

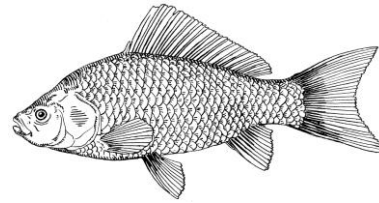
# CATCH35

SEAFOOD & PREMIUM STEAKS

## DINNER

Voted BEST SEAFOOD in downtown Naperville year after year.

Always Delicious ~ Always Fresh ~ Let's Eat



### Sea

<b>Fish &amp; Chips</b>	23
Beer battered Alaskan Cod – tartar sauce – cole slaw – fries	
<b>French Fried Shrimp Platter</b>	23
Fries – cocktail sauce – cole slaw	
<b>Hawaiian Tuna Poke Bowl *</b>	23
Yellowfin Tuna – Cilantro Rice or Baby Kale – seaweed – avocado – edamame – radish cucumbers – carrots – sriracha aioli	
<b>Ramen Noodle Stir Fry</b>	24
Chicken or shrimp – ramen noodles – tofu – veggies – stir fry sauce	
<b>Atlantic Salmon *</b>	28
Grilled – cucumbers – shallots – lemon dill – green beans	
Blackened – sweet chili garlic sauce – green beans	
<b>Cedar Plank Salmon *</b>	29
Brown sugar soy glazed – red pepper flakes – tarragon aioli – green beans	
<b>Lake Superior Walleye</b>	32
Parmesan panko crusted – heirloom tomatoes – green beans – beurre blanc	
Cajun Style, Blackened – andouille sausage – red & green peppers – etouffee sauce – green beans	
<b>Maryland Style Crabcakes</b>	32
Corn relish – remoulade sauce – green beans	
<b>Seared Scallops &amp; Shrimp Risotto</b>	32
Scallops – shrimp – tomatoes – pesto – spinach – parmesan – beurre blanc	
<b>Yellowfin Tuna Steak *</b>	34
Pan-seared rare – avocado – jalapeno – chive potsticker – cilantro lime soy	
<b>Pan Roasted Chilean Seabass</b>	44
Hawaiian ginger scallion sauce – bell peppers – shitaki – mushroom – scallions – chive potsticker	
<b>Catch 35 Mixed Grill *</b>	44
Salmon – shrimp – 4oz grilled lobster tail – grilled asparagus – beurre blanc	
<b>Twin Maine Lobster Tails</b>	49
Two grilled 4-5oz Maine lobster tails – grilled asparagus – drawn butter – charred lemon	

### Appetizers

<b>Sticky Bacon Baos</b>	15
Szechwan spiced bacon – chutney-hoisin sauce – cilantro – carrots – cucumber – Asian slaw	
<b>Choice Burger Sliders *</b>	16
Cheddar cheese – turf sauce – brioche – cole slaw – fries	
<b>Whipped Ricotta</b>	16
Roasted heirloom tomatoes – pesto – local honey – crostini	
<b>Honey Butter Chicken Bites</b>	16
Buttermilk brined – pickles – honey butter sauce – blue cheese – Nashville spice	
<b>Coconut Shrimp</b>	17
Asian slaw – sweet chili garlic sauce	
<b>Crispy Calamari</b>	18
Tartar sauce – cocktail sauce – grilled tofu satay	
<b>Spicy Asian Tuna Tartar *</b>	18
Sriracha aioli – avocado – won ton chips – cilantro lime soy	
<b>Shrimp Cocktail</b>	18
Spicy horseradish – celery salt – cocktail sauce	
<b>Maryland Style Crabcake</b>	18
Corn relish – remoulade sauce	
<b>Sesame Seared Yellowfin Tuna *</b>	18
Sashimi style – wasabi – pickled ginger – tamari soy	
<b>Pan Seared Szechwan Scallops</b>	20
Scallions – bell pepper – shiitake mushrooms – chive potsticker	



<b>Freshly Shucked Oysters *</b>	Half Dozen 20 Dozen 39
Cocktail sauce – mignonette – ginger chili sambal	
<b>Blue Point</b>	Oyster Bay Harbor, New York
Size: Small, Taste: crisp and clean, light finish	
<b>Duxbury</b>	Duxbury, Massachusetts
Size: Medium, Taste: plump, buttery texture taste	

### Soups & Salads

<b>Shrimp Bisque</b>	5/8
<b>Seafood Gumbo</b>	5/8
<b>Classic Caesar</b>	13
Romaine – sun-dried tomato parmesan crouton – Caesar dressing	
<b>Kale &amp; Spinach Salad</b>	13
Honey crisp apples – sunflower seeds – shaved parmesan – roasted red pepper – dijon vinaigrette	
<b>Slow Roasted Beet Salad</b>	13
Kale – frisee lettuce – chevre – crushed pistachios – dijon vinaigrette	
<b>The Wedge</b>	14
Iceberg – tomato – egg – bacon – blue cheese – dill – everything spice	
<b>Catch 35 Chopped Salad</b>	16
Romaine & iceberg lettuce – bacon – baby heirloom tomatoes	
chick peas – hearts of palm – red onion – ranch dressing	
<b>Seafood Cobb Salad</b>	23
Scallops – crab – shrimp – avocado – heirloom tomatoes – blue cheese	
hearts of palm – lemon dill dressing	

### Land

Add Crust: Parmesan +3 or Horseradish +3

<b>Lemon Chicken</b>	21
Parmesan panko crusted – beurre blanc – capers – green beans	
<b>Grilled Berkshire Pork Chop *</b>	29
12 oz Bone in – Asian ginger garlic sauce – brussel sprouts	
<b>Twin 4 oz Filet Mignon Medallions *</b>	44
Cipollini onion – grilled asparagus – demi glace	
<b>14 oz Center Cut New York Strip *</b>	49
Cipollini onion – grilled asparagus – demi glace	
<b>16 oz Bone in Ribeye *</b>	59
Cipollini onion – grilled asparagus – demi glace	

### Land & Sea

Add Crust: Parmesan +3 or Horseradish +3

<b>Jambalaya</b>	24
Shrimp – andouille sausage – onions – peppers – celery – tomato sauce – rice	
<b>Steak &amp; Cake *</b>	32
4 oz filet medallion – Maryland crabcake – grilled asparagus – demi glace	
<b>Surf &amp; Turf *</b>	45
4oz filet medallion – 4 oz Lobster Tail – drawn butter – demi glace – grilled asparagus	

### Bar Specials

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

### Handhelds

Add: Bacon +3 or Avocado +3

<b>Black &amp; Blue Burger *</b>	17
Blackened steakhouse burger – blue cheese – arugula – tomato – turf sauce – fries – brioche	
<b>Steakhouse Burger *</b>	17
Cheddar cheese – turf sauce – LTO – brioche – cole slaw – fries	
<b>Honey Butter Chicken Sandwich</b>	17
Mayo – pickles – honey butter sauce – lettuce – Nashville spice – slaw – fries	
<b>Crispy Cod Sandwich</b>	17
Cheddar cheese – tartar sauce – pickles – tomatoes – fries	
<b>Dos Tacos</b>	17
Alaskan Cod or Shrimp – battered or blackened	
avocado – cabbage – salsa – queso – chipotle mayo – cilantro lime rice	
<b>Maine Lobster Roll</b>	32
3 oz lobster meat – celery – mayo – Old Bay – fries	



### On the Side

Whipped Potatoes – veal demi – roasted garlic	9
Golden French Fries – garlic aioli	9
Jasmine Cilantro Lime Rice	9
Cheddar & Chive Biscuits – honey butter	10
Sautéed Spinach – garlic	10
Ramen Noodle Stir Fry	11
Grilled Gorgonzola Asparagus	12
Crispy Honey Glazed Brussels Sprouts – chevre	12

### Chilled Seafood Tower \* 135

2 Maine Lobster Tails – 6 Oysters – 6 Shrimp Cocktail – Tuna Tartar  
 Drawn butter – Cocktail sauce – mignonette – ginger chili sambal – won ton chips  
 Serves 3-4

\* 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