

# CATCH35

SEAFOOD & PREMIUM STEAKS

## STARTERS

<b>Crab Bisque</b>	5/7
Key West shrimp - wild caught crab	
<b>Coconut Florida Shrimp</b>	15
Asian slaw - sweet chili garlic sauce	
<b>Crispy Calamari</b>	15
Tartar sauce - cocktail sauce - grilled tofu satay	
<b>Shrimp Cocktail</b>	18
Spicy horseradish - celery salt - cocktail sauce	
<b>Pan Seared Szechwan Scallops</b>	16
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
<b>Maryland Style Crabcake</b>	16
Peppers & onions - remoulade sauce	
<b>Sesame Seared Yellowfin Tuna</b>	16
Sashimi style - wasabi - pickled ginger - tamari soy	
<b>Sriracha Buffalo Cauliflower</b>	12
Deep fried - Old Bay ranch - celery	
<b>Blue Point Oysters</b>	17 / 32
Long Island, NY - Cocktail sauce - charred lemon	

## SALADS

Add Shrimp, Chicken, Portabella or Salmon \$5

<b>Classic Caesar Salad</b>	8
Romaine - sun-dried tomato parmesan crouton - caesar dressing	
<b>Mixed Green Salad</b>	8
Iceberg/romaine - tomatoes - carrots - cucumbers - tomato basil vinaigrette	
<b>The Wedge</b>	8
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
<b>Chopped Chicken</b>	14
Grilled chicken - romaine - Nueske's bacon - avocado blue cheese crumbles - roasted red peppers - corn relish - ranch	
<b>Hawaiian Poke Bowl</b>	18
Salmon or tuna - jasmine rice OR mixed lettuce - seaweed - avocado edamame - radish - cucumber - carrots	
<b>Seafood Cobb</b>	19
Scallops - crab - shrimp - avocado - heirloom tomatoes blue cheese - hearts of palm - lemon dill dressing	

## SANDWICHES/TACOS

<b>House Burger</b>	14
Aged cheddar cheese - turf sauce - LTO - fries - brioche	
<b>Nashville Chicken</b>	14
Spicy butter rub - coleslaw - chipotle aioli - pickle - fries - brioche	
<b>Steak Tacos</b>	16
Skirt steak - avocado - cabbage - queso fresco - green chili salsa - white rice	
<b>Fish Tacos - choice of fried or blackened</b>	16
Whitefish - pineapple salsa - avocado - cabbage - pepper aioli - white rice	

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.

## National seafood month

**Crab & Guacamole Quesadillas** 15  
Crabmeat, guacamole, monterrey jack, green chili salsa, flour tortilla

**Baked Oysters** 18  
Bacon, cream of spinach, asiago cheese, panko

**Maine Mussels** 16  
- White wine broth - garlic - jalapeno - crushed tomatoes - onion - cilantro  
- Spanish style with chorizo - tomato wine sauce - garlic - onion - parsley

**Maine Lobster Roll** 26  
Minced celery - mayo - Old Bay - Brioche - fries

**Catch's Seafood Medley** 28  
Seafood vegetable broth, scallops, mussels, shrimp, pappardelle pasta

**Catch 35 Mixed Grill** 37 - choice of any side  
Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc

## SLIDERS

Served with French Fries

<b>Shrimp Po'Boy</b>	15
Fried shrimp - iceberg lettuce - tomatoes - pickle - remoulade - brioche	
<b>Beef Short Rib</b>	14
Turf sauce - cheddar cheese - caramelized onions - brioche	
<b>Nashville Chicken</b>	14
Spicy butter rub - coleslaw - chipotle aioli - pickle - brioche	

## WOK

<b>Chicken Stir Fry</b>	18
Seared chicken breast - tofu - veggies - rice noodles - Hunan sauce	
<b>Pad Thai</b>	18
Chicken - shrimp or short rib - rice noodle - sprouts - almonds - egg - tofu	
<b>Stir Fried Shrimp &amp; Scallops</b>	19
Wok fried scallops - shrimp - veggies - rice noodles - Hunan sauce	

## FROM THE FARM

Choice of any side

<b>Crispy Lemon Chicken</b>	19
Parmesan panko crusted - lemon cream sauce - capers	
<b>Braised Beef Short Ribs</b>	22
Demi glace - portabella mushrooms	
<b>Skirt Steak</b>	26
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
<b>Filet Mignon</b>	38
8 oz. Filet - demi glace - portabella mushrooms	
<b>Prime Filet of Ribeye</b>	45
14/16 oz. bone in French cut - demi glace - portabella mushrooms	

\*Bread available upon request\*

## ILLINOIS SAFETY GUIDELINES:

Patrons should wear Face mask when interacting with staff. Including when employees take patron orders, deliver food and beverages, and service table.

## FISH/LOBSTER/CRAB

<b>Fish &amp; Chips</b>	19
Whitefish - fries - coleslaw - tartar sauce	
<b>Lake Superior Whitefish - choice of any side</b>	24
-Parmesan panko crusted - tomato caper relish	
<b>Swordfish - choice of any side</b>	28
-Blackened - roasted red pepper sauce	
-Piccata Style - pan roasted - piccata sauce - crispy capers	
<b>Atlantic Salmon - choice of any side</b>	24
- Grilled - cucumbers - shallots - lemon dill	
- Blackened - sweet chili sauce	
<b>Seared Scallops</b>	26
Seared scallops - braised shortrib - red potato hash - black pepper aioli	
<b>Yellowfin Tuna Au Poivre - choice of any side</b>	32
Grilled, pepper crust - cognac cream sauce	
<b>Maine Lobster Tail - choice of any side</b>	49
8 oz. grilled - drawn butter - charred lemon	
<b>Maryland Style Crabcake - choice of any side</b>	32
Caramelized peppers & onions - remoulade sauce	
<b>Pan Roasted Chilean Seabass - choice of any side</b>	38
Ginger scallion sauce - bell peppers - green onions - shitake mushrooms	
<b>Alaskan King Crab Legs - choice of any side</b>	75
1 lb. Steamed - drawn butter - charred lemon	

## GREAT SIDES TO SHARE

<b>White Rice</b>	8
<b>Crispy Brussels Sprouts</b>	
<b>French Fries</b>	
<b>Whipped Potatoes</b>	
<b>Quinoa &amp; Vegetable "Fried Rice"</b>	
<b>Cheddar &amp; Chive Biscuits</b>	
<b>Sautéed Spinach</b>	
<b>Steakhouse Creamed Spinach</b>	

## SWEET ENDINGS

<b>White Chocolate Cheesecake</b>	8.95
Fresh Strawberry Sauce	
<b>Flourless Chocolate Lava Cake</b>	8.95
Chocolate hazelnut center - crème anglaise - raspberry sauce - hazelnuts	
<b>Crème Brulee</b>	8.95
Rich custard with vanilla bean - encrusted with caramelized sugar	
<b>Key Lime Pie</b>	8.95
Graham cracker crust - light key lime custard - whipped cream	
<b>Angelo Gelato</b>	6
Ask your server about today's selection	

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.**