

Catch Thirty- Five

facebook

BOTH CATCH 35 LOCATIONS AND LLOYD'S ARE NOW ON FACEBOOK

MAKI ROLLS

CRISPY CHILE SALMON	9.95
Salmon, chile mayo, tempura, radish	
SPICY TUNA	9.95
Wasabi, tobiko, cucumber, chili oil	
SHRIMP TEMPURA	9.95
Flash fried shrimp, tobiko, frisee, cucumber	
KING CRAB CALIFORNIA	10.95
King crabmeat, carrot, cucumber, avocado	
SEAFOOD MEDLEY	10.95
Ahi tuna, shrimp, scallops, tobiko, wasabi, cucumber	
BARBECUE UNAGI	10.95
BBQ eel, cucumber, green tobiko, avocado, sesame seeds	
SMOKED SALMON	10.95
Smoked salmon, chive cream cheese, cucumber, carrot	

SASHIMI

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

TODAY'S HALF SHELL OYSTERS

	11.95 / Half Dozen	21.95 / Dozen
BLUEPOINT	<i>Long Island</i>	
COCKENOE	<i>Connecticut</i>	
ISLAND CREEK	<i>Massachusetts</i>	

APPETIZERS

COCONUT BEER BATTER SHRIMP	8.95
Large coconut battered shrimp w/ sweet chili sauce	
POINT JUDITH CALAMARI	8.95
Flash fried, tofu satay, cocktail & tartar sauce	
STEAMED BLUE HILL BAY MUSSELS	8.95
Choice of garlic, herbs & white wine or lemongrass broth	
SRIRACHA BUFFALO SHRIMP	9.95
Asian style buffalo sauce, wasabi ranch	
MARYLAND STYLE CRAB CAKE	10.95
Corn relish & remoulade sauce	
SEARED SCALLOPS	10.95
Szechwan glaze & chive pot sticker	

SALADS

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

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 SPINACH SALAD	14.95
Baby spinach w/ red onion, spiced walnuts, Granny Smith apples, micro greens & maple lemon vinaigrette	
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, crispv fried onion & blue cheese dressing	

35 W. Wacker Dr.

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE

SOUPS & SANDWICHES

SEAFOOD GUMBO	2.95 Cup	3.95 Bowl
NEW ENGLAND CLAM CHOWDER	2.95 Cup	3.95 Bowl
All sandwiches served w/ cole slaw & fries		
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		
MARYLAND STYLE CRAB CAKE SANDWICH		11.95
Brioche bun, remoulade sauce		
1/2 POUND HAMBURGER		10.95
-Blackened with blue cheese, brioche bun		
-Bacon and cheddar cheese, brioche bun		
Add \$1 for cup of soup		

TRADITIONAL

HADDOCK FISH & CHIPS	15.95
Tartar sauce & malt vinegar	
TWIN PETITE FILET MIGNONS (3 OZ.)	19.95
Demi glace, mashed potato & sautéed spinach	
PAN ROASTED SEA SCALLOPS	22.95
Garlic, fresh herbs & arugula	
MARYLAND STYLE CRAB CAKES	22.95
Remoulade sauce	
SURF & TURF	23.95
Grilled jumbo shrimp & Filet Mignon, mashed potato tartar sauce, demi glace & sautéed spinach	

OUT OF THE ORDINARY

BROWN SHRIMP WITH MUSHROOM RAVIOLI	17.95
Spinach, green peas & mushrooms in a light cream sauce	
BLACKENED SHRIMP & SCALLOPS	19.95
Cajun garlic sauce & mixed vegetables	
BRAZILIAN STYLE TOP SIRLOIN	19.95
Peppers, onions, pepper-jack mashed potatoes, chimichurri sauce	
SAUTEÉD ALASKAN HALIBUT	27.95
Maryland crabmeat, portabella mushrooms & meuniere butter	
CHILEAN SEA BASS	29.95
Hawaiian ginger-scallion sauce	

ASIAN FLAIR

SWEET & SOUR CHICKEN	13.95
Onions, peppers, grilled pineapple & jasmine rice	
STIR FRIED SPICY BASIL CHICKEN	13.95
Hot chili pepper & jasmine rice	
SHRIMP PHAD THAI	15.95
Rice noodles, lime, peanut & bean sprout	
SAKE BRAISED BEEF SHORTRIBS	15.95
Broccoli, mushrooms, onions, Lo Mein noodles	
THAI SHRIMP CURRY	15.95
Panang curry, papaya salad, broccoli, peppers	
GINGER ASPARAGUS SHRIMP	17.95
Asparagus, hot chili pepper, shiitake mushroom & fresh ginger	

FRESH FISH

LAKE SUPERIOR WHITEFISH	17.95
Crispy dijon crusted, lemon beurre blanc	
IDAHO RAINBOW TROUT	18.95
Mediterranean Tomato Salsa	
HONDURAN TILAPIA	18.95
Crab crusted, poached leeks, celery root, tomato beurre blanc	
ATLANTIC SALMON: Choose your preparation	19.95
-Grilled, lemon dill sauce	
-Blackened, sweet chili sauce	
YELLOW FIN TUNA: Choose your preparation	24.95
-Seared, szechwan glaze, chive potsticker, onion rings	
-Grilled, green peppercorn sauce	

PLEASE INFORM YOUR SERVER OF ANY POSSIBLE ALLERGIES