

CATCH35

HALAL MENU

Starters

Yellowfin Tuna Sashimi	16
<i>Sesame crust, ginger, wasabi, soy sauce</i>	
Szechwan Scallops	16
<i>Scallions, peppers, shiitake mushrooms, chive potsticker</i>	
Florida Shrimp Cocktail	17
<i>Cocktail sauce, lemon</i>	
Point Judith Calamari	16
<i>Flash fried, tofu satay, crushed peanuts, tartar & cocktail sauce</i>	
Coconut Shrimp	15
<i>Thai peanut sauce, Asian slaw, sweet chili</i>	
Spicy Roasted Octopus	15
<i>Thai chili sauce, Greek yogurt, fresh herbs</i>	
Oyster Rockefeller	18
<i>Cream of spinach, asiago cheese</i>	

Oysters on the Half Shell

18 - Half dozen 36 - Dozen

ASK YOUR SERVER ABOUT TODAY'S SELECTION

Served with cocktail sauce & mignonette

Soups & Side Salads

Ask your server about the soups of the day	<u>Prix Fixe</u>	7
Mixed Greens	<u>Prix Fixe</u>	8
<i>Carrot ginger dressing, tomatoes, carrots, crispy onions</i>		
Caesar Salad	<u>Prix Fixe</u>	8
<i>Romaine, sun-dried tomato parmesan crouton, caesar dressing</i>		
Martha's Vineyard		9
<i>Blue cheese, raspberries, pine nuts, red onion, raspberry dressing</i>		
Salt Roasted Beets		9
<i>Goat cheese mousse, crushed pistachios, balsamic vinaigrette</i>		

Great Additions

Creamed or Sauteed Baby Spinach	8
Roasted Butternut Squash & Sweet Potato Hash	8
Baked Potato, sour cream and scallions	8
Parmesan Truffle Fries	9
Roasted Brussel Sprouts	9

Catch 35's Three Course Prix Fixe Menu

\$37

First Course: Choose one soup or salad with denoted prix fixe

Second Course: Choose one entrée denoted with prix fixe

Third Course: Any of our house made desserts

Social Media Contest

Upload a photo of you & your favorite food/beverage from Catch 35. Check in & post to Facebook, Instagram, or Twitter, with #catch35 and you will be entered for a chance to win a \$50 Catch 35 gift card.

Executive Chef: Jesus Pasindo

OUR DISTRIBUTOR:

Fatima Brand is a family owned company who are committed to providing high quality Islamic Co-Op of America. We offer only certified & supervised meats.

PREPARATION:

As with any allergy or dietary restriction, we will handle our halal steaks as such. We will not cross contaminate our halal steaks with anything that would be considered prohibited to our guests, and use separate utensils & sanitize the area to prevent cross contact.

Fish

Atlantic Salmon	<u>Prix Fixe</u>	26
<i>-Grilled, cucumbers, shallots, lemon dill sauce</i>		
<i>-Blackened, sweet chili sauce, quinoa</i>		
Yellowfin Tuna Sashimi		34
<i>Sesame crusted, seared, wasabi, ginger, soy sauce</i>		
Lake Superior Whitefish	<u>Prix Fixe</u>	26
<i>Milanese style, parmesan, panko, pickled onions</i>		
Chilean Sea Bass		42
<i>Hawaiian ginger scallion sauce</i>		

Poké Bowls

Served on Jasmine Rice or Baby Lettuce

Yellowfin Tuna Poké Bowl	<u>Prix Fixe</u>	25
<i>Edamame, scallions, carrots, avocado, radish, cucumber, seaweed, soy, chili aioli</i>		
Salmon Poké Bowl		22
<i>Edamame, scallions, carrots, avocado, radish, cucumber, seaweed, soy, chili aioli</i>		

Shellfish

Grilled Florida Shrimp	25
<i>Lime, garlic, cilantro pesto sauce</i>	
Fried Shrimp Platter	24
<i>Crispy fries, coleslaw, cocktail sauce</i>	
Shrimp Pad Thai	24
<i>Rice noodle, chili, egg, tofu, peanut, lime</i>	
Mixed Grill	38
<i>Grilled half lobster tail, shrimp skewer, grilled salmon</i>	

Crab & Lobster

Twin Atlantic Cold Water Lobster Tails	75
<i>Grilled or butter poached, drawn butter, truffle aioli</i>	
Cold Water Lobster Tail & King Crab Legs	75
<i>Drawn butter, truffle aioli</i>	
Alaskan King Crab Legs	75
<i>Drawn butter</i>	
Atlantic Cold Water Lobster Tail & Filet Mignon	65
<i>Drawn butter, truffle aioli, Maitre d'hotel butter</i>	
Alaskan King Crab Legs & Filet Mignon	69
<i>Drawn butter, Maitre d'hotel butter</i>	

From the Farm

Amish Chicken Breast (available in Naperville only)	19
<i>Panko, capers, lemon cream sauce</i>	
Pad Thai	19
<i>Vegetable or Chicken, rice noodle, chili, egg, tofu, peanut, lime</i>	
Filet Mignon	6oz. 32 Twin 6oz. 46
<i>Maitre d'Hotel butter, mashed potatoes, creamed spinach, roasted garlic</i>	
Prime Boneless Ribeye	16oz. 49
<i>Maitre d'Hotel butter, mashed potatoes, creamed spinach, roasted garlic</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any known food allergies.