

PLEASE INFORM YOUR SERVER OF ANY KNOWN FOOD ALLERGIES  
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*All menu items and prices subject to change without notice.*

# Catch 35 Dinner Menu

## STARTERS

<b>Beef Tenderloin Sliders</b>	15
Blue cheese, horseradish aioli, crispy onions	
<b>Spicy Roasted Octopus</b>	15
Thai chili sauce, Greek yogurt, fresh herbs	
<b>Coconut Shrimp</b>	15
Thai peanut sauce, Asian slaw, sweet chili, crushed peanuts	
<b>Point Judith Calamari</b>	16
Flash fried, tofu satay, crushed peanuts, tartar & cocktail sauce	
<b>Jumbo Maryland Style Crab Cake</b>	16
Caramelized onions & peppers, remoulade sauce	
<b>Szechwan Scallops</b>	16
Scallions, peppers, shiitake mushrooms, chive potsticker	
<b>Blue Hill Bay Mussels</b>	15
• Garlic, white wine, butter • Thai lemongrass broth, jalapeno sauce	
<b>Shrimp Cocktail</b>	16
Cocktail sauce, lemon	
<b>Yellowfin Tuna Sashimi</b>	16
Sesame seared, wasabi, pickled ginger, soy sauce	

## OYSTERS ON THE HALF SHELL

*18-half dozen/36-dozen*

*Chef's selection changes daily.*

<b>Blue Point-Oyster Bay Harbor, New York</b>	
Size: Large, Taste: crisp and clean, light finish	
<b>Katama Bay - Martha's Vineyard, Massachusetts</b>	
Size: Large, Taste: salty start, sweet finish	
<b>Powder Point - Duxbury Bay, Massachusetts</b>	
Size: Medium, Taste: plump, salty/sweet, clean finish	
<b>Wellfleet - Cape Cod, Massachusetts</b>	
Size: Medium, Taste: fresh, briny flavor	

## SOUPS & SIDE SALADS

<b>New England Clam Chowder</b>	cup 5 bowl 7
<b>Shrimp &amp; Crab Bisque</b>	cup 5 bowl 7
<b>Iceberg Wedge</b>	9
Nueske's bacon, hard boiled egg, grape tomatoes, everything spice, blue cheese dressing, dill	
<b>Chopped Kale Salad</b>	9
Dates, feta cheese, crispy chickpeas, onions, lemon vinaigrette	
<b>Mixed Greens</b>	8
Roma tomato, carrot, tomato basil vinaigrette	
<b>Caesar Salad</b>	8
Parmesan crouton	
<b>Martha's Vineyard</b>	9
Blue cheese, raspberries, pine nuts, red onion, raspberry dressing	
<b>Salt Roasted Beets</b>	9
Goat cheese mousse, crushed pistachios, balsamic vinaigrette	

## POKE BOWLS

*Served with jasmine rice or chopped kale*

<b>Yellowfin Tuna Poke Bowl</b>	25
Edamame, scallions, avocado, radish, cucumber, seaweed, soy, chili aioli	
<b>Salmon Poke Bowl</b>	22
Edamame, scallions, avocado, radish, cucumber, seaweed, soy, chili aioli	
<b>Grilled Beef Tenderloin Poke Bowl</b>	24
Asparagus, pickled shallot, avocado, relish, seaweed, soy , chili aioli	

## FISH

<b>Georges Bank Haddock</b>	29
Panko Crust, sweet potatoes, oyster mushrooms, butternut squash, bourbon butter sauce.	
<b>Branzino</b>	36
Grilled and served whole, Thai chilies, basil, mint, cilantro	
<b>Alaskan Halibut</b>	35/39
Filet-Sweet pea risotto, Nueske's bacon vinaigrette T-Bone- maître d'hôtel butter, roasted potatoes, creamed spinach	
<b>Crispy Fish &amp; Chips</b>	23
Georges Bank Haddock, crispy fried w/Yukon gold French fries, coleslaw, tartar sauce, malt vinegar	
<b>Lake Superior Whitefish</b>	26
Milanese style, parmesan, panko, yuzu beurre blanc, pickled onions, baby arugula, cherry tomatoes, citrus vinaigrette	
<b>Atlantic Salmon</b>	26
• Grilled, cucumbers, shallots, & lemon dill sauce • Blackened, sweet chili sauce	
<b>Yellowfin Tuna Sashimi</b>	32
Seared sesame crust, wasabi, ginger, soy sauce	
<b>Chilean Sea Bass</b>	42
Hawaiian ginger scallion sauce	

## SHELLFISH

<b>Mixed Grill</b>	38
Grilled half lobster tail, shrimp skewer, grilled salmon, yuzu beurre blanc	
<b>Fried Shrimp Platter</b>	24
Panko crusted Florida shrimp, fries, cole slaw, cocktail sauce, lemon	
<b>Shrimp Pad Thai</b>	24
Rice noodle, bean sprout, chili, egg, tofu, peanut, lime	
<b>Jumbo Maryland Style Crab Cakes</b>	33
Caramelized onions & peppers, remoulade sauce	
<b>Georges Bank Scallops</b>	34
-Braised shortrib hash, watercress, caper aioli -Szechwan entree	

## CRAB & LOBSTER

<b>Maine Lobster Roll</b>	27
minced celery, easy mayo, and Old Bay	
<b>Twin Atlantic Cold Water Lobster Tails</b>	69
Grilled or butter poached, drawn butter, truffle aioli	
<b>Atlantic Cold Water Lobster Tail &amp; Filet Mignon</b>	65
Drawn butter, truffle aioli, Maitre d'Hotel butter	
<b>Alaskan King Crab Leg &amp; Filet Mignon</b>	65
Drawn butter, Maitre d'hotel butter	
<b>Atlantic Cold Water Lobster Tail &amp; Alaskan King Crab Legs</b>	69
Drawn butter, truffle aioli	
<b>Alaskan King Crab Legs</b>	69
Drawn butter	

## FROM THE FARM

<b>Australian Lamb Chops</b>	34
Maitre d'Hotel butter, roasted red potatoes, creamed spinach, roasted garlic	
<b>Pad Thai</b>	19
Vegetable or chicken - rice noodle, chili, egg, tofu, peanuts, lime	
<b>Filet Mignon Medallions</b>	29
Maitre d'Hotel butter, roasted red potatoes, creamed spinach, roasted garlic	
<b>Prime Bone -in Ribeye</b>	16 oz. 49
Maitre d'Hotel butter, roasted red potatoes, creamed spinach, roasted garlic	
<b>Filet Mignon</b>	6 oz. 32 Twin 6 oz. 46
Maitre d'Hotel butter, roasted red potatoes, creamed spinach, roasted garlic	
<b>Dry Aged Bone-in New York Strip</b>	47
16 oz. Maitre d'Hotel butter, roasted red potatoes, creamed spinach, roasted garlic	

## GREAT ADDITIONS

<b>Creamed or Sautéed Baby Spinach</b>	8
<b>Horseradish Mashed Potatoes</b>	8
<b>French lentils with Mushrooms &amp; Spinach</b>	8
<b>Parmesan Truffle French Fries</b>	9
<b>Sweet Pea Risotto</b>	8
<b>Braised Shortrib Hash</b>	8
<b>Baked Potato, sour cream, bacon and scallions</b>	8