

THE CATCH RAW BAR with two dipping sauces

Long Island Littleneck Clam	1.00	Montauk Tuna Tataki	3.00
Blue Point Oyster	2.00	Local Fluke	2.50
Jumbo Shrimp	2.00	Day Boat Sea Scallop	3.00



Raw Bar Platter

2 of everything and 1/2 lobster 32.00

BOWLS

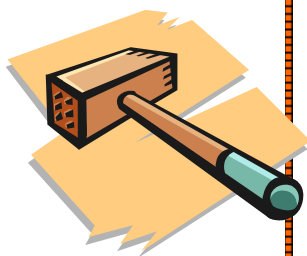
Catch Clam Chowder <i>red potato, corn and smoked bacon</i>	6.
PEI Mussels <i>tomato, garlic, herbs and garlic bread</i>	8.
Littleneck Clams <i>garlic, white wine, herbs and garlic bread</i>	10.
Local Steamers <i>1 1/2 pounds served with sweet drawn butter</i>	12.

SALADS

Mixed Field Greens <i>garlic croutons, dijon red wine vinaigrette</i>	6.
Roasted Beets <i>white beans, red onion, crispy goat cheese</i>	9.
Baby Romaine <i>shaved grana padana and caesar dressing</i>	8.

SMALL PLATES

Catch Crab and Spinach Dip <i>with crispy pita chips</i>	9.
Clam Stuffie <i>cherrystones with jumbo lump crab and herb butter</i>	9.
Shrimp Cocktail <i>the classic with fresh horseradish cocktail sauce</i>	10.
Buffalo Wings <i>chili glazed with creamy blue cheese</i>	9.
Calamari <i>crispy, corn meal dusted with two dipping sauces</i>	10.



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% canola oil

Served with Hand-cut Fries, Famous Catch Slaw and House-made Tartar Sauce

Fresh Flounder Fish and Chips	16.
Jumbo Shrimp	17.
Whole Belly Ipswich Clams	19.
Crab and Salmon Cake	17.
Mixed Plate <i>shrimp, crab cake, flounder and clams</i>	22.



Your choice ... \$8

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

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

LARGE PLATES SEAFOOD

Tuna Steak	<i>pan seared with tomato, garlic, black olives, herbs</i>	21.
Local Flounder	<i>almonds, lemon, butter and parsley</i>	18.
Striped Bass	<i>littleneck clams, tomato, garlic, and herbs</i>	18.
Atlantic Salmon	<i>grilled, herb crusted with spinach</i>	19.
Day Boat Sea Scallops	<i>with tomato ragout and red wine glaze</i>	19.
Jumbo Shrimp	<i>garlic, lemon, white wine and parsley over risotto</i>	20.

WHOLE FISH CHARCOAL GRILLED

Different fish every day priced at market

LARGE PLATES MEAT AND POULTRY

Fried Chicken	<i>free range with mashed potato and gravy</i>	16.
Skirt Steak	<i>marinated and wood grilled with hand-cut fries</i>	19.
NY Sirloin Steak	<i>black angus wood grilled with spice fries</i>	24.

LARGE PLATES PASTA

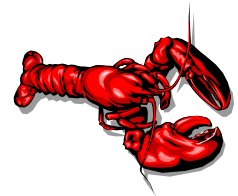
Spaghetti Seafood	<i>in a spicy tomato broth with fresh herbs</i>	19.
Shrimp Penne	<i>with fresh mozzarella and tomato cream sauce</i>	18.

Surf and Turf

1 pound steamed lobster
6 ounce NY sirloin steak
potatoes and vegetable

\$28

Lobsters



Steamed or
Stuffed with Crab
Imperial (add \$4)

Market priced in all sizes

SANDWICHES

served with Hand-cut Fries and the Famous Catch Slaw

Flounder	<i>with chipotle mayo, melted cheddar, tomato and avocado</i>	9.
Grilled Chicken Breast	<i>with avocado, tomato and jack cheese</i>	9.
Skirt Steak	<i>with bbq onions, melted mozzarella and roast pepper</i>	11.

Lobster Roll

The Catch Specialty

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

\$15

also available as a salad

Jack Burger

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

\$10

Double for \$16