

CATCH35

SEAFOOD & PREMIUM STEAKS

Appetizers

Sticky Bacon Baos	15
Szechwan spiced bacon – chutney-hoisin sauce – cilantro – carrots – cucumber – Asian slaw	
Cheese Burger Sliders *	16
Cheddar cheese – turf sauce – 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	
Halibut Ceviche *	19
Fresh Alaskan Halibut, mango, avocado, jalapenos, onions, wonton chips	
Shrimp Cocktail	18
Spicy horseradish – celery salt – cocktail sauce	
Maryland Style Crabcake	18
Corn relish – remoulade sauce	
Sesame Seared Yellowfin Tuna *	18
Sashimi style – wasabi – pickled ginger – tamari soy	



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 & Salads

Add: grilled or blackened Chicken +5 – Salmon or Shrimp +8	
Seafood Gumbo	5/8
Classic Caesar	5/8
Romaine – sun-dried tomato parmesan crouton – Caesar dressing	
Kale & Spinach Salad	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	
Catch 35 Chopped Salad	16
Romaine & iceberg lettuce – bacon – baby heirloom tomatoes chick peas – hearts of palm – red onion – ranch dressing	
Seafood Cobb Salad	23
Scallops – crab – shrimp – avocado – heirloom tomatoes – blue cheese hearts of palm – lemon dill dressing	

Land

Add Crust: Parmesan +3	
Lemon Chicken	21
Parmesan panko crusted – beurre blanc – capers – green beans	
Grilled Berkshire Pork Chop *	29
12 oz Bone in – Asian ginger garlic sauce – brussel sprouts	
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	

Combos

Crispy Seafood Platter	26
Beer battered Shrimp & Alaskan Cod – calamari – cocktail sauce – tartar sauce – cole slaw – fries	
Seared Scallops & Shrimp Risotto	32
Scallops – shrimp – tomatoes – pesto – spinach – parmesan – beurre blanc	
Steak & Cake *	32
4 oz filet medallion – Maryland crabcake – grilled asparagus – demi glace	
Surf & Turf *	45
4oz filet medallion – 4 oz Lobster Tail – drawn butter – demi glace – grilled asparagus	

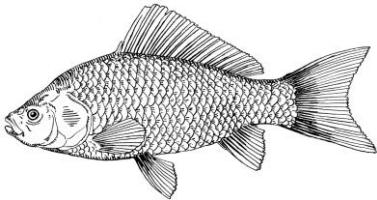
Bar Specials

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

DINNER

Voted BEST SEAFOOD in downtown Naperville year after year.

Always Delicious ~ Always Fresh ~ Let's Eat



Sea

Fish & Chips	23
Beer battered Alaskan Cod – tartar sauce – cole slaw – fries	
Hawaiian Tuna Poke Bowl *	23
Yellowfin Tuna – Cilantro Rice or Baby Kale – seaweed – avocado – edamame – radish cucumbers – carrots – sriracha aioli	
Atlantic Salmon *	28
Grilled – cucumbers – shallots – lemon dill – green beans	
Blackened – sweet chili garlic sauce – green beans	
Lake Superior Whitefish	28
Parmesan panko crusted – heirloom tomatoes – green beans – beurre blanc	
Cedar Plank Salmon *	29
Brown sugar soy glazed – red pepper flakes – tarragon aioli – green beans	
Maryland Style Crabcakes	32
Corn relish – remoulade sauce – green beans	
Stuffed Shrimp Scampi	32
Maryland crabmeat, panko bread crumbs, orzo, sauteed spinach, scampi sauce	
Yellowfin Tuna Steak *	34
Pan-seared rare – avocado – jalapeno – chive potsticker – cilantro lime soy	
Pan Roasted Chilean Seabass	44
Hawaiian ginger scallion sauce – bell peppers – shitake – mushroom – scallions – chive potsticker	
Catch 35 Mixed Grill *	44
Salmon – shrimp – 4oz grilled lobster tail – grilled asparagus – beurre blanc	
Twin Maine Lobster Tails	49
Two grilled 4–5oz Maine lobster tails – grilled asparagus – drawn butter – charred lemon	

Handhelds

Add: Bacon +3 or Avocado +3	
Black & Blue Burger *	17
Blackened steakhouse burger – blue cheese – arugula – tomato – turf sauce – fries – brioc	
Steakhouse Burger *	17
Cheddar cheese – turf sauce – LTO – brioche – cole slaw – fries	
Honey Butter Chicken Sandwich	17
Mayo – pickles – honey butter sauce – lettuce – Nashville spice – slaw – fries	
Crispy Cod Sandwich	17
Cheddar cheese – tartar sauce – pickles – tomatoes – 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	

Wok

Kung Pao Chicken	26
Seared chicken – peanuts – veggies – Kung Pao sauce – cilantro lime rice	
Stir Fried Shrimp & Scallops	28
Scallops – shrimp – veggies – rice noodles – stir fry sauce	



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
Cauliflower Gratin	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