

Catch 31 LUNCH MENU

FISH HOUSE AND BAR TM

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 .

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

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



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 -\$10

CRAB CAKE APPETIZER -\$16
 SIGNATURE ULTIMATE CRAB CAKE, CUCUMBER SALAD, MICRO CILANTRO

POKE BOWL- \$15
 AHI TUNA, SEASONED RICE, SEAWEED SALAD, SPRING VEGETABLES, YUMYUM SAUCE, CRISPY FRIED ONION

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

HANDHELDS:

(CHOICE OF: FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, OR GREEN BEANS)

HALF POUND BURGER-\$17
 CLASSIC ALL AMERICAN BURGER, LETTUCE, TOMATO, ONION
 CHOICE OF CHEESE: AMERICAN, CHEDDAR, SWISS, CRUMBLER BLUE CHEESE
 ADD BACON: \$2

CRAB CAKE SANDWICH-\$18
 TARTAR SAUCE, LETTUCE, TOMATO, RED ONION, PICKLE, BRIOCHE BUN

SURFER TACO-\$15
 BLACKENED FISH , FLOUR TORILLA, SLAW, FRESH PICO, AVOCADO, QUESO FRESCO, CHIPOTLE AIOLI

BEER BATTERED FISH SANDWICH-\$16
 LOCAL BEER BATTERED FRESH HADDOCK LETTUCE, TOMATO, ONION, TARTER SAUCE, BRIOCHE BUN

CRISPY HOT CHICKEN SANDWICH-\$17
 FRIED CHICKEN BREAST, TOMATO, COLESLAW, BREAD & BUTTER PICKLES, BRIOCHE BUN

LUNCH ENTREES:

FISH AND CHIPS-\$22
 FRESH HADDOCK, CRISPY FRIES, COLESLAW

ROASTED TOMATO ALFREDO-\$27
 BLACKENED CHICKEN, ROASTED TOMATO, BROCCOLLI, PENNE PASTA, MICRO GREENS

*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.

TO GO ALCOHOLIC BEVERAGES ARE TO BE CONSUMED AT HOME NOT IN PUBLIC.

THANK YOU FOR DRINKING RESPONSIBLY

WINES BY THE GLASS

RUFFINO PROSECCO, VENETO	\$9 \$38
MUMM BRUT PRESTIGE, NAPA	\$12 \$50
ROSEHAVEN ROSE, CALIFORNIA	\$9 \$38
RUFFINO IL DUCALE PINOT GRIGIO, ITALY	\$10 \$50
KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH	\$12 \$50
CHÂTEAU STE. MICHELLE RIESLING, COLUMBIA VALLEY	\$8 \$34
MAISON LOUIS JADOT CHARDONNAY, BURGUNDY	\$11 \$46
SONOMA-CUTRER VINEYARDS CHARDONNAY, SONOMA COAST	\$14 \$58
A TO Z WINEWORKS PINOT NOIR, OREGON	\$13 \$54
SEVEN FALLS MERLOT, WAHLUKE SLOPE WA	\$10 \$42
COLUMBIA WINERY RED BLEND, WASHINGTON	\$9 \$38
TRAPICHE OAK CASK MALBEC, MENDOZA	\$12 \$50
WILLIAM HILL SAUVIGNON, CENTRAL COAST	\$13 \$54

WHITES 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

HOUSE COCKTAILS

CATCH OLD FASHIONED \$12
BULLEIT, CHERRY HERRING, ORANGE BITTERS

CLASSIC CATCH CRUSH \$10
KETLE ONE VODKA, TRIPLE SEC, ORANGE JUICE

CATCH CLASSIC TITO'S MULE \$10
KETLE ONE VODKA, LIME JUICE, GINGER BEER

CLASSIC CATCH MOJITO \$11
BACARDI SILVER, MINT, LEMON & LIME WEDGES, LEMON LIME SODA

FLAVORED MOJITOS:
DRAGONBERRY \$11
WATERMELON \$11
LEMON LIME \$11

FLAVORED MULES :
RED BERRY MULE -\$10
COCONUT MULE -\$12
PEACH MULE -\$12
STRAWBERRY MULE -\$10

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

