
| LHA Reserve – 8 oz center cut – cipollini onion – grilled asparagus – creamy peppercorn sauce | |



Handhelds

Add: Bacon +3 or Avocado +3

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|---|----|
| Honey Butter Chicken Sandwich | 16 |
| Mayo – pickles – honey butter sauce – Nashville spice – slaw – fries | |
| Crispy Cod Sandwich | 16 |
| Cheddar cheese – tartar sauce – pickles – tomatoes – fries | |
| Black & Blue Burger * | 17 |
| Blackened steakhouse burger – blue cheese – arugula – tomato – turf sauce – fries – brioche | |
| Steakhouse Burger * | 17 |
| Cheddar cheese – turf sauce – LTO- brioche – cole slaw – fries | |
| Dos Tacos | 17 |
| Alaskan Cod or shrimp battered or blackened | |
| avocado – cabbage – salsa – queso – chipotle mayo – Cilantro Lime Rice | |
| Maine Lobster Roll | 32 |
| 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.