

GLUTEN FREE MENU

CHILLED

TO START

A Proper French Salad	8	(PF)
butter lettuce - tomato - herbs - crispy parsnip - haricot vert - French dressing		
Classic Caesar Salad	8	(PF)
Romaine - caesar dressing		
The Wedge	9	
iceberg - tomato - egg - crispy bacon - blue cheese - everything spice		
Salt Roasted Beet Salad	9	
crushed pistachios - goat cheese mousse - balsamic vinaigrette		
Sesame Seared Yellowfin Tuna	16	
sashimi style - wasabi - pickled ginger - tamari soy		
Big Shrimp Cocktail	18	
spicy horseradish - celery salt - cocktail sauce		

half shell oysters

Fresh off the boat - Ask your server about today's selection

half dozen - 19 full dozen - 37

Raw on the half shell

cocktail sauce - mignonette - ginger chili sambal - lemon

MAINS

The Crustacean Cobb	25	
Maine lobster - lump crab - Florida shrimp - avocado - Old Bay ranch		
Hawaiian Poke Bowl	25	(PF)
salmon or tuna - jasmine rice or lettuce - seaweed - avocado - edamame - radish		

great to share 9

- **Steakhouse Sautéed Spinach** - Garlic Oil
- **Wok Fired Chinese Broccoli** - tamari soy caramel
- **Roasted Cauliflower** - caraway seeds - curry - orange zest
- **Quinoa & Vegetable "Fried Rice"**
- **Whipped Potatoes** - horseradish - chive butter

Executive Chef: Areli Valencia

THE CATCH

TO START

Pan Seared Szechwan Scallops	16
scallions - bell pepper - shiitake mushrooms - chive potsticker	
Blue Hill Bay Mussels	15
- White wine - garlic butter	
- Lemongrass broth	

MAINS

Yellowfin Tuna Au Poivre	34
grilled - demi glace - whipped potatoes - charred cherry tomatoes	
Whole Grilled Branzino	36
Asian chili sauce - fresh herbs - lime - quinoa "fried rice"	
Hong Kong Style Salmon	27 (PF)
- Sweet & sour dashi broth - Chinese broccoli - mushrooms - toasted sesame	
- Blackened - sweet chili sauce - quinoa "fried rice"	
Catch 35 Mixed Grill	39
salmon - shrimp - lobster -crispy brussels sprouts - yuzu beurre	26 (PF)
Milanese Style Whitefish	
arugula - heirloom tomato salsa - whipped potatoes - beurre blanc	
Pan Roasted Chilean Seabass	42
Hawaiian ginger scallion sauce - quinoa "fried rice"	
Maine Lobster Tail	single 45 twin 72
grilled OR poached - arugula salad - charred lemon	
Alaskan Red King Crab	79
Steamed - arugula salad - charred lemon	

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

THE FARM

MAINS

Grilled Amish Chicken	19
yuzu beurre blanc - capers - whipped potatoes	
Pad Thai	19
vegetables OR chicken - rice noodle - bean sprout - almonds - egg - tofu	
Lamb Shank	29 (PF)
16 oz. - red wine braised - butter beans - rosemary - feta	
Bone-in Ribeye	49
16 oz. - cabernet au jus - roasted oyster mushrooms - whipped potatoes	
Filet Mignon	single 32 twin 46
6 oz. - cabernet au jus - whipped potatoes	

Entrée Add ons

Georges Bank Scallops	+16
seared - yuzu beurre blanc	
Maine Lobster Tail	+37
grilled OR butter poached - drawn butter	
Alaskan Red King Crab	+37
10 oz. - steamed - drawn butter	

\$37.95 Three Course Prix Fixe

First Course : Choose one soup or salad denoted with PF

Second Course : Choose one entrée denoted with PF

Third Course : Any of our housemade desserts

Check in or tag #catch35 on Facebook, Twitter, or Instagram for a chance to win a \$25 certificate (3 winners chosen each month). Winner announced on Social Media -- contest runs monthly!