

CATCH THIRTY-FIVE

NOW FEATURING:
DAILY, 4pm-6pm HALF OFF OYSTERS!

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HOT APPETIZERS

- POINT JUDITH CALAMARI**
Flash fried, grilled tofu satay, tartar and cocktail sauce
- COCONUT BEER BATTERED SHRIMP**
Sweet chili-garlic sauce
- SRIRACHA BUFFALO SHRIMP**
Asian style buffalo sauce, wasabi ranch
- BEEF TENDERLOIN MINIS**
Blue cheese, crispy onions, horseradish
- MARYLAND STYLE CRAB CAKE**
Remoulade sauce, corn relish
- SZECHWAN SCALLOP**
Asian vegetables, chive pot sticker
- OYSTERS ROCKEFELLER**
Spinach, pancetta, asiago cheese
- BLUE HILL BAY MUSSELS: Choose your preparation**
-Garlic, white wine, butter
-Thai lemongrass broth, hiroshima sauce

SOUPS & SALADS

- | | Cup | Bowl |
|---|------|------|
| SHRIMP & CRAB BISQUE | 3.95 | 4.95 |
| NEW ENGLAND CLAM CHOWDER | 3.95 | 4.95 |
| HOUSE MIXED GREENS
Roma tomato, carrot, tomato basil vinaigrette | | 6.95 |
| MARTHA'S VINEYARD
Field greens, blue cheese, pine nuts, red onion, raspberry dressing | | 6.95 |
| CAESAR SALAD
Romaine hearts, parmesan crouton, caesar dressing | | 6.95 |
| ORGANIC BABY GREENS & MAYTAG BLUE CHEESE
Spiced walnuts, grape tomato, pear, tomato basil vinaigrette | | 6.95 |
| VINE RIPENED TOMATO AND FRESH MOZZARELLA
Tomato basil vinaigrette, pesto | | 6.95 |

ASIAN FLAIR

- SWEET & SPICY CHICKEN**
Peppers, onions, grilled pineapple, jasmine rice
- THAI SHRIMP CURRY**
Panang curry sauce, broccoli, peppers, jasmine rice
- FIRECRACKER SHRIMP**
Szechwan chile stir fried shrimp, broccoli, lo mein noodles
- SHRIMP PHAD THAI**
Thin rice noodle, bean sprout, cabbage, chile, egg, peanut, lime
- LEMONGRASS SHRIMP & SCALLOPS**
Sugar snap peas, carrots, Thai basil, lemongrass, cilantro, garlic

PREMIUM STEAKS

- FILET MIGNON MEDALLIONS: Choose your preparation**
-Blackened with chipotle honey butter
-Blue cheese crusted with veal demi-glace
-Grilled with herb butter
- NEW YORK STRIP**
Roasted garlic, maytag blue cheese, veal demi-glace
- BONE-IN RIBEYE**
Prime rib cut, well marbled for peak flavor
- FILET MIGNON** 8 oz. 32.95 10 oz. 36.95
Most tender cut of corn fed Midwestern beef

- ROASTED GARLIC & BLUE CHEESE POTATOES** 6.95
- SAUTEED MIXED MUSHROOMS** 7.95
- TEMPURA ASPARAGUS & DIPPING SAUCES** 7.95

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MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE

COLD APPETIZERS

- 9.95 **SEARED TUNA LETTUCE WRAP** 8.95
Herbed sour cream, red onion & avocado
- 8.95 **SHRIMP COCKTAIL** 10.95
Cocktail sauce, lemon
- 10.95 **YELLOWFIN TUNA SASHIMI** 12.95
Sesame seared, wasabi, soy and pickled ginger

TODAY'S HALF SHELL OYSTERS

12.95 / Half Dozen

23.95 / Dozen

OYSTER OF THE DAY

TRADITIONAL

- 8.95 **HALF POUND AMERICAN BURGER** 10.95
Cheddar cheese, bacon, lettuce, tomato, grilled onion & brioche bun
- FRIED SHRIMP PLATTER** 15.95
French fries, cole slaw, cocktail sauce
- FISH & CHIPS** 15.95
French fries, cole slaw, tartar sauce
- MARYLAND STYLE CRAB CAKES** 25.95
Remoulade sauce
- 4.95 **LAKE SUPERIOR WHITEFISH** 19.95
Dijon crusted, sauteed spinach, and lemon beurre blanc
- 6.95 **HONDURAN TILAPIA** 19.95
Blue crab, poached leeks & celery root, tomato butter sauce
- 6.95 **ATLANTIC KING SALMON: Choose your preparation** 21.95
-Charcoal grilled, lemon dill sauce
-Blackened, sweet chili sauce

OUT OF THE ORDINARY

- NORWEGIAN RUBY RED TROUT** 19.95
Roasted tomato and onion relish, herb crème fraiche, crispy panko
- GEORGES BANK SCALLOPS** 23.95
Shrimp risotto, truffle oil
- YELLOWFIN TUNA: Choose your preparation** 25.95
-Pan seared, szechwan glaze, chive potsticker, tempura onion rings
-Sashimi style, sesame seared, wasabi, pickled ginger, soy sauce
- 15.95 **BLOCK ISLAND SWORDFISH: Choose your preparation** 26.95
-Blackened, roasted red pepper-chipotle sauce
-Grilled, roasted poblano potato salad, chimichurri sauce
- 15.95 **ALASKAN HALIBUT** 31.95
Lump crab meat, portabello mushrooms, meuniere butter
- 17.95 **CHILEAN SEA BASS** 32.95
Hawaiian ginger-scallion sauce

CRAB & LOBSTER

- 24.95 **ALASKAN KING CRAB LEGS** 49.95
Drawn butter
- ALASKAN KING CRAB LEGS & FILET MIGNON** 59.95
Drawn butter, veal demi-glace
- 29.95 **LOBSTER TAIL & ALASKAN KING CRAB LEGS** 59.95
Drawn butter
- 35.95 **SOUTH AFRICAN LOBSTER TAIL & FILET MIGNON** 59.95
Drawn butter, veal demi-glace
- SOUTH AFRICAN TWIN LOBSTER TAILS** 64.95
Drawn butter

ON THE SIDE

- 6.95 **CREAMED BABY SPINACH** 6.95
- 7.95 **SAUTEED BABY SPINACH** 6.95

PLEASE INFORM YOUR SERVER OF ANY KNOWN FOOD ALLERGIES

35 S Washington St. Naperville, IL 60566

www.catch35.com

630-717-3500