

STARTERS

Crab Bisque	6/8
Key West shrimp - wild caught crab	
Coconut Florida Shrimp	16
Asian slaw - sweet chili garlic sauce	
Crispy Calamari	16
Tartar sauce - cocktail sauce - grilled tofu satay	
Shrimp Cocktail	18
Spicy horseradish - celery salt - cocktail sauce	
Pan Seared Szechwan Scallops	17
Scallions - bell pepper - shiitake mushrooms - potsticker	
Maryland Style Crabcake	16
Peppers & onions - remoulade sauce	
Sesame Seared Yellowfin Tuna	16
Sashimi style - wasabi - pickled ginger - tamari soy	
Crab & Guacamole Ouesadillas	16
Crabmeat, guacamole, monterrey jack, green chili salsa, sour cream	
Patriot Point Oysters	18/36
Cape Cod Bay, MA - Mignonette - cocktail sauce - lemon	

SLIDERS

Served with French Fries

Crispy Crab Cakes	16
Panko crusted - tomato - lettuce - onion - remoulade	
Beef Short Rib	16
Turf sauce - cheddar cheese - peppers & onions - brioche	
Nashville Chicken	16
Spicy butter rub - coleslaw - chipotle aioli - pickle - brioche	

SALADS

Add Shrimp, Chicken, Portabella or Salmon \$10

Classic Caesar Salad	8
Romaine - sun-dried tomato parmesan crouton - caesar dressing	
Mixed Green Salad	8
Iceberg/romaine - tomatoes - carrots - cucumbers -Italian vinaigrette	
The Wedge	8
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
Chopped Chicken	16
Grilled chicken - romaine - bacon - avocado - tomatoes - egg blue cheese crumbles - roasted red peppers - corn relish - ranch	
Hawaiian Poke Bowl	19
Salmon or tuna - jasmine rice OR mixed lettuce - seaweed - avocado edamame - radish - cucumber - carrots	
Seafood Cobb	22
Scallops - crab - shrimp - avocado - heirloom tomatoes blue cheese - hearts of palm - lemon dill dressing	

WEEKLY SPECIALS

Shrimp Style Gazpacho	10
Gulf shrimp - mango - avocado - onion - bell pepper - jalapeno - cilantro - tortillas	
Grilled Yellowfin Tuna Sandwich	16
Seared tuna - havarti - avocado - caramelized onions - spinach - pesto sun-dried tomatoes - chipotle aioli - grilled rye bread - fries	
Filet Mignon & Crab Stuffed Shrimp - choice of any side	36
4 oz medallion - portobella mushrooms - demi glace - 3 jumbo shrimp beurre blanc	
Jambalaya	26
Andouille sausage - chicken - shrimp - rice - peppers - onions - creole sauce	

STEAK/CHICKEN/COMBOS

Crispy Lemon Chicken - choice of any side	19
Parmesan panko crusted - beurre blanc - capers	
Catch's Seafood Platter - choice of any side	29
Maryland crab cake - shrimp meuniere - crispy whitefish	
Catch 35 Mixed Grill - choice of any side	39
Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc	
Braised Beef Short Ribs - choice of any side	26
Demi glace - portabella mushrooms	
Skirt Steak - choice of any side	28
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
Filet Mignon - choice of any side	47
8 oz. Filet - demi glace - portabella mushrooms	
Prime Filet of Ribeve - choice of any side	49
14/16 oz. bone in French cut - demi glace - portabella mushrooms	
Scallop Surf & Turf	29
Seared scallops - braised shortrib & red potato hash - black pepper aioli	
Skirt Steak & BBO Shrimp - choice of any side	33
8 oz. chard griller skirt Steak - portabella mushrooms - bbq grilled shrimp	

SANDWICHES/TACOS

House Burger	14
Cheddar cheese - turf sauce - LTO - fries - brioche	
Nashville Chicken	16
Spicy butter rub - coleslaw - chipotle aioli - pickle - fries - brioche	
Steak Tacos	17
Skirt steak - avocado - cabbage - queso fresco - green chili salsa - Spanish rice	
Fish Tacos - choice of fried or blackened	16
Whitefish - pineapple salsa - avocado - cabbage - pepper aioli - Spanish rice	

FISH/LOBSTER/CRAB

Fish & Chips	19
Whitefish - fries - coleslaw - tartar sauce	
Atlantic Salmon - choice of any side	26
-Grilled - cucumbers - shallots - lemon dill -Blackened - sweet chili sauce	
Seared Scallops & Crab Risotto	28
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
Grilled Yellowfin Tuna - choice of any side	33
Ginger chili sambal sauce	
Maryland Style Crabcake - choice of any side	32
Caramelized peppers & onions - remoulade sauce	
Pan Roasted Chilean Seabass - choice of any side	38
Ginger scallion sauce - bell peppers - green onions - shitake mushrooms	
Maine Lobster Tail - choice of any side	49
8 oz. grilled - drawn butter - charred lemon	
Alaskan Halibut - choice of any side	33
Panko, Parmesan & Asiago crusted - tomato caper relish or beurre blanc	
Alaskan King Crab Legs - choice of any side	89
1 lb. Steamed - drawn butter - charred lemon	

WOK

Kung Pao Chicken	19
Seared chicken breast - roasted peanuts - peppers - scallions Kung Pao sauce - jasmine rice	
Pad Thai	19
Chicken - shrimp or short rib - rice noodle - sprouts - peanuts - egg - tofu	
Stir Fried Shrimp & Scallops	22
Wok fried scallops - shrimp - veggies - rice noodles - stir fry sauce	
Sweet & Sour Halibut	28
Bell peppers - onions - pineapple - sweet & sour sauce - jasmine rice	

SIDES TO SHARE

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

ENTREE ADD ONS

Gulf Shrimp Skewers	15
Grilled - BBQ sauce	
George's Bank Scallops	16
Seared - beurre blanche sauce	
Maine Lobster Tail	42
Grilled - drawn butter	
Alaskan King Crab Legs	45
8oz - steamed - drawn butter	

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.

Bread available upon request

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.