

Catch Thirty- Five

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@CatchThirtyFive



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	
SMOKED SALMON ON RYE	9.95
Cucumber, tobiko, red onion, cream cheese, toasted rye bread crumbs	
BARBECUE UNAGI	9.95
Cucumber, unagi sauce, avocado, sesame seeds	
BAJA CALIFORNIA	10.95
Lump crabmeat, cucumber, avocado, cilantro, chile mayo, jalapeño, spicy tortilla	
SEAFOOD MEDLEY	10.95
Ahi tuna, shrimp, scallops, tobiko, wasabi, cucumber	

TODAY'S HALF SHELL OYSTERS

12.95 / Half Dozen 23.95 / Dozen

BLUEPOINT	<i>Long Island</i>
PINE ISLAND	<i>Long Island</i>
WIANNO	<i>Massachusetts</i>

APPETIZERS

COCONUT BEER BATTER SHRIMP	8.95
Large coconut battered shrimp w/ sweet chili sauce	
STEAMED BLUE HILL BAY MUSSELS	8.95
Choice of garlic, herbs & white wine or lemongrass broth	
POINT JUDITH CALAMARI	9.95
Flash fried, tofu satay, cocktail & tartar sauce	
SRIRACHA BUFFALO SHRIMP	9.95
Asian style buffalo sauce, wasabi ranch	
BEEF TENDERLOIN SLIDERS	9.95
Blue cheese & horseradish mayo	
MARYLAND STYLE CRAB CAKE	12.95
Corn relish & remoulade sauce	
SEARED SCALLOPS	12.95
Szechwan glaze & chive pot sticker	

SALADS

FIELD GREEN SALAD	4.95
Tomato basil vinaigrette	
CAESAR SALAD	5.95
Thinly sliced crouton & parmesan cheese	
FRESH MOZZARELLA AND VINE-RIPENED TOMATO	6.95
Tomato basil vinaigrette, pesto	
ORGANIC BABY LETTUCE & MAYTAG BLUE CHEESE	6.95
Spiced walnuts, sliced pear & tomato basil vinaigrette	
MARTHA'S VINEYARD	7.95
Raspberries, pine nuts, blue cheese, red onion, diced tomato & raspberry dressing	
HEARTS OF PALM	7.95
Vine ripened tomatoes, pesto & balsamic glaze	

ENTRÉE SALADS

CATCH 35 CHOPPED SALAD	12.95
Romaine, grilled chicken, bacon, grape tomato, hard cooked egg, roasted red pepper, Maytag blue cheese, avocado, corn & spicy caesar	
BLACKENED SALMON CAESAR SALAD	14.95
Romaine lettuce, grape tomatoes, thinly sliced crouton & parmesan cheese	
FRESH YELLOW FIN TUNA NIÇOISE	15.95
Hearts of romaine, sliced seared Ahi tuna, stir fried red potato, green beans, peppers, kalamata olives, soft boiled egg & herb croutons	
SEAFOOD COBB	15.95
Baby shrimp, scallops, crabmeat, corn, avocado, hard cooked egg, tomatoes & crumbled blue cheese	
SURF & TURF SALAD	15.95
Baby lettuce, grilled filet, chilled shrimp, hard cooked egg, grape tomato, crispy fried onion & blue cheese dressing	
YELLOW FIN TUNA SASHIMI SALAD	15.95
Spinach, carrots, red peppers, cucumbers, bean sprouts, baby corn, green onion, cilantro & asian dressing	

LUNCH MENU

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE

SASHIMI

YELLOW FIN TUNA

APPETIZER	12.95
Served with pickled ginger, wasabi, and soy	
ENTRÉE	24.95
Served with fried rice & vegetable of the day	

SOUP & SANDWICHES

SHRIMP & CRAB BISQUE	3.95 Cup	4.95 Bowl
MANHATTAN SEAFOOD CHOWDER	3.95 Cup	4.95 Bowl
ATLANTIC SALMON BLT		10.95
Grilled salmon, brioche bun, lemon dill		
SHRIMP PO' BOY		10.95
Seasoned w/ black pepper, brioche bun, spicy remoulade slaw		
BLACK & BLUE BURGER		10.95
Blackened, Maytag blue cheese, brioche bun		
BACON CHEDDAR BURGER		10.95
Grilled, aged cheddar, applewood smoked bacon, brioche bun		
MARYLAND STYLE CRAB CAKE SANDWICH		13.95
Brioche bun, remoulade sauce		
BLACKENED TILAPIA SANDWICH		13.95
Grilled Pineapple salsa, black pepper aioli, avocado, toasted ciabatta		
Add \$1 for cup of soup		

OUT OF THE ORDINARY

BLACKENED FISH TACOS	13.95
Black pepper aioli, grilled pineapple salsa & avocado	
TIGER SHRIMP WITH MUSHROOM RAVIOLI	17.95
Spinach, green peas & mushrooms in a light cream sauce	
NORWEGIAN RUBY RED TROUT	18.95
Herb crème fraiche, roasted tomato & onion relish, crispy panko	
LEMONGRASS SHRIMP & SCALLOPS	19.95
Sugar snap peas, carrots, Thai basil, cilantro, lemongrass, & garlic	
BLOCK ISLAND SWORDFISH: Choose your preparation	25.95
-Grilled, roasted poblano & fingerling potato salad, chimichurri sauce	
-Blackened, roasted red pepper-chipotle sauce	
ALASKAN SOCKEYE SALMON	27.95
Grilled, hoisin glaze, julienne vegetables, ginger broth	
SAUTEÉD ALASKAN HALIBUT	31.95
Maryland crabmeat, portabella mushrooms & meuniere butter	
CHILEAN SEA BASS	32.95
Hawaiian ginger-scallion sauce	

ASIAN FLAIR

SWEET & SPICY CHICKEN	13.95
Onions, peppers, grilled pineapple & jasmine rice	
STIR FRIED SPICY BASIL CHICKEN	13.95
Hot chili pepper & jasmine rice	
SHRIMP PHAD THAI	16.95
Rice noodles, peppers, lime, peanuts & bean sprouts	
THAI SHRIMP CURRY	16.95
Panang curry, papaya salad, broccoli, peppers	
FIRECRACKER SHRIMP	16.95
Szechwan chili, broccoli, bell peppers, celery, lo mein noodles	
YELLOW FIN TUNA	24.95
Seared tuna steak, szechwan glaze, chive potsticker, onion rings	

TRADITIONAL

FISH & CHIPS	16.95
Tartar sauce & malt vinegar	
LAKE SUPERIOR WHITEFISH	17.95
Crispy dijon crusted, lemon beurre blanc	
HONDURAN TILAPIA	18.95
Crab crusted, poached leeks, celery root, tomato beurre blanc	
TWIN PETITE FILET MIGNONS (3 OZ.)	19.95
Demi glace, mashed potato & sautéed spinach	
ATLANTIC SALMON: Choose your preparation	19.95
-Grilled, lemon dill sauce	
-Blackened, sweet chili sauce	
PAN ROASTED SEA SCALLOPS	22.95
Garlic, fresh herbs & arugula	
SURF & TURF	23.95
Grilled jumbo shrimp & Filet Mignon, mashed potato tartar sauce, demi glace & sautéed spinach	
MARYLAND STYLE CRAB CAKES	25.95
Remoulade sauce	