

THANKSGIVING 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 SEASIDES,VA BIG ISLAND, VA LYNNHAVEN, 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:

BUTTERNUT SQUASH SOUP-\$9

BUTTERNUT SQUASH, CRÈME FRAICHE

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

KALE SALAD-\$11

KALE, BUTTERNUT SQUASH, TOASTED SUNFLOWERS, TOASTED PEPITAS, ONION, WHITE CHEDDAR, HONEY LIME VINAIGRETTE



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 .

ENTREES:

CRAB CAKES-\$32

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

SCALLOP SHRIMP & GRITS-\$36

SCALLOPS, SHRIMP, WHITE CHEDDAR GRITS, WILTED SWISS CHARD, CAJUN TOMATO CREAM

BRANZINO-\$39

WHOLE GRILLED BRANZINO, POTATO PUREE, BRAISED GREENS, TOMATOES, CITRUS BUTTER, MICRO GREENS

"THE GOBBLER" SANDWICH-\$19

SLICED TURKEY, CRANBERRY SAUCE, MAYO, CORNBREAD STUFFING, SWEET POTATO PUREE, POTATO PUREE, WHITE BREAD

TRADITIONAL TURKEY DINNER-\$35

FRIED TURKEY BREAST, CONFIT THIGH MEAT, GREEN BEANS, CORNBREAD STUFFING, SWEET POTATO PUREE, POTATO PUREE, CRANBERRY SAUCE, GRAVY.

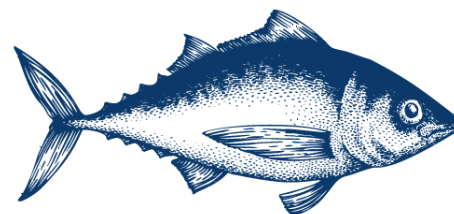
* FAMILY STYLE-\$125 (FEEDS 4PPL) SERVED FAMILY STYLE

PORK TENDERLOIN-\$36

BAKED APPLES, SWEET POTATO PUREE, POTATO PUREE, CANDIED CARROTS, CORN PUDDING.

PRIME RIB-\$45

POTATO PUREE, GREEN BEANS, CANDIED CARROTS, GRILLED TOMATO, AU JUS



TODAY'S FRESH CATCH

CHEF'S PREPERATIONS:

WOOD GRILLED, BLACKENED, OR SIGNATURE BRONZED

SALMON -\$30

WHITE BEAN CASSOULET, SWISS CHARD, CITRUS BUTTER

ROCKFISH (VA,MD) -\$37

SWEET POTATO PUREE, BRAISED KALE

*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

LUNE ET SOLEIL LAKE COUNTY, 2014 \$67

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

OMEN ROGUE VALLEY, 2016 \$45

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

BERAU ZINFANDEL, SONOMA COUNTY, 2014 \$65

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

NUMANTHIA "TERMES" TORO, SPAIN, 2012 \$71

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

CANNED BEER:

BUD LIGHT \$4
COORS LIGHT \$4
BUDWEISER \$4
MICHELOB ULTRA \$5
HEINEKEN \$6
HEINEKEN 0.0 NA \$6
NEW REALM HAZY LIKE A FOX \$9
BACK BAY ORANGE CRUSH IPA \$9
SLY CLYDE SUBMERSIVE CIDER \$9
GOLDEN ROAD MANGO CART \$9

DRAFT BEER:

STELLA \$7
BLUE MOON \$5
MILLER LITE \$5
BUD LIGHT \$5
VIENNA LAGER \$7
HOPTOPUS DIPA \$8
GUINNESS \$7
YUENGLING \$5
PROVEN THEORY IPA \$8

Catch 31
FISH HOUSE AND BAR