

STARTERS

Crab Bisque	5/7
Key West shrimp - wild caught crab	
Coconut Florida Shrimp	15
Asian slaw - sweet chili garlic sauce	
Crispy Calamari	15
Tartar sauce - cocktail sauce - grilled tofu satay	
Shrimp Cocktail	18
Spicy horseradish - celery salt - cocktail sauce	
Pan Seared Szechwan Scallops	16
Scallions - bell pepper - shiitake mushrooms - chive potsticker	
Maryland Style Crabcake	16
Peppers & onions - remoulade sauce	
Sesame Seared Yellowfin Tuna	16
Sashimi style - wasabi - pickled ginger - tamari soy	
Sriracha Buffalo Cauliflower	12
Deep fried - Old Bay ranch - celery	
Crab & Guacamole Quesadillas	16
Crabmeat, guacamole, monterrey jack, green chili salsa, sour cream	

SLIDERS

Served with French Fries

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

SALADS

Add Shrimp, Chicken, Portabella or Salmon \$6

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

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.

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.

NAPERVILLE RESTAURANT WEEK

Jan. 10th - Jan. 31st

Charred Spanish Octopus	15
Caramelized chili sauce - greek yogurt - fresh herbs	
Crab & Shrimp Stuffed Salmon	25
Crab - shrimp - brie cheese - beurre blanc	
Braised Beef Short Rib & Crabcake	26
Demi glace - portabella mushrooms - remoulade sauce	
Seared Scallops & Crab Risotto	27
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
Grilled Skirt Steak & BBQ Shrimp	28
8 oz. Skirt Strak - portabella mushrooms - bbq grilled shrimp	

SANDWICHES/TACOS

House Burger	14
Aged cheddar cheese - turf sauce - LTO - fries - brioche	
Nashville Chicken	14
Spicy butter rub - coleslaw - chipotle aioli - pickle - fries - brioche	
Steak Tacos	16
Skirt steak - avocado - cabbage - queso fresco - green chili salsa - white rice	
Fish Tacos - choice of fried or blackened	16
Whitefish - pineapple salsa - avocado - cabbage - pepper aioli - white rice	
Maine Lobster Roll	26
Minced celery - mayo - Old Bay - Brioche - fries	

FROM THE FARM

Choice of any side

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

Bread available upon request

FISH/LOBSTER/CRAB

Fish & Chips	19
Whitefish - fries - coleslaw - tartar sauce	
Lake Superior Whitefish - choice of any side	24
-Parmesan panko crusted - tomato caper relish	
Atlantic Salmon - choice of any side	24
- Grilled - cucumbers - shallots - lemon dill	
- Blackened - sweet chili sauce	
Seared Scallops	26
Seared scallops - braised shortrib - red potato hash - black pepper aioli	
Yellowfin Tuna Au Poivre - choice of any side	32
Grilled, pepper crust - cognac cream sauce	
Maine Lobster Tail - choice of any side	49
8 oz. grilled - drawn butter - charred lemon	
Maryland Style Crabcake - choice of any side	32
Caramelized peppers & onions - remoulade sauce	
Catch 35 Mixed Grill 37 - choice of any side	37
-Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc	
Pan Roasted Chilean Seabass - choice of any side	38
Ginger scallion sauce - bell peppers - green onions - shitake mushrooms	
Alaskan King Crab Legs - choice of any side	75
1 lb. Steamed - drawn butter - charred lemon	

WOK

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

GREAT SIDES TO SHARE

White Rice	8
Crispy Brussels Sprouts	
French Fries	
Whipped Potatoes	
Quinoa & Vegetable "Fried Rice"	
Cheddar & Chive Biscuits	
Sautéed Spinach	

SWEET ENDINGS

White Chocolate Cheesecake	8.95
Fresh Strawberry Sauce	
Flourless Chocolate Lava Cake	8.95
Chocolate hazelnut center - crème anglaise - raspberry sauce - hazelnuts	
Key Lime Pie	8.95
Graham cracker crust - light key lime custard - whipped cream	
Carrot Cake Oatmeal Cookie Dough Bread Pudding	8.95
Crème anglaise - cream cheese mousse	

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.