

THE CATCH

SEAFOOD ROOM + OYSTER BAR



ENTREES

CHICKEN MARSALA	26
PAN FRIED CHICKEN BREAST, SMOTHERED IN A MUSHROOM MARSALA SAUCE SERVED OVER MASHED POTATOES WITH VEGETABLES AND GARLIC BREAD	
CRAB CAKE STUFFED GROUPE	41
FRESH GROUPE STUFFED WITH HOUSE MADE CRAB CAKE FILLING, TOPPED WITH HOLLANDAISE AND SERVED WITH YOUR CHOICE OF TWO SIDES	
CATCH SIGNATURE SHRIMP AND GRITS	28
GULF SHRIMP SAUTEED WITH ANDOUILLE SAUSAGE, PEPPERS, AND ONIONS WITH A CAJUN PAN GRAY AND SERVED OVER A GRIT CAKE	
JUMBO LUMP CRAB CAKES	32
TWO GRILLED, JUMBO LUMP CRAB CAKES SERVED WITH A HOUSE MADE REMOULADE AND YOUR CHOICE OF ONE SIDE	
SWEET TEA BRINED PORK CHOP	32
8OZ..GRILLED BERKSHIRE PORK CHOP BRINED TWO DAYS IN SWEET TEA & SOY SAUCE SERVED WITH YOUR CHOICE OF TWO SIDES	
AHI TUNA DINNER	32
SESAME CRUSTED TUNA COMPLIMENTED WITH A SEAWEED SALAD, WASABI, AND SOY SAUCE AND SERVED WITH YOUR CHOICE OF TWO SIDES	
FILET MIGNON	MKT
8 OZ. BEEF TENDERLOIN FILET GRILLED TO YOUR FAVORITE TEMPERATURE AND SERVED WITH YOUR CHOICE OF ONE SIDE	
RIBEYE	MKT
16 OZ. ANGUS UPPER 2/3 CHOICE RIBEYE GRILLED TO YOUR FAVORITE TEMPERATURE AND SERVED WITH YOUR CHOICE OF ONE SIDE	
SHRIMP BUCK-TOWN	28
SAUTEED SHRIMP, TASSO HAM, MUSHROOMS, AND ROASTED RED PEPPERS IN A CAJUN CREAM SAUCE OVER PENNE PASTA SERVED WITH GARLIC BREAD	

DESSERTS

KEY LIME PIE	8
NY STYLE CHEESECAKE	8
HOMEMADE BLUEBERRY CAKE	12

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STARTERS

JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE AND JALAPENO RELISH	18
FRIED JALAPEÑO DILL PICKLES SERVED WITH RANCH DIPPING SAUCE	10
FRESH GULF SHRIMP COOKED ANY WAY YOU LIKE SERVED WITH COCKTAIL SAUCE SM 9 LG 14	
SEARED AHI TUNA SERVED WITH WASABI SOY SAUCE AND SEAWEED SALAD	15
DEEP FRIED CALAMARI SERVED WITH TOMATO AIOLI, PARMESAN, AND A LEMON ZEST	14
DEEP FRIED LEMON PEPPER SHRIMP SERVED WITH RANCH DIPPING SAUCE	14
LOBSTER EGG ROLL SERVED WITH SWEET THAI CHILI SAUCE	15
DEEP FRIED GREEN TOMATOES SERVED WITH REMOULADE SAUCE	11
CRAB CLAWS, GRILLED, BLACKENED OR FRIED	MKT

SEAFOOD DINNERS

CALAMARI 22 | GULF SHRIMP 24 | BAY SCALLOPS 24

OYSTERS 25 | CATFISH 25 | CRAB CLAWS MKT | SEA SCALLOPS MKT

ALL DINNERS INCLUDE A SALAD, ONE SIDE, AND HUSH PUPPIES

COMBINATION OF TWO 28 | COMBINATION OF THREE 34

SERVED GRILLED, BLACKENED, OR FRIED

ADD 10\$ FOR CALAMARI OR CRAB CLAWS

FRESH CATCH

GULF GROUPE	35
WILD SALMON	28
RED SNAPPER	32
CATFISH	25

OYSTERS

RAW	MKT
OYSTER ROCKEFELLER	MKT
BAKED WITH PARMESAN	MKT
CATCH SIGNATURE	MKT

SIDES

5 EACH

GRIT CAKE | WHITE CHEDDAR GRITS | CHIPOTLE GOUDA GRITS
FROM SCRATCH MASHED POTATOES | SWEET POTATO SOUFFLE
FRENCH FRIES | COLE SLAW
GREEN BEANS | CREAMED SPINACH | SAUTEED VEGETABLES
BACON BRAISED GREENS | HONEY BUTTER BRUSSEL SPROUTS

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
A GRATUITY OF 20% WILL BE ADDED TO THE CHECK OF PARTIES OF 8 OR MORE.