



EXECUTIVE CHEF  
**KYLE WOODRUFF**

# Catch 31

FISH HOUSE AND BAR

MENU  
**BRUNCH**

**DOCK TO TABLE** Catch 31 proudly offers the finest selection of seafood in Coastal Virginia. Our culinary team procures locally and regionally sourced ingredients to create and prepare dishes that have a modern approach with classic roots to the Mid Atlantic.

## STARTERS

### WOOD OVEN BAKED OYSTERS \$12

Applewood Bacon and Sweet Potato Stuffing, Gruyere Cheese

### FLASH FRIED "HOT" CALAMARI \$13

Bread and Butter Pickles, Honey Butter Hot Sauce, Tartar Sauce

### STEAMED CHERRYSTONE CLAMS \$14

Mirepoix, Clam Velouté, Crostini

### WOOD OVEN BAKED SPINACH ARTICHOKE DIP \$11

Creamed Spinach and Artichokes, Provencal Breadcrumbs

Add Crab \$6

### BOARDWALK FRIES \$8

Crispy Potato Curis, Old Bay, Pecorino, Cheese Sauce, Ketchup

## SOUPS AND SALADS

(Add to any salad Chicken \$5 | Shrimp \$6 | Scallops \$10  
Crab Cake \$10 | Catch of the Day \$10)

### HOT POT STEW \$8

Fish, Shellfish, Bell Pepper, Onion, Tomato Broth, Crostini

### LENTIL SOUP \$7

Virginia Ham, Sweet Potato, Kale

### CAESAR \$9

Crisp Romaine, Shaved Pecorino, Tomatoes, Garlic Croutons

### MIXED GREEN SALAD \$8

Salad Greens, Cucumber, Tomatoes, Red Onion, Lemon Herb Vinaigrette

### 31ST STREET COBB \$10

Tomato, Hard Boiled Egg, Applewood Bacon, Avocado,  
Blue Cheese Dressing

### MINI MIXED GREEN OR CAESAR \$4

## HANDHELDS

### ROCKFISH REUBEN \$12

Crispy Rockfish, Sauerkraut, Swiss, Russian Dressing, Marble Rye

### CRISPY HOT CHICKEN SANDWICH \$14

Spicy Fried Chicken Breast, Lettuce, Tomato, Pickle, Brioche Bun

### HALF POUND BURGER \$14

8oz Hereford Beef Burger, Lettuce, Tomato, Onion, Pickle  
Choice of Cheese: American, Cheddar, Swiss, Crumbled Blue  
Add Bacon \$2 | Add Crabmeat \$6

### SALACIA STEAKHOUSE BURGER \$16

Hand Pressed Virginia Beef Patty, Cheddar, Applewood Bacon,  
Charred Tomato Onion Relish, Truffle Parmesan Potato Twists

### THE OCEANFRONT BLT \$7

Toasted Country White, Green Leaf Lettuce, Tomato, Applewood  
Bacon, Herb Mayonnaise

CLASSIC TURKEY CLUB ADD \$5 | SIGNATURE "SLT" ADD \$10

### SURFER TACOS \$14

Choice of Carne Asada or Blackened Fish  
Flour Tortilla, Avocado, Pickled Cabbage, Cotija Cheese,  
Pico De Gallo, Chipotle Aioli

### ULTIMATE CRAB CAKE SANDWICH \$16

Caper Remoulade, Lettuce, Tomato, Pickle, Brioche Bun

### PIT BEEF FRENCH DIP \$13

Shaved Virginia Raised Beef, Gruyere, Cuban Bread, Onion Beef Broth

### COASTAL VIRGINIA PO'BOY \$14

Choice of Fried Shrimp or Fried Oyster  
Lettuce, Tomato, Pickle, Cuban Bread, Bistro Sauce

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.







# Catch 31

FISH HOUSE AND BAR

## RAW BAR AND STEAMER

(ALL RAW SEAFOOD SERVED WITH "APPLE PIE" MIGNONETTE AND COCKTAIL SAUCE)

**\*TODAY'S FRESH SHUCKED OYSTERS**  
(SOLD IN 3) \$6  
Raw or Steamed

**CLASSIC COCKTAIL**  
Cocktail Sauce, Cucumber Salad  
Shrimp **\$12** | Lobster **\$16**

**\*TUNA POKE \$14**  
Ginger Soy Dressing, Togarashi Scented Wonton,  
Wakame, Micro Cilantro

**OLD BAY SCENTED PEEL & EAT SHRIMP**  
½ pound **\$13** | 1 pound **\$22**

**ALASKAN KING CRAB LEGS \$40**  
1 pound, Drawn Butter

**ATLANTIC SHELLFISH TOWER \$50**  
1½ dozen Cape Charles Oysters,  
1 dozen Cherrystone Clams,  
Marinated Lump Crabmeat, Cocktail Shrimp,  
Sauce Louis

**\*ULTIMATE CATCH TOWER \$99**  
1 dozen Cape Charles Oysters,  
½ dozen Cherrystone Clams,  
Marinated Lump Crabmeat, Cocktail Shrimp,  
1 pound Maine Lobster,  
1 pound Alaskan King Crab, Sauce Louis

**\*ENHANCE YOUR TOWER**

¼ pound Tuna Poke	\$10
½ pound Cocktail Shrimp	\$14
1 pound Lobster	\$25
1 pound Alaskan King Crab	\$40



## \*OYSTER SELECTION

## SEASIDE BRUNCH

(SERVED FROM 11AM-3PM)

**NEPTUNE'S OMELET \$12**  
Crab Hollandaise, Virginia Ham, Diced Asparagus, Goat Cheese

**MAKE YOUR OWN OMELET \$12**  
Prepared with Cage Free Eggs, Egg Whites or Egg Beaters.  
Choose from Red Onions, Bell Peppers, Mushrooms, Diced  
Tomatoes, Spinach, Ham, Bacon, Sausage, Goat Cheese, Cheddar,  
Swiss, American, Mozzarella, Served with Catch 31 Potatoes

**CRÈME BRÛLÉE FRENCH TOAST \$11**  
Battered with Crème Brûlée Batter & Griddled. Whipped Cinnamon Pecan  
Butter and Maple Syrup. Topped with Strawberries and Powdered Sugar

**CHICKEN AND WAFFLES \$12**  
Spicy Buttermilk Marinated Chicken, Malted Cornmeal Waffle,  
with Whipped Butter and Maple Syrup

**HANKERING FOR HASH \$15**  
House Made Corn Beef Hash, Shredded Potatoes, Peppers,  
Onions, and Poached Eggs

**EGGS CHESAPEAKE \$13**  
Griddled English Muffins, Warm Rockefeller Mix, Fried Oysters,  
Poached Eggs, Hollandaise

**AVOCADO TOAST \$11**  
Chargrilled French Bread, Sliced Avocado, Mixed Greens Tossed in  
Lemon Vinaigrette, Toybox Tomato Halves, Bacon, Balsamic Syrup

**TRADITIONAL \$11**  
Toasted English Muffin, Canadian Bacon, Poached Eggs,  
Hollandaise, Catch 31 Potatoes  
**Add Crab \$6**

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