

THANK YOU FOR DINING WITH US. WE ARE BEYOND GRATEFUL TO BE SERVING OUR PATRONS AGAIN, WE TRULY APPRECIATE YOUR SUPPORT! DUE TO OCCUPANCY RESTRICTIONS PLEASE BE MINDFUL OF THE 2 HOUR TIME LIMIT FOR YOUR TABLE .

Catch 31

FISH HOUSE AND BAR TM

DINNER MENU

RAW BAR:

THE ATLANTIC TOWER-\$60
 18 OYSTERS, 6 TOP NECK CLAMS, 1/2 LB SMOKED PEI MUSSELS,
 COCKTAIL SHRIMP, CHAMPAGNE MIGNONETTE, LOUIS SAUCE

ENHANCE YOUR TOWER

1 LB SNOW CRAB LEGS -\$40	1 LB MAINE LOBSTER -\$30
1/4 LB TUNA POKE -\$10	COCKTAIL SHRIMP -\$14

RAW OYSTERS- (3 EACH)-\$8

BLUE POINT, CT SEWANSECOTT,VA BIG ISLAND, VA
 JAMES RIVER, VA

STEAMED SNOW CRAB LEGS -\$40

1 POUND, COCKTAIL SAUCE, LEMON, BUTTER

OLD BAY SCENTED PEEL & EAT SHRIMP

HALF POUND- \$14 POUND- \$25

CLASSIC SHRIMP COCKTAIL-\$14

COCKTAIL SAUCE, CUCUMBER SALAD, LEMON

SOUPS AND SALADS:

HOT POT STEW-\$9

FRESH FISH, SHELLFISH, PEPPERS, ONION, AND TOMATO BROTH

NEW ENGLAND CLAM CHOWDER -\$9

FRESH CLAMS, BACON, CELERY, ONION, CREAMY BROTH

CLASSIC CAESAR SALAD-\$10

CRISP ROMAINE, SHAVED PECORINO, TOMATOES, GARLIC CROUTONS

MIXED GREEN SALAD-\$10

SALAD GREENS, CUCUMBER, TOMATOES, RED ONION, CROUTONS,
 LEMON HERB VINAGRETTE

ADD TO ANY SALAD :

CHICKEN: \$5, SHRIMP: \$6, CALAMARI: \$10, CRAB CAKE: \$10, SALMON: \$10

STARTERS:

FLASH FRIED "HOT" CALAMARI-\$14

FRESH CALAMARI, SWEET AND SPICY GLAZE,
 BREAD & BUTTER PICKLES ON THE SIDE

SPINACH AND ARTICHOKE DIP -\$11

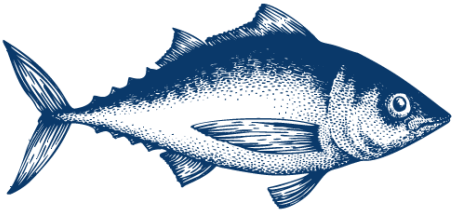
CREAMED SPINACH, ARTICHOKE, PROVENCAL BREADCRUMBS,
 PITA CHIPS, ADD CRAB -\$6

CRAB CAKE APPETIZER -\$16

SIGNATURE ULTIMATE CRAB CAKE, CUCUMBER SALAD,
 MICRO CILANTRO

POKE BOWL- \$15

AHI TUNA, SEASONED RICE, SEAWEED SALAD,
 SPRING VEGETABLES, YUMMY SAUCE, CRISPY FRIED ONION



TODAY'S FRESH CATCH

CHEF'S PREPERATIONS:

WOOD GRILLED, BLACKENED, OR SIGNATURE BRONZED

FRESH CATCH IS SERVED WITH ROASTED POTATOES,
 BRAISED KALE, CITRUS BUTTER, MICRO GREENS

ENTREES:

FISH AND CHIPS-\$22

FRESH HADDOCK, CRISPY FRIES, COLESLAW

CRAB CAKES-\$32

(2) SIGNATURE CRAB CAKES, RICE PILAF, GREEN BEANS, TARTAR SAUCE

ROASTED TOMATO ALFREDO-\$27

BLACKENED CHICKEN, ROASTED TOMATO, BROCCOLLI, PENNE PASTA, MICRO
 GREENS

SALACIA'S SIGNATURE TRUFFLE LOBSTER MAC & CHEESE-\$29

LOBSTER, TRUFFLE MORNAY SAUCE, CAVATAPPI PASTA, ROASTED WILD
 MUSHROOMS, BREADCRUMBS, MICRO ARUGULA

SHRIMP & SCALLOPS-\$36

HEAD ON SHRIMP, SCALLOPS, ROASTED POTATOES, BRAISED GREENS,
 TOMATOES, CITRUS BUTTER, MICRO ARUGULA

BRANZINO-\$39

WHOLE GRILLED BRANZINO, ROASTED POTATOES, BRAISED GREENS,
 TOMATOES, CITRUS BUTTER, MICRO GREENS

GRILLED ANGUS BEEF FILET MIGNON -\$37

ROASTED RED POTATOES, GREEN BEANS, MICRO GREENS

SALMON -\$30

ARTIC ORGANIC FARM RAISED, DEEP ORANGE, DENSE TEXTURE

YELLOW-FIN TUNA -\$37

ATLANTIC LINE CAUGHT, DEEP COLOR, FIRM TEXTURE, AND FLAVOR

ROCKFISH (VA, MD) -\$37

MID-ATLANTIC, FLAKY WHITE FISH, MILD FLAVOR

MAHI -\$35

ATLANTIC, OFF WHITE, FIRM TEXTURE, MILD FLAVOR

*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.

WINES BY THE GLASS

RUFFINO \$9 | \$38
PROSECCO, VENETO

MUMM \$12 | \$50
BRUT PRESTIGE, NAPA

ROSEHAVEN \$9 | \$38
ROSE, CALIFORNIA

RUFFINO IL DUCALE \$10 | \$50
PINOT GRIGIO, ITALY

KIM CRAWFORD \$12 | \$50
SAUVIGNON BLANC, MARLBOROUGH

CHÂTEAU STE. MICHELLE \$8 | \$34
RIESLING, COLUMBIA VALLEY

MAISON LOUIS JADOT \$11 | \$46
CHARDONNAY, BURGUNDY

SONOMA-CUTRER VINEYARDS \$14 | \$58
CHARDONNAY, SONOMA COAST

A TO Z WINEWORKS \$13 | \$54
PINOT NOIR, OREGON

SEVEN FALLS \$10 | \$42
MERLOT, WAHLUKE SLOPE WA

COLUMBIA WINERY \$9 | \$38
RED BLEND, WASHINGTON

TRAPICHE OAK CASK \$12 | \$50
MALBEC, MENDOZA

WILLIAM HILL \$13 | \$54
SAUVIGNON, CENTRAL COAST

WINES BY THE BOTTLE

CHARDONNAY

CHARLES SMITH EVE COLUMBIA VALLEY, 2017 \$32

ELENA WALCH ITALY, 2016 \$40

NIELSON BY BYRON SANTA BARBARA, 2016 \$64

J LOHR RIVERSTONE, MONTEREY, 2016 \$40

SAUVIGNON BLANC

MATUA VALLEY MARLBOROUGH, 2017 \$32

PONGA MARLBOROUGH, 2017 \$38

HESS SHIRTAIL RANCH NORTH COAST, 2017 \$42

LEGEND BORDEAUX BLANC FRANCE, 2017 \$55

OTHER WHITES

ANNALISA PINOT GRIGIO, VENETO, 2017 \$32

J VINEYARDS PINOT GRIS, CALIFORNIA, 2018 \$38

BARBOURSVILLE PINOT GRIGIO, VIRGINIA, 2017 \$48

S.A PRÛM ESSENCE RIESLING, MOSEL, 2017 \$34

ELIO PERRONE MOSCATO D'ASTI, ITALY, 2018 \$42

REDS BY THE BOTTLE

PINOT NOIR

MEIOMI CALIFORNIA, 2017 \$46

ANNABELLA RUSSIAN RIVER, 2015 \$40

MONTINORE ESTATE WILLAMETTE VALLEY, 2017 \$43

LOVE, OREGON BY R STUART SONOMA, 2017 \$45

MACMURRAY ESTATES CENTRAL COAST, 2016 \$54

CABERNET SAUVIGNON & BORDEAUX BLEND

SEVEN FALLS WINERY WALUKE FALLS, 2014 \$40

KATHERINE GOLDSCHMIDT CALIFORNIA, 2018 \$56

KULETO ESTATE INDIA INK RED WINE NAPA, 2015 \$52

JUSTIN CENTRAL COAST, 2016 \$64

BOXWOOD ESTATE "TOPIARY" VIRGINIA, 2016 \$59

MERLOT AND ZINFANDEL

SWANSON VINEYARD "CYGNET" NAPA, 2016 \$56

STAGS LEAP WINERY MERLOT, 2016 \$82

ANCIENT PEAKS ZINFANDEL, PASO ROBLES, 2017 \$46

REDS FROM AROUND THE WORLD

ELDERTON ESTATE SHIRAZ, AUSTRALIA, 2016 \$48

SHATTER GRENACHE, FRANCE, 2017 \$75

LOCATIONS "I" ITALIAN BLEND, ITALY \$50

CASA BRANCAIA "TRE" TUSCANY, 2014 \$40

BARBOURSVILLE RESERVE CAB FRANC, VA, 2015 \$57

CANTANA ALTA MALBEC, ARGENTINA, 2015 \$97

LIBATIONS

THE HEAD ANCHO \$14
EL JIMADOR TEQUILA, ANCHO REYES LIQUEUR, FRESH LIME JUICE, SIMPLE SYRUP

THE WALDORF \$16
GEORGE DICKEL RYE, SWEET VERMOUTH, ABSINTHE, ANGOSTURA BITTERS

CASA MANZANA \$16
CASAMIGOS MEZCAL, LAIRD'S APPLEJACK, FERNET BRANCA, SWEET VERMOUTH, MARASCHINO LIQUEUR

HOTEL SPECIAL \$12
KRAKEN RUM, APRICOT LIQUEUR, DEMERARA SYRUP, FRESH LIME JUICE

GARRICK CLUB PUNCH \$14
NOELT'S GIN, MARASCHINO LIQUEUR, SIMPLE SYRUP, FRESH LEMON JUICE, CLUB SODA

ITALIAN SAILOR \$13
SAILOR JERRY RUM, GALLIANO LIQUEUR, PINEAPPLE JUICE, FRESH LIME JUICE, PROSECCO

THE WAY TO THE EGRESS \$16
GUNPOWDER GIN, APRICOT BRANDY, FRESH LEMON JUICE

DUTCH PIMM'S \$14
KETEL ONE VODKA, PIMM'S NO. 1, FRESH LEMON JUICE, GINGER BEER

THE SHEPARD'S CURE \$14
WOODFORD RESERVE BOURBON, NEW AMSTERDAM GIN, FRESH LIME JUICE, ANGOSTURA BITTERS, GINGER ALE

WARD EIGHT \$12
TIN CUP AMERICAN RYE, FRESH LEMON JUICE, ORANGE JUICE, GRENADINE

THE CLASSICS

CATCH CRUSH (ORANGE OR COLADA) \$12
MADE WITH EFFEN BLOOD ORANGE VODKA

CATCH MULE \$12
TITO'S VODKA, GOSLINGS GINGER BEER, FRESH LIME JUICE

CATCH MOJITO \$12
CAPTAIN MORGAN WHITE RUM, SIMPLE SYRUP, FRESH MINT, MUDDLED LIME

CATCH MARGARITA \$12
DON JULIO BLANCO, TRIPLE SEC, FRESH LIME JUICE, SPLASH OF AGAVE

CATCH OLD FASIONED \$12
"MAKER'S 31- BEST CATCH" MAKER'S MARK PRIVATE SELECT, SIMPLE SYRUP, ORANGE BITTERS

CATCH MANHATTAN \$12
JIM BEAM BOURBON, SWEET VERMOUTH, ANGOSTURA BITTERS

CATCH MARTINI (VODKA OR GIN) \$12
NEW AMSTERDAM, DRY VERMOUTH, OLIVE BRINE

BOTTLED BEER:

BUD LIGHT \$4
COORS LIGHT \$4
BUDWEISER \$4
MICHELOB ULTRA \$5
CORONA \$6
HEINEKEN \$6
HEINEKEN o.o NA \$6

DRAFT BEER:

STELLA \$7
BLUE MOON \$5
BUD LIGHT \$5
VIENNA LAGER \$7
HOPTOPUS DIPA \$8
GUINNESS \$7
GRAPEFRUIT SCULPIN \$8
YUENGLING \$5

Catch 31
FISH HOUSE AND BAR™