

CATCH35

SEAFOOD & PREMIUM STEAKS

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 - potstickers	
Maryland Style Crabcake	16
Peppers & onions - remoulade sauce	
Sesame Seared Yellowfin Tuna	16
Sashimi style - wasabi - pickled ginger - tamari soy	
Crab & Guacamole Quesadillas	16
Crabmeat, guacamole, monterrey jack, green chili salsa, sour cream	
Powder Point Oysters	18/36
Duxbury Bay, MA - Mignonette - cocktail sauce - charred len	

SLIDERS

Served with French Fries

Crispy Crab Cakes	16
Panko crusted - tomato - lettuce - onion - remoulade	
Beef Short Rib	14
Turf sauce - cheddar cheese - peppers & 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 -Italian 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	19
Salmon or tuna - jasmine rice OR mixed lettuce - seaweed - avocado edamame - radish - cucumber - carrots	
Seafood Cobb	21
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:

Please wear Face mask when interacting with staff and walking thru the restaurant. Table reservations are limited to 2 hours. After 1:45 minutes you will be presented with your final bill to allow for proper sanitation for the next guests.

Spring features

Maine Mussels	16
White wine broth - garlic - jalapeño - crushed tomatoes - onions- cilantro	
Sweet & Sour Halibut	28
Bell peppers - onions - pineapple - sweet & sour sauce - jasmine rice	
Alaskan Halibut <i>choice of any side</i>	32
Panko, Parmesan & Asiago crusted - tomato caper relish	
Surf & Turf	28
Seared scallops - braised shortrib & red potato hash - black pepper aioli	
Grilled Skirt Steak & BBO Shrimp - <i>choice of any side</i>	30
8 oz. Skirt Steak - portabella mushrooms - bbq grilled shrimp	

STEAK/CHICKEN/COMBOS

Choice of any side

Crispy Lemon Chicken	19
Parmesan panko crusted - beurre blanc - capers	
Catch's Seafood Platter	26
Maryland crab cake - shrimp meuniere - crispy whitefish	
Catch 35 Mixed Grill	38
Salmon - shrimp - 1/2 grilled lobster tail - beurre blanc	
Braised Beef Short Ribs	26
Demi glace - portabella mushrooms	
Skirt Steak	28
8 oz. LHA Reserve skirt steak - turf sauce - portabella mushrooms	
Filet Mignon	43
8 oz. Filet - demi glace - portabella mushrooms	
Prime Filet of Ribeye	49
14/16 oz. bone in French cut - demi glace - portabella mushrooms	

SANDWICHES/TACOS

House Burger	14
Cheddar cheese - turf sauce - LTO - fries - brioche	
Nashville Chicken	14
Spicy butter rub - coleslaw - chipotle aioli - pickle - fries - brioche	
Cajun Whitefish Sandwich	14
Grilled - house pickles - tomato - chipotle aioli - spicy slaw - ciabatta - fries	
Steak Tacos	17
Skirt steak - avocado - cabbage - queso fresco - green chili salsa - Spanish rice	
Fish Tacos - <i>choice of fried or blackened</i>	16
Whitefish - pineapple salsa - avocado - cabbage - pepper aioli - Spanish rice	

Bread available upon request

FISH/LOBSTER/CRAB

Fish & Chips	19
Whitefish - fries - coleslaw - tartar sauce	
Atlantic Salmon - <i>choice of any side</i>	24
-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 - <i>choice of any side</i>	32
Ginger chili sambal sauce	
Maryland Style Crabcake - <i>choice of any side</i>	32
Caramelized peppers & onions - remoulade sauce	
Pan Roasted Chilean Seabass - <i>choice of any side</i>	38
Ginger scallion sauce - bell peppers - green onions - shitake mushrooms	
Maine Lobster Tail - <i>choice of any side</i>	49
8 oz. grilled - drawn butter - charred lemon	
Alaskan King Crab Legs - <i>choice of any side</i>	85
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	19
Wok fried scallops - shrimp - veggies - rice noodles - stir fry sauce	

SIDES TO SHARE

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

SWEET ENDINGS

Caramel Cheesecake	8.95
Vanilla sauce - toffee crumbles - whipped cream	
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	
Crème Brulee	8.95
Rich custard with vanilla bean - encrusted with caramelized sugar	
Angelo Gelato	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.