

Catch Thirty- Five



MENU ITEMS AND PRICES SUBJECT TO CHANGE

HOT APPETIZERS

STEAMED BLUE HILL BAY MUSSELS	8.95
Choice of garlic, herbs & white wine or lemongrass broth	
WOK SEARED CALAMARI RINGS	9.95
Chili oil, lemongrass, garlic & Thai basil	
COCONUT BEER BATTER SHRIMP	9.95
Large coconut battered shrimp w/ sweet chili sauce	
POINT JUDITH CALAMARI	9.95
Lightly fried w/ tofu satay, w/ cocktail & tartar sauce	
GRILLED SHRIMP SATAY	9.95
Sweet garlic-chili sauce & toasted peanuts	
CATCH 35 CRAB CAKE	10.95
Corn relish & remoulade sauce	
SEARED SCALLOPS	11.95
Szechwan glaze & chive pot sticker	
1/2 DOZEN BAKED OYSTERS	12.95
Spinach, pancetta & asiago cheese	

SOUPS & SALADS

SEAFOOD GUMBO	Cup	2.95
CORN & CRABMEAT CHOWDER	Bowl	3.95
FIELD GREEN SALAD		2.95
Tomato basil vinaigrette		
CAESAR SALAD		7.95
Thinly sliced crouton & parmesan cheese		
W/ Roasted portabella mushroom & asiago cheese		
MARTHA'S VINEYARD		7.95
Red leaf lettuce, blue cheese, pine nuts, raspberry dressing		
FRESH MOZZARELLA AND VINE-RIPENED TOMATO		7.95
Opal basil vinaigrette, pesto		
ORGANIC BABY LETTUCE & MAYTAG BLUE CHEESE		7.95
Spiced walnuts, sliced pear & tomato basil vinaigrette		
HEARTS OF PALM		7.95
Vine ripened tomatoes, pesto & balsamic glaze		

TRADITIONAL

HALIBUT FISH & CHIPS	18.95
Tartar sauce & malt vinegar	
MARYLAND CRAB CAKES	23.95
Remoulade sauce	
PAN ROASTED SEA SCALLOPS	24.95
Garlic, fresh herbs & arugula	

OUT OF THE ORDINARY

ATLANTIC SALMON & ROASTED GARLIC GNOCCHI	22.95
Mushroom, asparagus, brandy cream, horseradish parmesan crust	
JUMBO DIVER SEA SCALLOPS	24.95
Asian mustard soy, garlic-chive aioli, parmesan risotto	
MAINE LOBSTER WITH MUSHROOM RAVIOLI	25.95
Spinach, green peas & mushrooms in a light cream sauce	
SAUTEED ALASKAN HALIBUT	27.95
Maryland crabmeat, portabella mushrooms & meuniere butter	
CHILEAN SEA BASS	28.95
Hawaiian ginger-scallion sauce	

CRAB & LOBSTER

ALASKAN KING CRAB LEGS	46.95
Steamed w/ drawn butter	
ALASKAN KING CRAB LEGS & FILET MIGNON	54.95
Drawn butter & veal demi-glace	
AUSTRALIAN LOBSTER TAIL & FILET MIGNON	58.95
Grilled or steamed tail w/ drawn butter & veal demi-glace	
AUSTRALIAN LOBSTER TAILS	59.95
Grilled or steamed w/ drawn butter	
AUSTRALIAN LOBSTER TAIL & KING CRAB LEG	64.95
Grilled or steamed tail w/ drawn butter	

ON THE SIDE

SAUTEED SPINACH	6.95
CREAMED SPINACH	6.95
SAUTEED MIXED MUSHROOMS	7.95
KING CRAB MASHED POTATOES	8.95

COLD APPETIZERS

TODAY'S HALF SHELL OYSTERS	
Served w/ cocktail sauce & mignonette	
11.95 / Half Dozen	21.95 / Dozen
COCKENOE	Connecticut
WAWENOC	Maine
WELLFLEET	Massachusetts
CHILLED SHRIMP COCKTAIL	9.95
Cocktail sauce	
SEARED SESAME CRUSTED YELLOW FIN TUNA	15.95
Served with pickled ginger, wasabi, and soy	

MAKI ROLLS

POKE SALMON	9.95
Seaweed salad, scallion, sesame soy, tobiko, cashew	
SPICY TUNA	9.95
Wasabi, tobiko, cucumber, chili oil	
SHRIMP TEMPURA	9.95
Flash fried shrimp, tobiko, frisee, cucumber	
KING CRAB CALIFORNIA	10.95
King crabmeat, carrot, cucumber, avocado	
SEAFOOD MEDLEY	10.95
Ahi tuna, shrimp, scallops, tobiko, wasabi, cucumber	
UNAGI	10.95
BBQ eel, cucumber, avocado, sesame seeds	
SMOKED SALMON	10.95
Smoke salmon, chive cream cheese, cucumber, carrot	

ASIAN FLAIR

STIR FRIED SHRIMP & SCALLOPS	19.95
Chinese broccoli, mushrooms, carrots & peapods	
GINGER ASPARAGUS SHRIMP	19.95
Asparagus, hot chili pepper, shiitake mushroom & fresh ginger	
SHRIMP PHAD THAI	19.95
Rice noodles, lime, peanut & bean sprout	
THAI SHRIMP CURRY	19.95
Panang curry, papaya salad, broccoli, peppers	
STIR FRIED BEEF TENDERLOIN	20.95
Scallions, peppers & spicy garlic sauce	
ALASKAN KING CRAB FRIED RICE	23.95
Peapods, Chinese broccoli & bean sprouts	
SWEET & SOUR HALIBUT	24.95
Onions, peppers, grilled pineapple & jasmine rice	
YELLOW FIN TUNA (choose your preparation)	27.95
-Szechwan glaze, chive pot sticker & beer battered onion rings	
-Seared sesame crusted w/ fried rice & vegetable of the day	

FRESH FISH

PARMESAN CRUSTED LAKE SUPERIOR WHITEFISH	21.95
Lemon meuniere butter	
HONDURAN TILAPIA	21.95
Crab crusted, poached leeks, celery root, tomato butter sauce	
ATLANTIC SALMON (choose your preparation)	22.95
-Grilled w/ lemon dill sauce	
-Blackened w/ sweet chili sauce & pepper relish	
MAHI-MAHI (choose your preparation)	23.95
-Blackened w/ andouille sausage etouffée sauce	
-Grilled, duckfat roasted potatoes, artichoke, capicola, black pepper aioli	
BLOCK ISLAND SWORDFISH (choose your preparation)	26.95
-Blackened w/ roasted red pepper-chipotle sauce	
-Grilled, roasted poblano & fingerling potato salad, chimichurri sauce, grilled shrimp skewer	
FLORIDA RED GROUPER (choose your preparation)	26.95
-Lemon-caper butter	
-Blackened w/ roasted garlic scallion sauce	
YELLOW FIN TUNA AU POIVRE	27.95
Green peppercorn sauce	

PREMIUM CUT STEAKS

BRAZILIAN STYLE TOP SIRLOIN	24.95
Peppers, onions, pepper-jack mashed potatoes, chimichurri sauce	
FILET MIGNON MEDALLIONS	26.95
Tenderest cut of corn fed Mid-Western beef, veal-demi glaze	
NEW YORK STRIP	35.95
Full bodied cut of corn fed Mid-Western beef, veal demi-glace	
FILET MIGNON	36.95
Tenderest cut of corn fed Mid-Western beef, veal demi-glace	
BONE-IN RIB EYE	37.95
Prime rib cut, well marbled for peak flavor, veal demi-glace	

PLEASE INFORM YOUR SERVER OF ANY POSSIBLE ALLERGIES

35 West Wacker Drive * Chicago * Illinois * 60601 * (312) 346-3500

www.catch35.com

18 % GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE