

# CATCH35

SEAFOOD & PREMIUM STEAKS

## STARTERS

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

## SLIDERS

*Served with French Fries*

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

## SALADS

*Add Shrimp, Chicken, Portabella or Salmon \$10*

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

**Monday Wine Night** - Enjoy 1/2 price selected bottles of wine.  
**Tuesday Takeover** - Featuring Niños Mexican Kitchen in the Bar & Patio only.

## WEEKLY SPECIALS

<b>Shrimp Style Gazpacho</b> Gulf shrimp - mango - avocado - onion - bell pepper - jalapeno - cilantro - tortillas	10
<b>Filet Medallion &amp; Crab Stuffed Shrimp</b> - <i>choice of any side</i> 4 oz medallion - herb butter - 3 jumbo shrimp - beurre blanc	36
<b>Catch's Seafood Pasta</b> Snow crab claws - shrimp - calamari - scallops - grape tomatoes - onions basil - homemade tomato sauce	34
<b>Grilled Yellowfin Tuna Sandwich</b> Seared tuna - havarti - avocado - caramelized onions - spinach - pesto sun-dried tomatoes - chipotle aioli - grilled rye bread - fries	16

## STEAK/CHICKEN/COMBOS

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

## SANDWICHES/TACOS

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

## FISH/LOBSTER/CRAB

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

## WOK

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

## SIDES TO SHARE

<b>Jasmine 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>	

## ENTREE ADD ONS

<b>4 oz. Tenderloin Medallion</b> Grilled - Herb butter	14
<b>Gulf Shrimp Skewers</b> Grilled - BBQ sauce	15
<b>George's Bank Scallops</b> Seared - beurre blanche sauce	16
<b>Maine Lobster Tail</b> Grilled - drawn butter	42

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.**