

THE CATCHRAW BAR with our fresh horseradish cocktail sauce

Long Island Littleneck Clam	1.00	Montauk Tuna Tataki	3.00
Blue Point Oyster	2.00	Oyster of the Day	Mkt
Jumbo White Shrimp	2.25		



Raw Bar Platters

Local Clams, Oysters, Shrimp,
Mussels, Tuna Tataki, Lobster

The Small 2 clams, 2 each oyster, 2 shrimp, 2 mussels, 2 tataki 19.

The Medium double the above plus 1/2 lobster 48.

The Large 8 of each plus a whole lobster 95.

BOWLS

Catch Clam Chowder <i>creamy with bacon, red potato and corn</i>	6.
LI Crab Soup <i>with fresh-caught blue claw crabs and tomato</i>	8.
PEI Mussels <i>tomato, garlic, herbs and garlic bread</i>	8.
Littleneck Clams <i>garlic, white wine, herbs and garlic bread</i>	12.
Local Steamers <i>1 1/2 pounds served with sweet drawn butter</i>	14.

SALADS

Mixed Field Greens <i>garlic croutons, dijon red wine vinaigrette</i>	6.
Caesar Salad <i>romaine hearts and shaved parmigiana</i>	8.
Iceberg Wedge <i>crumbled blue, onion, smoked bacon and tomato</i>	7.

SMALL PLATES

Catch Crab and Spinach Dip <i>with crispy pita chips</i>	9.
Clam Stuffie <i>cherrystone clams, baked spicy with loukaniko</i>	9.
Guacamole <i>house-made with chips and spicy tomato salsa</i>	10.
Shrimp Cocktail <i>the classic with fresh horseradish cocktail sauce</i>	11.
Buffalo Wings <i>chili glazed with creamy blue cheese</i>	9.
Calamari <i>Rhode Island style – spicy and crispy – with 2 dips</i>	10.

LARGE SALADS

Salmon Cobb <i>tomato, avocado, bacon, egg and blue cheese</i>	16.
Chopped Shrimp <i>romaine, green bean, tomato and creamy ranch</i>	16.
Skirt Steak Salad <i>arugula, roasted peppers and pamesan</i>	17.
Lobster Salad <i>from our tanks with a little mayonnaise and lemon</i>	16.



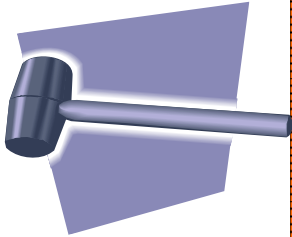
Your choice ... \$8

Chicken Fingers & Fries	Penne Marinara
Slider and Fries	Penne with Butter
Hot Dog and Fries	Mozzarella Balls

Lobster in the Rough

\$38

1-1/4 lb hard-shell lobster
1/2 lb steamers, 1/2 lb mussels,
chorizo sausage
basil mashed potatoes
fresh corn on the cob



BLUE CLAW CRABS

STEAMED EASTERN SHORE

market priced by the dozen or half dozen

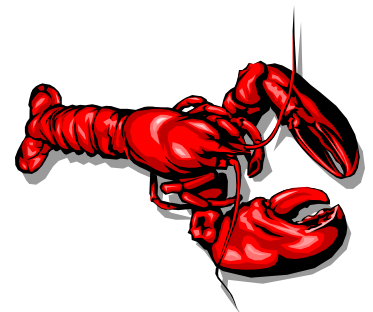
served on your table with a mallet

FRYER PLATES in 100% heart healthy canola oil

served with hand-cut fries, red cabbage slaw and Catch tartar sauce

Fresh Flounder Fish and Chips	16.
Jumbo Shrimp	19.
Day Boat Sea Scallops	18.
Whole Belly Ipswich Clams	19.
Seafood Platter <i>some of everything and a crab & salmon cake</i>	22.

Lobsters



Steamed or Stuffed with Jumbo Lump

Crab Imperial (add \$5)

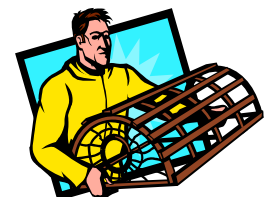
Market Priced Hard-shells from Maine and Canada



Surf and Turf

1-1/4 pound steamed hard-shell lobster
6 ounce grilled black angus NY sirloin
with basil mashed potatoes and fresh corn

\$38



An 18% gratuity may be added to parties of 8 or more.

Executive Chef Eric Miller

Chef de Cuisine Amed Elsheikh

LARGE PLATES SEAFOOD

Tuna	<i>tomato, sun-dried tomato, garlic, herbs over basil mashed</i>	21.
Local Flounder	<i>lemon, butter, capers and basil mashed potatoes</i>	21.
Atlantic Salmon	<i>herb crusted and roasted with basil mashed</i>	19.
Day Boat Sea Scallops	<i>with tomatoes, shallots and couscous</i>	21.
Jumbo Shrimp	<i>garlic, lemon, white wine over vegetable rice</i>	21.
Atlantic Cod	<i>local clams, tomato, garlic, herbs and spicy mashed</i>	19.
Crab Salmon Cake	<i>with tomato corn relish and herb butter</i>	20.

WHOLE FISH

Different fish every day priced at market

*Oven roasted with fresh herbs, lemon, extra virgin olive oil
with fresh sweet corn and basil mashed potatoes*

LARGE PLATES MEAT AND POULTRY

Organic Chicken	<i>herb roasted with mashed potatoes</i>	16.
Skirt Steak	<i>marinated and wood grilled with hand-cut fries</i>	22.
NY Sirloin Steak	<i>wood grilled with herb butter and spice fries</i>	28.
BBQ Baby Back Ribs	<i>chipotle glazed with potato and corn</i>	18.

LARGE PLATES PASTA

Spaghetti Clams	<i>white wine, garlic, fresh herbs and pepper flakes</i>	18.
Shrimp Penne	<i>with fresh mozzarella and tomato cream sauce</i>	21.
Vegetarian Shells	<i>vegetables, garlic and extra virgin olive oil</i>	17.

SANDWICHES

served with hand-cut fries and red cabbage cole slaw

Flounder	<i>with chipotle mayo, melted cheddar, tomato and avocado</i>	10.
Clam Roll	<i>whole belly Ipswich clams on a toasted potato roll</i>	15.
Grilled Cheddar and LI Vine-ripened Tomato	<i>Vermont cheddar</i>	9.
Grilled Chicken Breast	<i>with avocado, tomato and jack cheese</i>	11.
Salmon BLT	<i>with avocado mayo and thick-cut bacon</i>	12.

Lobster Roll

The Catch Specialty

fresh-shucked Maine lobster on a potato roll
with Catch slaw and hand-cut fries

\$16

Jack Burger

10 ounces 100% black angus beef
with lettuce, tomato, red onion, Alice's
russian dressing and melted monterey jack
cheese with cole slaw and hand-cut fries

\$10

Double Burger for \$16