

# THE CATCH

## SEAFOOD ROOM & OYSTER BAR

### STARTERS

**JUMBO LUMP CRAB CAKES • 11**

remoulade | jalapeno relish

**FRIED DILL PICKLES • 8**

tabasco ranch

**FRESH GULF SHRIMP • 8 (sm) / 10 (lg)**

cooked any way you like | cocktail sauce

**GULF GROUPER FINGERS • 12**

deep fried, blackened or grilled

**SEARED AHI TUNA • 12**

sesame crusted | wasabi-soy sauce | seaweed salad

**DEEP-FRIED CALAMARI • 12**

smoked tomato aioli | shaved parmesan | lemon zest

**GARLIC-HERB MUSSELS • 9 (sm) / 15 (lg)**

chardonnay reduction | herb butter | garlic bread

**SHRIMP FAJITA EGGROLLS • 12**

shrimp | chorizo | corn | peppers | cabbage | jalapenos  
lime | cilantro | cream cheese sauce

**CRAB CLAWS • 11**

deep fried or blackened | drawn butter | lemon

**BALSAMIC BBQ SHRIMP • 12**

skewered | house-made sauce | cole slaw

**PORTOBELLO AU GRATIN • 14**

balsamic marinade | crab | roasted peppers | panko  
parmesan | white cheddar | lemon beurre blanc | basil

### FRESH CATCH

**WILD-CAUGHT SALMON • 24**    **GULF GROUPER • MKT**

**RED SNAPPER • MKT**    **RAINBOW TROUT • 26**

**KING CRAB • 35**    **YELLOWFIN TUNA • 25**

**SEA SCALLOPS • 23**    **LOBSTER TAIL • MKT**

**CATCH OF THE DAY • MKT**

### SEAFOOD DINNERS

Combine and two entrees for \$21 or three for \$25; includes salad,  
one side and hushpuppies. Served grilled, blackened or fried.

**GULF SHRIMP • 20**

**GULF OYSTERS • 20**

**CATFISH FILETS • 17**

**BAY SCALLOPS • 17**

**CALAMARI • 17**

**GATOR TAIL • 19**

### SIDES

**CORN ON THE COB • GRIT CAKE • WHITE CHEDDAR GRITS • CHIPOTLE GOUDA GRITS**

**FRENCH FRIES • COLE SLAW • MASHED POTATOES • CREAMED SPINACH**

**SAUTÉED VEGETABLES • ASPARAGUS • HOUSE OR CAESAR SALAD**

### SOUPS & SALADS

**ANDOUILLE & SEAFOOD GUMBO**

5 (cup) / 7 (bowl) | a catch classic recipe

**SOUP OF THE DAY • MKT**

cup or bowl | ask your server

**BUILD-YOUR-OWN SALAD • 10**

house or caesar

chicken, shrimp, calamari or oysters: add \$8

salmon: add \$10

### OYSTERS

**THE CATCH'S SIGNATURE OYSTERS • MKT**

baked oysters | half-shell | smoked pepper relish  
panko bread crumb | pepper jack cheese

**OYSTERS ROCKEFELLER • MKT**

spinach | bacon | parmesan | hollandaise

**RAW ON THE HALF-SHELL • MKT**

lemon | cocktail | hot sauce

**BAKED OYSTERS • MKT**

parmigiano-reggiano

**GULF OYSTERS • 10**

quarter lb. | deep fried | tabasco ranch

TRY THESE  
ENTRÉE ADD-ONS:

SHRIMP • 9

LOBSTER TAIL • MKT

BAY SCALLOPS • 9

SEA SCALLOPS • 12

OSCAR TOP • 9

**PEANUT WASABI CRUSTED TUNA • 34**

yellowfin tuna crusted with peanut and wasabi, pan seared, served over vegetables and stir-fried rice then drizzled with house-made, key lime ponzu sauce

**THICK CUT PORK CHOP • 25**

big green egg smoked thick cut chop, topped with a blackberry bourbon glaze served over mashed potatoes with a side of vegetables and garlic bread

**CHICKEN MARSALA • 24**

pan-fried, skin on breast, smothered in a mushroom marsala sauce, served over mashed potatoes with vegetables and garlic bread

**OLIVE TAPENADE SALMON • 28**

grilled and topped with sautéed green olives, kalamata olives, artichoke hearts and roasted red peppers, finished with feta cheese, fresh basil and a balsamic reduction, served over rice with a side of vegetables

**SMOTHERED GRIT CAKES • 25**

topped with sautéed gulf shrimp, grouper, scallops, spinach and mushrooms, tossed in sweet corn & ham hock bisque

**TUSCAN TROUT • 25**

pan seared rainbow trout over wild rice, drizzled with a chili, rosemary and sage-infused oil, served with a side of vegetables

**PANKO GROUPEL • 36**

fresh gulf grouper filet rubbed with creole mustard and crusted with panko bread crumbs, grilled and finished with lemon beurre blanc and fresh basil

**GRITS A GOUDA • 25**

blackened gulf shrimp and white cheddar grits, topped with gouda cream and tabasco-fried onion nest

**SHRIMP BUCKTOWN • 26**

sautéed shrimp, tasso ham, mushrooms and roasted peppers in a cajun cream over penne pasta, served with garlic bread

**SHRIMP AND GRITS • 22**

gulf shrimp sautéed with andouille sausage, peppers and onions with cajun pan gravy. served over two grit cakes

**JUMBO LUMP CRAB CAKES • 23**

two jumbo lump crab cakes, grilled and served with house-made remoulade and your choice of side

**AHI TUNA DINNER • 24**

sesame crusted tuna served cold, served with seaweed salad, wasabi soy sauce and choice of side

**SBG SNAPPER • 34**

grilled and topped with sautéed spinach, crispy bacon, gorgonzola cheese and house-made hollandaise, served over a bed of rice with a side of vegetables

**FILET MIGNON • 28**

7 oz. beef tenderloin filet char-grilled any way you like it, served with your choice of side

**16OZ RIBEYE • 29**

upper 2/3 choice ribeye grilled or blackened to your favorite temperature and served with choice of side

**ALL ENTREES  
ARE SERVED WITH  
YOUR CHOICE OF  
SALAD.**

**ENJOY DESSERT!**

**KEY LIME PIE • 6**

**CHOCOLATE PECAN PIE • 8**

**CAKE OF THE WEEK • MKT**

