

Gluten-Free Menu



Catch 35's Three Course Prix Fixe Menu
 Choose one of each course denoted with prix fixe
\$37.95

Starters

HALF SHELL OYSTERS			
Chef's Daily Selection			
Cocktail sauce & mignonette			
	19 / Half Dozen	37 / Dozen	
GRILLED TOFU SATAY	7	SEARED SESAME CRUSTED YELLOW FIN TUNA	16
Sweet chili sauce, cucumber salad		sashimi style, wasabi, pickled ginger, tamari soy	
SZECHWAN SCALLOPS	16	BIG SHRIMP COCKTAIL	16
Scallions, peppers, shiitake mushrooms, chive potsticker, rice noodles		Spicy horseradish, celery salt, cocktail sauce	
		KING CRAB POT	21
		Alaskan King Crab Nuggets, arugula salad	

Soup & Salads

CRÈME DE LA CRAB	<u>prix fixe</u>	5/7	ROASTED TOMATO GAZPACHO	<u>prix fixe</u>	5/7
Micro greens			Micro greens		
PROPER FRENCH SALAD	<u>prix fixe</u>	8	SALT ROASTED BEETS SALAD		9
Frisee, butter lettuce, herbs, haricot vert, tomato, French dressing			Whipped goat cheese, crushed pistachios, balsamicvinaigrette		
THE WEDGE		9			
Iceberg, tomato, egg, crispy bacon, blue cheese, everthing spice					

Fresh Catch

CHILEAN SEA BASS	42	LAKE SUPERIOR WHITEFISH	<u>prix fixe</u>	26
Szechwan sauce, quinoa "fried rice"		Parmesan crusted, arugula, grape tomatoes, buerre blanc		
HAWAIIAN POKE BOWL	<u>prix fixe</u>	25	YELLOWFIN TUNA AU POIVRE	29
Salmon or tuna, rice or baby lettuce, edamame, seaweed, avocado, radish, chili aioli			Grilled, demi glace, whipped potatoes, charred cherry tomatoes	
PHAD THAI	19	HONG KONG STYLE SALMON	<u>prix fixe</u>	27
Vegetable or chicken, rice noodle, mixed vegetables, tofu, egg, peanut, lime		Sweet & sour dashi broth, Chinese broccoli, mushrooms, sesame		

Crab & Lobster

THE CRUSTACEAN COBB	25	MAINE LOBSTER TAIL	Single 45 Twin 75	
Maine lobster, lump crab, Florida Shrimp, fresh cut vegetables, avocado, Old Bay ranch		Grilled or butter poached , arugula salad, whipped potatoes		
ALASKAN KING CRAB LEGS	75	MIXED GRILL		39
Steamed, arugula salad, whipped potatoes		Grilled lobster tail, shrimp skewer, grilled salmon, Roasted cauliflower, yuzu beurre blanc		

The Farm

FILET MIGNON	6oz. 32	14 oz. NEW YORK STRIP	45
Cabernet au jus, sautee spinach, whipped potatoes	Twin 46	Maitre d' hotel butter, sautee spinach - grilled balsamic cherry tomatoes	
18 oz. PRIME BONE-IN RIBEYE	49	AMISH CHICKEN	19
Cabernet au jus , sautee spinach, whipped potatoes		Grilled, yuzu beurre blanc, capers, whipped potatoes	

ADD ONS: Georges Bank Scallops 16 - Maine Lobster Tail 35 - Alaskan Red King Crab - 35

Sides

STEAMED BROCCOLI	9	SAUTEED SPINACH	9
WHIPPED POTATOES	9	WOK FIRED CHINESE BROCCOLI	9
ROASTED CAULIFLOWER	9	QUINOA & VEGETABLE "FRIED RICE"	9
		DUCK FAT ROASTED POTATOES	9

PLEASE INFORM YOUR SERVER OF ANY POSSIBLE ALLERGIES