

Catch 35 Naperville

35 S Washington St Ste 100 60540-8913 · +16307173500 · Updated: Jan 14, 2026

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CHAMPAGNE & SPARKLING WINE 8

Cantina di Lana, Prosecco, Italy, NV	AVAILABLE OPTIONS	
		\$11.00
		\$44.00
Les Allies, Brut, France, NV	AVAILABLE OPTIONS	
		\$15.00
		\$60.00
Lanson Pere & Fils, Le Rose, France, NV		\$75.00
Charles Ellner, Champagne, France, NV		\$80.00
Jacquinet-Dumez, Dialogie, Blanc de Noir, France, NV		\$85.00
Lanson Pere & Fils, Champagne, France, NV		\$95.00
Pertois-Moriset, Rose Blanc, France, NV		\$110.00
Bollinger, Brut Special Cuvee, Champagne, France, NV		\$130.00

CHARDONNAY 19

Charm Acres, Pali Wine, Sonoma Cost, 2018	AVAILABLE OPTIONS	
		\$13.00
		\$52.00
La Crema, Monterey, CA, 2022	AVAILABLE OPTIONS	
		\$14.00
		\$56.00
Stags' Leap, Napa Valley, CA, 2022	AVAILABLE OPTIONS	
		\$16.00
		\$64.00
Mer Soleil Reserve, Santa Lucia Highlands, 2021		\$50.00
Jean-Marc Brocard, Chablis, Burgundy, France, 2021		\$60.00
Post & Beam, Oakville, CA, 2022		\$60.00
Hartford Court, Russian River Valley, CA, 2022		\$64.00
Flowers, Sonoma Coast, CA, 2022		\$65.00

Thomas Labille, Chablis, Burgundy, France, 2022	\$65.00
J. Moreau & Fils, Chablis, France, 2021	\$66.00
Wente, "Riva Ranch", Monterey, CA, 2021	\$69.00
1/2 Off on Wednesdays	
Patz & Hall, Sonoma Coast, CA, 2018	\$70.00
Orin Swift Cellars "Mannequin", CA, 2021	\$75.00
Suzor "The Sunflower", Willamette Valley, OR, 2019	\$75.00
1/2 Off on Wednesdays	
Sequoia Grove, Napa Valley, CA, 2021	\$83.00
Bouchard Aine & Fils, Pouilly-Fuisse, France, 2021	\$88.00
Rombauer, Carneros, CA, 2022	\$90.00
Jordan, Russian River Valley, CA, 2020	\$93.00
Cakebread, Napa Valley, CA, 2021	\$103.00

SAUVIGNON BLANC 17

Sand Point, CA, 2022	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Rain, Marlborough, NZ, 2022	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Chalk Hill, Sonoma County, CA, 2022	AVAILABLE OPTIONS
	\$16.00
	\$64.00
Jean-Max Roger, Menetou Salon Blanc, Loire, France 2018	\$50.00
J. de Villebois, Menetou-Salon, France, 2020	\$52.00
Beckmen, Santa Ynez Valley, CA 2022	\$53.00
1/2 Off on Wednesdays	
Sinegal, Napa Valley, CA, 2021	\$55.00
Davis Bynum, Sonoma County, CA, 2020	\$61.00
Langlois-Chateau, Sancerre, France, 2022	\$63.00
Loveblock, Marlborough, NZ, 2022	\$63.00
1/2 Off on Wednesdays	

Orin Swift Cellars "Blank Stare", Russian River Valley, CA, 2022	\$65.00
Gamble, Napa Valley, CA, 2020	\$65.00
Les Champs Clos, Sancerre, France, 2022	\$70.00
Chateau de Sancerre, Sancerre, France, 2022	\$73.00
Jayson by Pahlmeyer, Napa Valley, CA, 2021	\$78.00
Cakebread Cellars, Napa Valley, CA, 2022	\$81.00
Lail "Blueprint", Napa Valley, CA, 2016	\$98.00

WHITE VARIETALS 10

Antico Fuoco, Moscato, Italy, 2020	AVAILABLE OPTIONS
	\$9.00
	\$36.00
Rodney Strong "Upshot", White Blend, CA, 2019	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Dr. Pauly- Bergweiler, Riesling Dry, Germany, 2020	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Cantina di Lana, Pinot Grigio, Delle Venezie DOC, 2022	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Jaine, Rose, Thunderstone Vineyard, WA, 2022	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Chateau la Freynelle, Bordeaux, France, 2021	AVAILABLE OPTIONS
	\$12.00
	\$48.00
A to Z, Pinot Gris, OR, 2022	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Dr. Heyden, Riesling Spatlese, Germany, 2022	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Les Sarrins, Rose, Provence, France, 2021	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Art den Hoed, Viognier, Yakima Valley, WA, 2021	\$50.00

RED VARIETALS 14

Toso, Malbec, Mendoza, Argentina, 2020	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Banshee "Mordecai", Red Blend, CA, 2019	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Gerard Bertrand, GSM, Corbieres, France, 2019	\$60.00
Leviathan, Red Blend, CA, 2021	\$60.00
Harvey & Harriet, San Luis Obispo County, CA, 2019	\$73.00
Chappellet, Mountain Cuvee, St. Helena, CA, 2021	\$73.00
1/2 Off on Wednesdays	
Saldo, Zinfandel, Napa, CA, 2021	\$73.00
Rowen, Red Blend, Sonoma County, 2017	\$75.00
Orin Swift Cellars "Abstract", Red Blend, Napa, CA, 2021	\$78.00
Caymus-Suisun Grand Durif, Petite Sirah, Suisun Valley, CA, 2020	\$80.00
Orin Swift Cellars "8 Years in the Desert", Red Blend, CA, 2021	\$95.00
Orin Swift Cellars "Machete", Red Blend, CA, 2020	\$97.00
Justin Isosceles, Bordeaux Red Blend, Paso Robles, CA, 2019	\$120.00
Orin Swift Cellars "Papillon", Bordeaux Blend, Napa Valley, CA, 2021	\$145.00

PINOT NOIR 12

Mon Frere, California, 2022	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Pali, "Riviera", Sonoma Coast, CA, 2020	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Noble Tree, Russian River Valley, CA, 2018	AVAILABLE OPTIONS
	\$16.00
	\$64.00
Gust, Sonoma County, CA, 2020	\$56.00
Davis Bynum, Russian River Valley, CA, 2021	\$60.00
1/2 Off on Wednesdays	

Siduri, Santa Barbara County, CA, 2022	\$63.00
1/2 Off on Wednesdays	
Belle Glos, Clark & Telephone, Santa Maria Valley, CA, 2021	\$70.00
Bethel Heights Estate, Eola-Amity Hills, Willamette Valley, OR, 2021	\$75.00
Ramey, Russian River Valley, CA, 2017	\$83.00
Domaine Michelot, Burgundy, France, 2020	\$85.00
Sokol Blosser, Dundee Hills, OR, 2019	\$90.00
Patz & Hall, Sonoma Coast, CA, 2018	\$93.00

CABERNET SAUVIGNON 19

Rodney Strong, Sonoma Coast, CA, 2020	AVAILABLE OPTIONS
	\$12.00
	\$48.00
The Stag, Paso Robles, CA, 2020	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Route Stock, Napa Valley, CA, 2020	AVAILABLE OPTIONS
	\$17.00
	\$68.00
Harper Oak, Sonoma County, CA, 2021	\$50.00
Details, Sonoma County, CA, 2021	\$50.00
1/2 Off on Wednesdays	
Seven Hills, Walla Walla Valley, WA, 2022	\$55.00
Napa Cut,Napa Valley, CA, 2021	\$60.00
Canvasback, Red Mountain, WA, 2018	\$65.00
Hess, Alomi, Napa Valley, CA, 2021	\$68.00
Justin, Paso Robles, CA, 2020	\$68.00
Beringer, Knights Valley, CA, 2020	\$73.00
Mullan Road, Columbia Valley, WA, 2018	\$75.00
Daou Reserve, Paso Robles, CA, 2021	\$80.00
Round Pond "Kith & Kin", Napa Valley, CA, 2021	\$88.00
1/2 Off on Wednesdays	
Pine Ridge, Napa Valley, CA, 2021	\$95.00

Rodney Strong "Rockaway", Alexander Valley, CA, 2014	\$110.00
Jayson by Pamhleyer, Napa Valley, CA, 2019	\$135.00
Silver Oak, Alexander Valley, CA, 2018	\$140.00
Lewis Cellars, Napa Valley, CA, 2018	\$150.00

MERLOT 1

Pedestal, Columbia Valley, WA, 2017	\$120.00
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FEATURED DRINKS 2

Chardonnay, Coteaux de L'Ardeche, France, 2021	AVAILABLE OPTIONS
Discreet aromas of sage, lemon verbena and fresh almond Notes of floral, hawthorn, and citrus creating a light and refreshing finish	\$12.00
	\$48.00
Pinot Noir, Coteaux du Verdon, France, 2022	AVAILABLE OPTIONS
Distinctive aromas of cherry and nutmeg Notes of cherry, blackberry, and licorice on the palate with tannic finish	\$12.00
	\$48.00

COCKTAILS 6

Winter Chocolate Coffee	\$19.00
Buffalo Trace Bourbon, Crème de Cacao, Cazadores Cafe, Orange Bitters	
Thyme Will Tell	\$16.00
Maker's Mark, Thym Liquor, Bin No. 27 Port, Agave Syrup	
Strawberry Moscato Margarita	\$18.00
Patron Silver, Triple Sec, Fresh Strawberry Puree, Fresh Limes, Moscato	
Tequila Old Fashioned	\$21.00
Casamigos Añejo, Orange, Cherry, Agave Syrup, Bitters	
Campfire Manhattan	\$17.00
Bulleit Rye, Butterscotch Schnapps, Torched Bacon	
Mexican Mule	\$15.00
Olmea Altos Tequila, Tamarin Syrup, Lime, Ginger Ale, Tajin Rim	

MARTINIS 5

Sunset	\$16.00
Olmea Altos Tequila, Aperol, Fresh Lemon Juice, Simple Syrup, Salt, Pineapple Juice	
Dragonfly	\$16.00
Bacardi Dragonberry, Fresh Strawberry Puree, Brut, Fresh Lemon Juice	

Raspberry Limon	\$16.00
Bacardi Limon, Svedka Berry, Chambord, Sweet & Sour Mix	
Chocolate Peppermint Nog	\$17.00
Vanilla Vodka, Bailey's, Peppermint Schnapps, Crème de Cacao, Egg White, Nutmeg	
French 75	\$17.00
Bombay Sapphire Premier Cru, Fresh Lemon Juice, Simple Syrup, Brut	

BEER SELECTION 1

Heineken Zero: Non-Alcoholic	\$6.00
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IMPORT BEER 6

Stella Artois: Euro Pale Ale	\$8.00
Heineken: Light Lager	\$8.00
Corona: Pale Lager	\$8.00
Modelo Especial: Lager	\$8.00
Negra Modelo: Lager	\$8.00
Guinness: Irish Dry Stout	\$8.00

DOMESTIC BEER 2

Coors Light: Light Lager	\$6.00
Miller Lite: Light Lager	\$6.00

CRAFT BEER 6

Allagash White - Belgian Style Wheat Beer, ABV 5.2%
Half Acre - Daisy Cutter, Pale Ale, ABV 5.2%
Solemn Oath - Snaggletooth Bandana, American IPA, ABV 6.5%
New Belgium - Fat Tire, Amber Ale, ABV 5.2%
3 Floyds - Zombie Dust, American Pale Ale, ABV 6.5%
Noon Whistle - Don't Worry Be Gummy, Hazy IPA, ABV 6.8%

WHISKEY 7

Jack Daniels	\$12.00
Jameson	\$12.00

Crown Royal	\$12.00
Canadian Club	\$12.00
Seagram's 7	\$12.00
Black Bush	\$10.00
Pendleton	\$11.00

RYE 3

Bulleit Rye	\$14.00
Knob Creek Rye	\$14.00
Templeton Rye	\$14.00

PORT 4

Taylor 10 Year Tawny	\$14.00
Noval 10 Year Tawny	\$14.00
Quinta de Noval LBV 2014	\$16.00
Taylor 20 Year	\$18.00

LOUIS XIII 1

Louis XIII	AVAILABLE OPTIONS
	Half Ounce: \$100.00
	Full Ounce: \$200.00
	Two (2) Ounces: \$400.00

SCOTCH 10

Johnny Walker Red	\$12.00
Johnny Walker Black	\$14.00
Johnny Walker Blue	\$40.00
MacCallan 12 Year	\$17.00
MacCallan 18 Year	\$44.00
Glenlivet 12 Year	\$16.00
Glenlivet 18 Year	\$22.00
Talisker 10 Year	\$14.00

Balvenie 12 Year	\$15.00
Glenfiddich 12 Year	\$13.00

TEQUILA 6

Patron Silver	\$14.00
Don Julio Blanco	\$15.00
Casamigos Reposado	\$16.00
Casamigos Añejo	\$18.00
Avion RSV 44 Extra Añejo	\$30.00
Don Julio 1942	\$40.00

BOURBON 10

Maker's Mark	\$13.00
Maker's Mark "46"	\$14.00
Basil Hayden	\$14.00
Bulleit	\$14.00
Knob Creek	\$14.00
Woodford Reserve	\$14.00
Buffalo Trace	\$16.00
Four Roses Small Batch	\$16.00
Angels Envy	\$17.00
Rabbit Hole Dareringer	\$17.00

COGNACS 3

Courvoisier VS	\$12.00
Hennessy VS	\$14.00
Courvoisier VSOP	\$14.00

NON-ALCOHOLIC 4

Virgin Mai Tai	\$10.00
Mango Fusion	\$10.00

Flavored Iced Tea Mango or Peach Puree	\$8.00
2 Refills	
Strawberry Lemonade	\$8.00
2 Refills	

DESSERTS 8

Caramel Toffee Cheesecake	\$10.00
Toffee pieces - caramel sauce	
Flourless Chocolate Lava Cake	\$10.00
Chocolate hazelnut center - crème anglaise - raspberry sauce - crushed hazelnuts	
Sticky Toffee Pudding Cake	\$10.00
Toffee pieces - Crumbled dates - butter caramel sauce	
Crème Brulee	\$10.00
Rich custard with vanilla bean - encrusted with caramelized sugar	
Key Lime Pie	\$10.00
Graham cracker crust filled with light key lime custard, topped with whipped cream	
Brandy Pecan Tart	\$12.00
Caramel sauce - vanilla ice cream	
Mixed Berries	\$10.00
Strawberries - blue berries - whipped cream on the side	
Homer's Ice Cream	\$9.00
Ask your server about today's selection	

STARTERS 7

Shrimp Bisque	AVAILABLE OPTIONS
Key West shrimp	\$8.00
	\$11.00
Seared Florida Shrimp	\$19.00
Sweet chili garlic sauce	
Sauteed Calamari	\$19.00
Grilled tofu satay	
Shrimp Cocktail	\$19.00
Spicy horseradish - celery salt - cocktail sauce	
Sesame Seared Yellowfin Tuna*	\$19.00
Sashimi style - wasabi - pickled ginger - tamari soy	
Pan Seared Szechwan Scallops	\$20.00
Scallions - bell pepper - shiitake mushrooms - chive potsticker	

Oysters on the Half Shell*

Ask your server for today's selection's

AVAILABLE OPTIONS

Half Dozen: \$24.00

Dozen: \$47.00

SALADS 7

Classic Caesar Salad \$12.00

Romaine - parmesan cheese - caesar dressing

House Salad \$12.00

Mixed greens - artichoke hearts - heirloom tomatoes - red onion - carrot - balsamic dijon vinaigrette

Roasted Beet Salad \$12.00

Mixed lettuce - candied pecans - pears - cranberries - feta - dijon vinaigrette

The Wedge \$13.00

Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice

Chopped Salad \$15.00

Romaine & Iceberg - Nueske's bacon - avocado - Blue cheese crumbles - roasted red peppers - ranch

Hawaiian Poke Bowl* \$24.00

Yellowfin tuna - cilantro lime rice OR mixed lettuce - seaweed - avocado - edamame - radish - cucumber - carrots - sriracha aioli

Seafood Cobb \$25.00

Scallops - crab - Florida shrimp - avocado - heirloom tomatoes - blue cheese - hearts of palm - lemon dill dressing

WOK 3

Pad Thai \$26.00

Chicken - shrimp or short rib - rice noodle - sprouts - peanuts - egg - tofu - peppers - cabbage - Szechwan sauce

Stir Fried Shrimp & Scallops \$26.00

Wok fried scallops - shrimp - veggies - rice noodles - Szechwan sauce

Kung Pao Chicken \$26.00

Seared chicken - peanuts - veggies - peppers - scallions - Szechwan sauce - cilantro lime rice

CHICKEN / STEAK & COMBO 6

Grilled Lemon Chicken \$24.00

choice of side; Lemon cream sauce - capers

Braised Beef Short Ribs \$35.00

choice of side; Two 4oz short ribs - Demi glace

Twin Filet Mignon Medallions* \$45.00

choice of side; Two 4oz medallions - demi-glace

Maine Lobster Tail & Filet Mignon \$48.00

choice of side; 4oz lobster tail - 4oz filet mignon - demi-glace

New York Strip*	\$55.00
choice of side; 14oz Center cut strip - demi-glace	
Ribeye*	\$59.00
choice of side; 16oz bone in French cut - demi glace	

BURGER / CHICKEN / TACOS 3

House Burger*	\$17.00
no bread; Aged cheddar cheese - turf sauce - LTO - coleslaw - pickles	
Fish Tacos	\$19.00
blackened - corn tortilla; Alaskan Cod - avocado - cabbage - chipotle mayo - salsa fresca - salsa verde - Cilantro lime rice	
Steak Tacos	\$19.00
corn tortilla; Skirt Steak - avocado - cabbage - chipotle mayo - salsa fresca - salsa verde - cilantro lime rice	

FISH & LOBSTER 7

Atlantic Salmon*	\$33.00
choice of any side; Grilled - cucumbers - shallots - lemon dill - Blackened - sweet chili sauce	
Grilled Yellowfin Tuna*	\$38.00
choice of any side; Pan seared rare - avocado - jalapeno - chive potsticker - cilantro lime soy	
Seared Scallops & Shrimp Risotto	\$37.00
Scallops - tomatoes - basil pesto - parmesan cheese - beurre blanc	
Blackened Swordfish	\$38.00
choice of any side; Roasted red pepper sauce	
Catch 35 Mixed Grill	\$44.00
choice of any side; Salmon - shrimp - 4oz grilled lobster tail - beurre blanc	
Pan Roasted Chilean Seabass	\$49.00
choice of any side; Szechwan sauce - bell peppers, shitake mushrooms	
Maine Lobster Tail	\$49.00
choice of side; 8oz Grilled Maine lobster tail - drawn butter	

GREAT SIDES TO SHARE 3

Whipped Potatoes	\$11.00
Cilantro Lime Rice	\$11.00
Sauteed Spinach	\$13.00

ENTRÉE ADD ONS 3

Gulf Shrimp Skewer	\$14.00
Grilled - sweet chili garlic sauce	
Filet Mignon Medallion*	\$22.00
4oz medallion - Demi glace	
Maine Lobster Tail	\$25.00
4oz grilled tail - drawn butter	

HAPPY HOUR SPECIAL 1

Oysters ½ Price

Happy Hour Specials not available for takeout or delivery

OYSTERS ON THE HALF SHELL* 1

Oysters on the Half Shell*	AVAILABLE OPTIONS
Duxbury - Rhode Island, Massachusetts - Size: Medium, Taste: plump, buttery texture taste. Great White - Cape Cod Bay,	Half Dozen: \$24.00
MA - Size: Medium, Taste: medium salinity, green melon citrus, cucumber	Full Dozen: \$47.00

SANDWICHES - SLIDERS - TACOS 5

Cripy Fish Sandwich	\$17.00
Beer-battered Alaskan Cod - tomato - iceberg - pickles - tartar sauce - coleslaw - fries - brioche	
Nashville Chicken Sandwich	\$17.00
Spicy rub - coleslaw - chipotle aioli - pickle	
Cheeseburger Sliders	\$17.00
Cheddar cheese - house pickles - turf sauce	
Bacon Wrapped Scallop Sliders	\$18.00
Maine Scallops - peppers & onions - pepper aioli	
Dos Tacos	\$19.00
Alaskan Cod - Choice of beer-battered, blackened or tenderloin tips - Avocado - cabbage - salsa - queso - chipotle mayo - cilantro lime rice	

CLASSICS 4

Steak House Burger	\$17.00
Cheddar cheese - turf sauce - lettuce - tomato - onion - fries - brioche	
Lemon Chicken	\$24.00
Choice of side. Parmesan panko crusted - beurre blanc - capers	
Cripsy Alaskan Cod	\$26.00
Beer-battered Alaskan Cod - tartar sauce - coleslaw - fries	

Maine Lobster Roll	\$28.00
4oz. Lobster meat - mayo - Old Bay - New England style roll	

LITTLE GUPPIES MENU 5

Fish & Chips	\$12.95
Crispy fried, tartar sauce, coleslaw, fries	
Chicken Strips	\$12.95
Batter fried, BBQ sauce, fries	
Chicken Pad Thai	\$12.95
Peanuts, rice noodles, veggies, egg	
Grilled Salmon	\$14.95
4-5oz, Lemon Dill, Choice of Side	
Classic Burger	\$15.95
Cheddar cheese, fries	

SOUP & SALAD 9

Shrimp Bisque	AVAILABLE OPTIONS
	\$8.00
	\$11.00
Seafood Chowder	AVAILABLE OPTIONS
	\$8.00
	\$11.00
Classic Caesar	\$12.00
Romaine - sun-dried tomato parmesan crouton - Caesar dressing	
House Salad	\$12.00
Mixed Greens - artichoke hearts - heirloom tomatoes - red onions - carrots - dijon balsamic vinaigrette	
Roasted Beet Salad	\$12.00
Mixed Greens - candied pecans - pears- cranberries - feta - dijon vinaigrette	
The Wedge	\$13.00
Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice	
Chopped Salad	\$15.00
Romaine & iceberg - bacon - avocado - tomato - egg - blue cheese - roasted red peppers - ranch	
Hawaiian Poke Bowl*	\$24.00
Yellowfin tuna - cilantro lime rice or Romaine & iceberg - seaweed - avocado - edamame - radish - cucumber - carrots - sriracha aioli	
Seafood Cobb	\$25.00
Scallops - crab - shrimp - Romaine & iceberg - avocado - heirloom tomatoes - blue cheese - hearts of palm - lemon dill dressing	

FEATURES 4

Tuna Poke Tostadas*	\$19.00
Sashimi tuna - pickled ginger - seaweed - avocado - wasabi avocado cream - corn tostada	
Catch's Seafood Pasta	\$30.00
Scallops - shrimp - mussels - cavatappi pasta - tomato - wine broth - Parmesan crostini	
Cedar Plank Salmon*	\$34.00
Choice of side. Brown sugar soy glazed - red pepper flakes - tarragon aioli	
Yellowfin Tuna Steak*	\$38.00
Pan-seared rare - avocado - jalapeno - chive potsticker- cilantro lime soy	

COMBINATIONS 5

Seared Scallops & Shrimp Risotto	\$37.00
Scallops - tomatoes - basil pesto - spinach - parmesan - beurre blanc	
Crab Stuffed Shrimp & Braised Short Rib	\$38.00
Choice of side. 3 stuffed shrimp - 4oz shortrib - demi-glace - tartar	
Georges Bank Scallops & Short Rib Hash	\$39.00
Seared scallops - shortrib - portabella - red potato hash - pepper aioli	
Catch 35 Mixed Grill	\$44.00
Choice of side. Salmon - shrimp - 4oz grilled lobster tail - beurre blanc	
Maine Lobster Tail & Filet Mignon	\$48.00
Choice of side. 4oz lobster tail - 4oz filet mignon - demi-glace	

FISH / LOBSTER / CRAB 7

Lake Superior Whitefish	\$33.00
Choice of side. Parmesan panko crusted - heirloom tomatoes - beurre blanc	
Atlantic Salmon*	\$33.00
Choice of side. Grilled - cucumbers - shallots - lemon dill - Blackened - sweet chili garlic sauce	
Crab Stuffed Shrimp	\$34.00
Choice of side. 4 crab cake stuffed jumbo shrimp - tartar sauce	
Maryland Style Crabcakes	\$38.00
Choice of side. Caramelized peppers & onions - remoulade sauce	
Pan Roasted Chilean Seabass	\$49.00
Choice of side. Ginger scallion sauce - bell peppers - green onions - shiitake mushrooms	
Maine Lobster Tail	\$49.00
Choice of side. 7oz Grilled Maine lobster tail - drawn butter	

Red King Crab Legs	\$130.00
Choice of side. 1.25lb King Crab - Bering sea - steamed - charred lemon - butter	

STEAKS 5

Braised Beef Short Ribs	\$35.00
Choice of side. Two 4oz short ribs - demi-glace	
Twin Filet Mignon Medallions	\$45.00
Choice of side. Two 4oz medallions - demi-glace	
New York Strip	\$55.00
Choice of side. 14oz Center cut strip - demi-glace	
Ribeye	\$59.00
Choice of side. 16oz Bone in French cut - demi-glace	
Porterhouse	\$60.00
Choice of side. 18oz - LHA Reserve - demi glace	

SIDES 8

Whipped Potatoes	\$11.00
French Fries	\$11.00
Cilantro Lime Rice	\$11.00
Cheddar & Chive Biscuits	\$11.00
Ramen Noodle Stir Fry	\$13.00
Sauteed Spinach	\$13.00
Cauliflower Gratin	\$13.00
Crispy Brussels Sprouts	\$14.00

OYSTERS ON THE HALF SHELL 2

Duxbury - Duxbury, MA
Size: Medium, Taste: plump, buttery texture taste
Great White - Cape Cod Bay, MA
Size: Medium, Taste: medium salinity, green melon citrus, cucumber

MAINS 8

Catch 35 Chopped Salad
Choice of chicken or shrimp. Romaine & Iceberg – bacon – avocado – tomato – egg – blue cheese – roasted red pepper – ranch

Tuna Poke Tostadas

2 corn tostadas – sashimi tuna – pickled ginger – seaweed – avocado – wasabi cream

Bacon-Wrapped Gulf of Maine Scallop Sliders

2 Scallop sliders – peppers & onions – pepper aioli – fries – brioche

Maryland Style Crabcake

1 crabcake – peppers & onions – remoulade – choice of side

House Burger

5 oz Steakhouse burger – turf sauce - cheddar cheese – lettuce – tomato – onion – fries – brioche

Atlantic Salmon

4 oz salmon grilled – cucumber – shallots – lemon dill – choice of side – 4 oz salmon blackened – sweet chili sauce – choice of side

Filet Mignon Medallion

4 oz center cut choice medallion – demi-glaze – choice of side

Dos Tacos

Alaskan cod - Choice of beer battered, blackened or tenderloin tips - avocado - cabbage - salsa - queso - chipotle mayo - cilantro lime rice
