

# THE CATCH

SEAFOOD ROOM + OYSTER BAR



## ENTREES

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<b>CHICKEN MARSALA</b>	<b>30</b>
PAN FRIED CHICKEN BREAST, SMOTHERED IN A MUSHROOM MARSALA SAUCE SERVED OVER MASHED POTATOES W/ VEGETABLES, GARLIC BREAD & SALAD	
<b>CRAB CAKE STUFFED GROUPE</b>	<b>41</b>
FRESH GROUPE STUFFED WITH HOUSE MADE CRAB CAKE FILLING, TOPPED WITH HOLLANDAISE AND SERVED WITH YOUR CHOICE OF ONE SIDE & SALAD	
<b>CATCH SIGNATURE SHRIMP AND GRITS</b>	<b>30</b>
GULF SHRIMP SAUTEED WITH ANDOUILLE SAUSAGE, PEPPERS, AND ONIONS WITH A CAJUN PAN GRAY AND SERVED OVER A GRIT CAKE & SALAD	
<b>JUMBO LUMP CRAB CAKES</b>	<b>34</b>
TWO GRILLED, JUMBO LUMP CRAB CAKES SERVED WITH A HOUSE MADE REMOULADE AND YOUR CHOICE OF ONE SIDE & SALAD	
<b>AHI TUNA DINNER</b>	<b>32</b>
SESAME CRUSTED YELLOWFIN TUNA COMPLIMENTED WITH A SEAWEED SALAD, WASABI, AND SOY SAUCE AND SERVED WITH YOUR CHOICE OF ONE SIDE & SALAD	
<b>FILET MIGNON</b>	<b>60</b>
8 OZ. BEEF TENDERLOIN FILET GRILLED TO YOUR FAVORITE TEMPERATURE AND SERVED WITH YOUR CHOICE OF ONE SIDE & SALAD	
<b>RIBEYE</b>	<b>65</b>
16 OZ. ANGUS UPPER 2/3 CHOICE RIBEYE GRILLED TO YOUR FAVORITE TEMPERATURE AND SERVED WITH YOUR CHOICE OF ONE SIDE & SALAD	
<b>SHRIMP BUCK-TOWN</b>	<b>30</b>
SAUTEED SHRIMP, TASSO HAM, MUSHROOMS, AND ROASTED RED PEPPERS IN A CAJUN CREAM SAUCE OVER PENNE PASTA SERVED WITH GARLIC BREAD & SALAD	

## DESSERTS

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<b>KEY LIME PIE</b>	<b>8</b>
<b>NY STYLE CHEESECAKE</b>	<b>8</b>
<b>HOMEMADE BLUEBERRY CAKE</b>	<b>12</b>

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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

FOR 10\$ ADD CRAB CLAWS

## FRESH CATCH

GULF GROUPE	35
WILD SALMON	38
MAHI-MAHI	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  
MAC & CHEESE | FRENCH FRIES | COLE SLAW  
CREAMED SPINACH | SAUTEED VEGETABLES

BLACK EYED PEAS | 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.