

CATCH THIRTY-FIVE

September 10, 2009

NOW FEATURING: MON-FRI, 4pm-6pm
HALF PRICE RAW OYSTERS ON THE HALF SHELL

Every Sunday, Monday, & Tuesday
Come for our most popular special
Half Price Bar Menu!!!!!!!

ASK YOUR SERVER ABOUT OUR UPCOMING EVENTS

Barnard Griffin
WINE & DINNER EVENT
SEPTEMBER 14TH 2009
ASK SERVER FOR DETAILS

APPETIZERS

Oysters served with cocktail sauce, mignonette sauce & lemon

Cockenoe Oysters from Connecticut	1.95 each
Malpeque Oysters from Prince Edward Island	1.95 each
Chilled Cocktail Shrimp, Cocktail sauce & lemon wedges	1.95 each
Seared Szechwan Scallops, Asian vegetables, chive potsticker & Szechwan glaze	9.95
Coconut Beer Battered Shrimp, Sweet chile & garlic sauce	6.95
Crispy Shrimp, Pork & Leek Potstickers, Sweet soy, chile aioli & yazu ponzu dipping sauces	6.95
Catch 35 Crab Cake, Corn relish & remoulade sauce	9.95
Flash Fried Point Judith Calamari, Grilled tofu satay & tartar sauce	7.95

SOUPS & SALADS

Roasted Red Pepper	Cup .95	Bowl 1.95
Crab Bisque	Cup .95	Bowl 1.95
House Mixed Greens, Butter head lettuce, radicchio, baby spinach, mesclun, carrots, tomatoes & tomato basil dressing		1.95
Traditional Caesar Salad, Romaine lettuce, asiago cheese & sun dried tomato parmesan crouton		2.95

FRESH FISH

Blackened Atlantic King Salmon, Sweet chili sauce, fried rice, & vegetable of the day	13.95
Crab Crusted Honduran Tilapia, Poached leeks & celery root, mashed potatoes, vegetable of the day & tomato butter sauce	12.95
Parmesan Crusted Lake Superior Whitefish, Garlic sauteed spinach, mashed potatoes & lemon meuniere butter sauce	12.95
Grilled Atlantic King Salmon, Horseradish mashed potatoes, vegetable of the day & lemon dill sauce	13.95
Seared Yellowfin Tuna, Fried rice, tempura fried onions, chive potsticker, pickled ginger & Szechwan glaze	15.95

ENTRÉE SALADS

Classic Nicoise Salad, Mixed greens, haricot vert, red potatoes, kalamata olives, red onion, hard cooked egg, white anchovies, tomatoes & dijon mustard vinaigrette	8.95
with Grilled Salmon add 3.00, with Grilled Tuna add 5.00	
Catch 35 Chopped Salad, Romaine lettuce, apple wood smoked bacon, grilled chicken, Maytag blue cheese, hard cooked egg, avocado, grape tomatoes, fresh corn, roasted red peppers & spicy caesar dressing	9.95
Seafood Salad, Butter head lettuce, poached scallops, lump crab, sweet Maine shrimp, red onion, cucumber, asparagus, avocado, tomatoes & lemon dill dressing	14.95
Surf and Turf Salad, Mixed greens, grilled beef tenderloin & gulf shrimp, grape tomatoes, crumbled blue cheese, hard cooked egg, tempura fried onions & blue cheese dressing	14.95
Crispy Caprese Salad, Baby mixed greens, panko fried fresh mozzarella, tomato confit, sliced red onions, fried basil, pesto & tomato basil dressing	9.95

SANDWICHES

All Sandwiches are served with french fries, cole slaw & pickles

Yellowfin Tuna Melt, House made tuna salad, pepper jack cheese	11.95
Sweet Maine Shrimp & Peekytoe Crab BLT, Apple wood smoked bacon, avocado & black pepper aioli	11.95
Grilled Brazilian Style Chicken Sandwich, Grilled onions & peppers, pepper jack cheese & chimichurri salsa	8.95
Crispy Panko Fried Fish Sandwich, Aged cheddar cheese, lettuce, tomato & tartar sauce	9.95
1/2 Lb. Burger, Swiss cheese, red onion marmalade, lettuce & tomato	10.95

LUNCH ENTREES

Ginger Shrimp & Asparagus, Shiitake mushrooms, red chiles, fresh rice noodle & ginger garlic sauce	12.95
Cashew Chicken, Peapods, pineapple, scallions, carrots & ginger garlic sauce	9.95
Alaskan King Crab Pasta, Fusilli pasta, roasted red peppers, asparagus & tarragon cream sauce	14.95
Fish & Chips, Tartar sauce, malt vinegar & lemon	9.95
Blackened Shrimp & Scallop, Scallions, peppers, grape tomatoes & cajun garlic sauce	13.95
Catch 35 Crab Cake & Szechwan Scallop Combination, Fried rice & vegetable of the day	14.95
Grilled Shrimp & Scallop Combination, Mashed potatoes, vegetable of the day & meuniere butter	14.95

PLEASE INFORM YOUR SERVER OF ANY KNOWN FOOD ALLERGIES
18% Gratuity will be added to parties of 5 or more
www.catch35.com

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Executive Chef: Eddie Sweeney