



Cold Appetizers

Lump Crabmeat and Avocado Cocktail

Oysters on the Half Shell
 ½ Dozen.....Market
 Bakers Dozen.....Market

Traditional Shrimp Cocktail.....
Crab Dip.....
 Served with pita bread.
Cold Boiled Shrimp
 ½ Dozen.....
 Bakers Dozen.....

Hot Appetizers

Shrimp Embrochette.....
 Shrimp, oyster and jalapenos wrapped in bacon then flash fried.
Oyster Bar Trash.....
 Oysters, shrimp and crabmeat sautéed in butter and blackening seasoning.
Seafood Stuffed Jalapenos *HOT*.....
 Served on a bed of fries with ranch and cocktail sauce.
Seafood Pizza.....
 Lobster, crab and shrimp baked with a cream cheese sauce over golden brown pizza dough

Coconut Shrimp Appetizer.....
 6 golden fried coconut shrimp served with plum sauce.
Oysters Rockefeller.....
 7 baked oysters with Rockefeller sauce and parmesan cheese.
Fried Calamari.....
 Calamari and banana peppers are golden fried and served with marinara.
Seafood Quesadilla.....
 Lobster, crab and shrimp mixed with Jack cheese, tomatoes and onions.

Soups and Salads

Seafood Gumbo.....
Crab, Shrimp and Corn Chowder.....

The CATCH House Salad.....side.....entree..
 Romaine and Iceberg lettuce topped with grape tomatoes, purple onions, cheddar cheese, eggs and croutons. Served with your choice of dressing.
The CATCH Caesar Salad.....side.....entree..
 Romaine hearts mixed with Romaine lettuce topped with fresh shaved parmesan cheese and croutons.

Entrée Salad Additions
 Chicken.....
 Shrimp.....
 Salmon.....

Specialty Toppings

Melissa.....
 Shrimp, scallops and lump crabmeat sautéed together with mushrooms in a lemon butter and white wine sauce.
Ponchartrain.....
 Lump crabmeat and mushrooms sautéed in a creamy white wine sauce.
Molly.....
 Lump crabmeat, shrimp, grape tomatoes, capers and green onions sautéed together in a white wine sauce.
Opelousas.....
 Shrimp, oysters and lump crabmeat sautéed in butter, white wine and blackening seasoning.
Crab Catch.....
 Fresh jumbo lump crabmeat sautéed in a buttery white wine sauce.

The Fresh CATCH of the Day

<p>Grilled Sea Bass with Epilote..... Sea Bass sautéed in lemon butter topped with grape tomatoes and capers. Served with sautéed potatoes.</p> <p>Crispy Flounder with Spicy Apricot Sauce.....Market Golden fried flounder drizzled with a spicy apricot sauce. Served with the vegetable of the day. Seasonal</p> <p>Blackened Red Snapper..... Served with the vegetable of the day.</p> <p>Blackened Snapper Opelousas..... Snapper topped with shrimp, oysters and lump crabmeat sautéed in a white wine sauce. Served with the vegetable of the day.</p> <p>Grilled Georgia Trout with Crab Topping..... Jumbo lump crabmeat is lightly sautéed in butter and placed on top of the grilled trout. Served with the vegetable of the day.</p> <p>Catch of the Day.....Market Served with dirty rice and the vegetable of the day.</p>	<p>Tilapia Molly..... Shrimp and lump crabmeat sautéed with grape tomatoes, capers and green onions in a white wine sauce, and then placed over the tilapia. Served with white rice and the vegetable of the day.</p> <p>Salmon Rockefeller..... Served with the vegetable of the day.</p> <p>Mahi Mahi.....Market Served grilled, blackened or lemon peppered with dirty rice and the vegetable of the day.</p> <p>Tilapia Ponchartrain..... Two grilled tilapia fillets covered in a creamy white wine sauce with lump crabmeat and mushrooms. Served with dirty rice and vegetable of the day.</p> <p>Halibut Georgia..... Shrimp, scallops, lump crabmeat and scallions sautéed in a lemon butter sauce. Served with dirty rice and the vegetable of the day.</p>
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There is a risk associated with consuming raw oysters. If you have chronic illness of the blood, liver, stomach or immune disorders you are at greater risk of serious illness and should eat oysters fully cooked. If unsure, consult a physician.



Shrimp and Shellfish

Alaskan King Crab Legs.....Market
Choice of steamed, garlic or Old Bay. Served with potatoes and drawn butter.

Snow Crab Clusters.....
Choice of steamed, garlic or Old Bay. Served with potatoes and drawn butter.

Dungeness Crab.....Market
Choice of steamed, garlic or Old Bay. Served with potatoes and drawn butter.

10 oz Broiled Lobster Tail.....Market
Served with the vegetable of the day and drawn butter.

Jumbo Fried Shrimp.....
Served with fries.

Coconut Fried Shrimp.....
Served with fries.

Jumbo Grilled Shrimp.....
Served with dirty rice.

East Cobb Grilled Shrimp.....
Two skewers of shrimp and vegetables served over dirty rice.

Shrimp Scampi.....
Served with white rice and the vegetable of the day.

Jumbo Lump Crab Cakes.....
Served with the vegetable of the day and potatoes.

Pastas and Platters

Fisherman's Platter.....
Golden fried shrimp, oysters, Tilapia, scallops and coconut shrimp served over a bed of fries.

Fish and Shrimp.....
Golden fried Tilapia and shrimp served over a bed of fries.

Shrimp and Oysters.....
6 golden fried shrimp and oysters served over a bed of fries.

Shrimp Platter.....
Shrimp scampi, golden fried shrimp and Coconut shrimp served with fries.

Blackened Shrimp Alfredo.....
Blackened Chicken Alfredo.....
Seafood Pasta
Scallops, mussels, clams, shrimp, calamari and Tilapia are served on a bed of fettuccine noodles tossed marinara sauce.
This dish can be served for 1or 2.....

Broiled Seafood Platter.....
Tilapia Ponchatrain, shrimp, shrimp scampi and scallops come on this platter. Served with dirty rice and the vegetable of the day.

Golden Fried Chicken Fingers.....
Served with fries and honey mustard.

Great Divide.....
Choose two--

Golden fried fish fillet	Golden fried shrimp
Lemon pepper shrimp	Blackened shrimp
Shrimp scampi	Golden fried oysters

Add Dungeness.....Market
½ lb. steamed, garlic, or old bay

Add Snow Crab.....
½ lb. steamed, garlic, or old bay

Add 6 Shrimp.....
Choice of grilled, fried or lemon pepper

Meat and Fowl

All steaks served with potatoes and vegetable of the day.

6oz Sirloin	Steak and Lobster Tail 6 oz sirloin and a 6 oz broiled tail.
10oz N.Y. Strip	Steak and Shrimp 6 golden fried shrimp paired with a 6oz. sirloin served with fries and the vegetable of the day.
18oz Bone-in Ribeye	
Grand Chicken Breast 8 oz. chicken breast is served with dirty rice and the vegetable of the day.	

Try one of our specialty toppings on any steak or the entrée of your choice.

Sandwiches

All sandwiches served with fries and slaw.

Crab Cake Sandwich	Fish Sandwich (Chef's choice)
Shrimp Po'Boy	Fish Tacos (grilled or fried) ..
Oyster Po'Boy	Hamburger/Cheeseburger
Fish Po'Boy	Grilled Chicken Sandwich

Drinks

Coke, Diet Coke, Lemonade, Dr. Pepper, Sprite, Orange, tea, and coffee
18% Gratuity will be added for parties of 8 or more.
We cook in Trans fat free canola oil.