

CATCH35

SEAFOOD & PREMIUM STEAKS

Appetizers

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	



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

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

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	



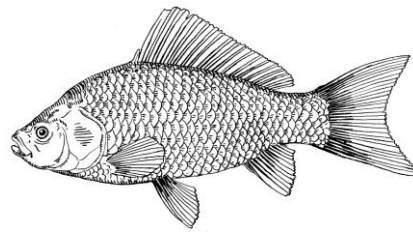
Bar Specials

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

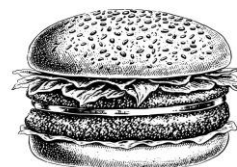


Sea

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 or shrimp – ramen noodles – tofu – 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	32
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

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	



Handhelds

Add: Bacon +3 or Avocado +3

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.