

Catch Thirty- Five



DINNER MENU

MENU ITEMS AND PRICES SUBJECT TO CHANGE

HOT APPETIZERS

COCONUT BEER BATTER SHRIMP	9.95
Large coconut battered shrimp w/ sweet chili sauce	
POINT JUDITH CALAMARI	9.95
Lightly fried w/ tofu satay, cocktail & tartar sauce	
STEAMED BLUE HILL BAY MUSSELS	9.95
Choice of garlic, herbs & white wine or lemongrass broth	
BEEF TENDERLOIN SLIDERS	10.95
Blue cheese, crispy onions & horseradish dip	
SRIRACHA BUFFALO SHRIMP	10.95
Asian style buffalo sauce, wasabi ranch	
MARYLAND STYLE CRAB CAKE	12.95
Corn relish & remoulade sauce	
SEARED SCALLOPS	12.95
Szechwan glaze & chive pot sticker	

SOUPS & SALADS

	Cup	Bowl
MANHATTAN SEAFOOD CHOWDER	3.95	4.95
SHRIMP & CRAB BISQUE	3.95	4.95
FIELD GREEN SALAD		5.95
Tomato basil vinaigrette		
CAESAR SALAD		7.95
Thinly sliced crouton & parmesan cheese		
FRESH MOZZARELLA AND VINE-RIPENED TOMATO		7.95
Tomato basil vinaigrette, pesto		
MARTHA'S VINEYARD		7.95
Raspberries, pine nuts, blue cheese, red onion, diced tomato & raspberry dressing		
ORGANIC BABY LETTUCE & MAYTAG BLUE CHEESE		7.95
Spiced walnuts, sliced pear & tomato basil vinaigrette		

OUT OF THE ORDINARY

TIGER SHRIMP WITH MUSHROOM RAVIOLI	18.95
Spinach, green peas & mushrooms in a light cream sauce	
NORWEGIAN RUBY RED TROUT	21.95
Herb crème fraiche, roasted tomato & onion relish, crispy panko	
GEORGE'S BANK SEA SCALLOPS	24.95
Asian mustard soy, garlic-chive aioli, parmesan risotto	
ALASKAN SOCKEYE SALMON	27.95
Grilled, hoisin glaze, julienne vegetables, ginger broth	
BLOCK ISLAND SWORDFISH (choose your preparation)	29.95
-Grilled, roasted poblano & fingerling potato salad, chimichurri sauce	
-Blackened, roasted red pepper-chipotle sauce	
SAUTEÉD ALASKAN HALIBUT	31.95
Maryland crabmeat, portabella mushrooms & meuniere butter	
CHILEAN SEA BASS	32.95
Hawaiian ginger-scallion sauce	

LOBSTER & CRAB

ALASKAN KING CRAB LEGS	49.95
Served w/ drawn butter	
ALASKAN KING CRAB LEGS & FILET MIGNON	59.95
Drawn butter & veal demi-glace	
SOUTH AFRICAN LOBSTER TAIL & KING CRAB LEG	59.95
Grilled or steamed tail w/ drawn butter	
SOUTH AFRICAN LOBSTER TAIL & FILET MIGNON	59.95
Grilled or steamed tail w/ drawn butter & veal demi-glace	
SOUTH AFRICAN LOBSTER TAILS	64.95
Grilled or steamed w/ drawn butter	

ON THE SIDE

SAUTEED SPINACH	6.95
CREAMED SPINACH	6.95
SAUTEED MIXED MUSHROOMS	7.95
TEMPURA ASPARAGUS	7.95
ROASTED GARLIC & BLUE CHEESE POTATOES	7.95

COLD APPETIZERS

TODAY'S HALF SHELL OYSTERS	
Served w/ cocktail sauce & mignonette	
12.95 / Half Dozen	23.95 / Dozen
KUMAMOTO	<i>Willapa Bay, WA</i>
MALESPINA	<i>British Columbia</i>
CHILLED SHRIMP COCKTAIL	10.95
Cocktail sauce	

SASHIMI

YELLOW FIN TUNA	12.95
APPETIZER	
Served with pickled ginger, wasabi, and soy	
ENTRÉE	27.95
Served with fried rice & vegetable of the day	

MAKI SUSHI ROLLS

CRISPY CHILE SALMON	9.95
Chile mayo, tempura, radish	
SPICY TUNA	9.95
Wasabi, tobiko, cucumber, chili mayo	
ALOHA SHRIMP	9.95
Coconut battered shrimp, tobiko, frisee, cucumber, mayo, pineapple	
BARBECUE UNAGI	9.95
Cucumber, unagi sauce, avocado, sesame seeds	
SMOKED SALMON ON RYE	9.95
Cucumber, tobiko, red onion, cream cheese, toasted rye bread crumbs	
BAJA CALIFORNIA	10.95
Lump crabmeat, cucumber, avocado, cilantro, chile mayo	
SEAFOOD MEDLEY	10.95
Ahi tuna, shrimp, scallops, tobiko, wasabi, cucumber	

ASIAN FLAIR

SWEET & SPICY CHICKEN	17.95
Onions, peppers, grilled pineapple & jasmine rice	
LEMONGRASS SHRIMP & SCALLOPS	19.95
Sugar snap peas, carrots, Thai basil, cilantro, lemongrass, & garlic	
FIRECRACKER SHRIMP	19.95
Szechwan chili, broccoli, bell peppers, celery, lo mein noodles	
SHRIMP PHAD THAI	19.95
Rice noodles, lime, peanut & bean sprout	
THAI SHRIMP CURRY	19.95
Panang curry, papaya salad, broccoli, peppers	
YELLOW FIN TUNA	27.95
-Seared tuna steak, szechwan glaze, chive pot sticker & beer battered onion rings	

TRADITIONAL

FISH & CHIPS	18.95
Tartar sauce & malt vinegar	
LAKE SUPERIOR WHITEFISH	21.95
Crispy dijon crusted, lemon beurre blanc	
HONDURAN TILAPIA	21.95
Crab crusted, poached leeks, celery root, tomato beurre blanc	
ATLANTIC SALMON (choose your preparation)	22.95
-Grilled, lemon dill sauce	
-Blackened, sweet chili sauce & pepper relish	
PAN ROASTED SEA SCALLOPS	24.95
Garlic, fresh herbs & arugula	
MARYLAND STYLE CRAB CAKES	25.95
Remoulade sauce	

PREMIUM STEAKS

FILET MIGNON MEDALLIONS (choose your preparation)	26.95
-Blackened, chipotle honey butter	
-Grilled, herb butter	
-Blue cheese crusted, veal demi glace	
NEW YORK STRIP	29.95
Roasted garlic and Maytag blue cheese crust	
FILET MIGNON	8 oz 32.95 10 oz. 36.95
Tenderest cut of corn fed Mid-Western beef, veal demi-glace	
BONE-IN RIB EYE	37.95
Prime rib cut, well marbled for peak flavor, veal demi-glace	