

# Catch 31

FISH HOUSE AND BAR

## Sample Dinner Menu

### CULINARY PHILOSOPHY

Pete Stine | Executive Chef     Kevin Sharkey | Executive Sous Chef

"Catch 31" Fish House flies in fresh fish and seafood DAILY from docks, boats and farms around the world. Our fresh fish and seafood is processed in our state of the art refrigerated fish kitchen, which maintains freshness and retains the natural flavors. "Catch 31" is proud to offer the largest selection of fresh fish, oysters and seafood in the area. From the Prime U S D A Beef, to the line-caught local seafood and fresh produce, every component of each dish is the purest available. It is also good to know that you are eating unadulterated food and supporting local farmers, fishermen and growers who are directly connected with the land and sea.

#### \* OYSTERS | SIMPLY RAW

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Priced per Three   Traditional Cocktail Sauce   Horseradish   Raspberry Mignonette	
<b>Island Creek</b>   Medium Size   Rich and Salty   Massachusetts	7.95
<b>Chincoteague "Salt" Oysters</b>   Eastern Shore Virginia	6.95
<b>Beau Soleil</b>   Deep Cup with High Salinity   New Brunswick, Canada	7.95
<b>Malpeque</b>   Most Famous North Atlantic Oyster   Will Bring a Taste of the Maritime Provinces to You   PEI Canada	7.95
<b>Blue Point</b>   One of the most well known oysters   High salt content with a nice ocean finish   Connecticut	8.95
<b>Sewansecott</b>   Medium Size   High Salt Content   Hog Island Bay Virginia	6.95
<b>"Famous" Lynnhaven</b>   Medium Size   High Salt Content   Broad Bay   Virginia Beach	6.95

#### RAW BAR

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Melted Butter   Lemon	
<b>Alaskan "Snow" Crab Legs</b>   Steamed   Pound	18.95
<b>Alaskan "King" Crab Legs</b>   Steamed   Pound	22.95
* <b>Middle Neck Clams</b>   Eastern Shore Virginia   Farm Raised   Half Dozen   Dozen	6.95   10.95
* <b>James River Oysters</b>   Surry County Virginia   Half Dozen   Dozen	6.95   12.95
<b>Peel &amp; Eat Shrimp</b>   Old Bay   Pound	16.95
<b>Prince Edward Island Mussels</b>   Garlic   Shallots   Chorizo   Crispy Sweet Potatoes   Asiago Cheese   Pound	13.95

#### SIGNATURE SEAFOOD TOWERS | Chilled

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Traditional Cocktail Sauce   Horseradish   Raspberry Mignonette	
* <b>The Atlantic</b>   4 or More   One Pound Maine Lobster   Jumbo Lump Crab Cocktail   Shrimp Cocktail	69.95
One Dozen Oysters   Yellow Fin Poke   PEI Mussels   Cluster of Alaskan Snow Crab Legs	
* <b>The Chesapeake</b>   2-4 Guests   Half Pound Maine Lobster   Jumbo Lump Crab Cocktail   Shrimp Cocktail	39.95
Half Dozen Oysters   Yellow Fin Poke   PEI Mussels   Cluster of Alaskan Snow Crab Legs	

#### APPETIZERS

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<b>Crispy Fried Calamari</b>   Buttermilk Marinated   Sweet Chile Lime Sauce	9.95
<b>"Catch" Oyster Rockefeller</b>   Applewood Smoked Bacon   Chopped Spinach   Parmesan Cheese	8.95   15.95
<b>Jumbo Lump Crab Cake</b>   Smoked Bacon Jam   Granny Smith Apples   Roasted Tomatoes	12.95
<b>Braised Pork Belly</b>   Sweet Potato Puree   Apple Jus   Collard Greens   Crispy Parsnip Chips	12.95
<b>Potato and Goat Cheese Cakes</b>   Baby Arugula and Avocado Salad   Red Pepper Emulsion	9.95
<b>Braised Beef Short Ribs</b>   Sweet Soy Glaze   Mashed Potatoes   Crispy Shiitake Mushrooms	12.95

#### SOUPS | STEWS | CHOWDERS

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<b>"31" Signature Oyster Stew</b>   Eastern Shore Oysters   Cream   Old Bay   Potatoes	8.95
<b>Creamy Seafood Chowder</b>   Seasonal Fish   Shellfish   Bacon   Potatoes   Cream	6.95
<b>Roasted Tomato and Fennel</b>   Asiago Croutons   Frond de Fennel	6.95

#### SALADS

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Add Tuna   Chicken   Shrimp	5.95
<b>Mixed Organic Greens</b>   Garden Vegetables   Garlic Herb Croutons	4.95
<b>Caesar "Catch 31" Style</b>   Crisp Romaine Hearts   Parmigiano Reggiano   Traditional Caesar	5.95
<b>Portobello Salad</b>   Grilled Radicchio   White Balsamic   Toasted Walnuts   Bleu Cheese Crumbles	8.95
<b>Salmon "Chopped" Salad</b>   Organic Greens   Cucumbers   Tomato   Feta Cheese   Cranberry Vinaigrette	12.95
<b>Thai Tuna Salad</b>   Mandarin Oranges   Pancit Noodles   Peanuts   Edamame   Thai Dressing	15.95

CATCH 31 FISH HOUSE is proud to offer the the largest and freshest variety of fish available. The centerpiece of the "Catch 31" kitchen is the wood-burning grill where chef's cook over featured hard woods such a as hickory, apple and mesquite. Each month Executive Chef Peter Stine features a new exotic wood. Our featured wood for November is "BLACK CHERRY". Highly prized, Black Cherry wood has a high smoke content for smoke curing meats, and wood-burning stoves, ovens and grills In the Mid Western US, black cherry is popular in mixes for cooking and smoking, due to its abundance of growth in the region, and its ability to add rich flavor to the meat.

**\*Grilled Fresh Fish:** Topped with Seckel Pear and Fennel Chutney, White Balsamic and Petite Greens

<b>* Sushi Grade Yellow-Fin Tuna</b>	27.95	<b>Halibut</b> , Pacific Coast, Alaska	26.95
<b>Grouper</b> , Gulf Coast Florida	25.95	<b>Wild Atlantic Salmon</b> , Atlantic Coast	24.95
<b>Tilapia</b> , Farm Raised Costa Rica	22.95	<b>Mahi Mahi</b> , Atlantic Coast, North Carolina	24.95
<b>Cobia</b> , Chesapeake Bay, Virginia Beach	21.95	<b>Puppy Drum</b> , Chesapeake Bay, Virginia	22.95

### SPECIALTY FISH

<b>Pacific Halibut</b>   Cedar Roasted   Five Spice Pumpkin Butter   Radicchio   Pear and Black Pepper Emulsion	26.95
<b>Florida Grouper</b>   Broiled   Mojo   Salt and Pepper Heirloom Tomatoes   Micro Greens	25.95
<b>Yellow-Fin Tuna</b>   Bronzed   Edamame Succotash   Maple Sweet Potato Puree   Crispy Sweet Potato Straws	27.95
<b>Blackened Cobia</b>   Fried Green Tomatoes   Baby Spinach   Grilled Corn and Radish Salad	22.95
<b>Catch "Ciopino"</b>   Shrimp   Scallops   Eastern Shore Clams   PEI Mussels   Lobster Tomato Broth   Parmesan Risotto	26.95
<b>Stuffed Jumbo Flounder</b>   Jumbo Lump Crab Filling   Sweet Potato, Surry Ham Gravy   Baby Spinach   Pan-Fried	25.95
<b>Farm Raised Scottish Salmon</b>   Spinach and Boursin Stuffing   Applewood Bacon   Creamy Risotto   Oyster Fumet	24.95

### CRAB, SHRIMP, LOBSTER and SEAFOOD COMBINATIONS

<b>Beachcomber</b>   Tilapia   Shrimp   Diver Scallops   Jumbo Lump Crab Cakes	28.95
<b>Crab Cake Dinner</b>   Jumbo Lump   Blue Crab   Plum Tomato Jam   Mustard Butter   Broiled	26.95
<b>Shrimp and/or Scallops</b>   Jumbo Black Tiger   Diver Scallops   Lemon   Herbs   Fried or Broiled	24.95
<b>Steamed Whole Maine Lobsters</b>   Clarified Butter   Lemon   One Pound   Two Pound	MKT
<b>Filet and Lobster</b>   Hardwood Grilled   Six Ounce   Half Pound   Seasonal Vegetables   Fingerling Potatoes	44.95

### STEAKS, CHICKEN and PASTA

<b>Prime Rib</b>   Slow Roasted   Herb Rubbed   Fourteen Ounces   Au Jus   Horseradish Cream	25.95
<b>NY Strip Steak</b>   Twelve Ounces   Hard Wood Grilled   Bleu Cheese Butter   Truffle   Sweet Potato Fries   Asparagus	34.95
<b>Shenandoah Valley Chicken Cassoulet</b>   White Beans   Sausage   Onions   Roasted Baby Carrots   1/2 Chicken	18.95
<b>Autumn Vegetable Pasta</b>   Wild Mushrooms   Red and Green Peppers   Butternut Miso Broth   Red Delicious Apples	15.95
<b>Roasted Chicken Pasta</b>   Roasted Chicken   Chard   Garbanzo Beans   Tomato   Chicken Jus   Cork Screw Pasta	20.95
<b>Add Grilled Chicken   Shrimp</b>	5.95

Split plate charge \$1.95 / Please, no separate checks for parties of 8 or more / 20% gratuity will be added to parties of 6 or more.

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness, especially if you have certain medical conditions

### WINE OFFERINGS Ask About Our Award Winning Private Wine Selection

Bin	Whites	Glass	Bottle
101	Mark West Chardonnay 2008, CA - clean fruit flavors showing tropical notes of pineapple mango, peach and nectarine		26.00
102	Bridlewood Chardonnay 2007, Monterey County - Aromas of nectarine, orange and apple with notes of Vanilla and spice	8.50	34.00
116	Sonoma-Cutrer Chardonnay 2007, Russian River Ranches - aromas of jasmine give way to tropical pineapple and mango		50.00
142	Brancott Sauvignon Blanc 2008, New Zealand - sharp aromas of of peach, lime and grapefruit that compete for attention		28.00
145	Bonterra Sauvignon Blanc 2008, CA - crisp and dry with hints of grapefruit and honeydew. Finished with a buttery pear flavor	8.50	34.00
161	Bex Riesling 2007, Germany - loaded with refreshing hints of green apples and peaches with sweet notes of honey	7.00	28.00
164	Barboursville Vineyards Pinot Grigio 2008, VA - extreme flavors of apples, pears and pineapples, with a gentle, soft finish		31.00
168	Martín Códax Albariño 2007, Rías Baixas - intoxicating aromas of apple, peach, pear and melon with a twinge of passion fruit		32.00
172	Campanile Pinot Grigio 2008, Italy - a smooth and silky finish with gentle tones of apple and vanilla flavors	7.50	30.00
	<b>Reds</b>	Glass	Bottle
200	Mark West Pinot Noir 2007, CA - notes of cherry, raspberry and plum with a little butter cookie in the background	10.00	40.00
201	Estancia "Pinnacles Ranches" Pinot Noir 2008, CA - lusciously fruity with ripe cherries layered with sweet oak		36.00
226	Red Rock Merlot 2007, CA - flavors of black cherry, plum and boysenberry are complemented by soft, rounded tannins	7.50	30.00
228	Bonterra Merlot 2006, CA- concentration of black cherry, plum and boysenberry fruits with a nice full-bodied, soft finish		37.00
243	Kenwood "Old Vine" Zinfandel 2006, Lodi - Medium-bodied with black cherry and spice, with a soft vanilla oak finish	6.00	24.00
258	Louis Martini 2005, Cabernet Sauvignon, Napa - aromas of ripe cherry marry perfectly with flavors of plums and oak nuances	10.50	42.00
263	Flora Springs Cabernet Sauvignon 2005, Napa - sweet black cherries, plums and cassis nicely balanced with oak undertones		60.00
294	Cline Syrah 2007, Sonoma Coast - a bold, spicy red with lots of black cherry flavors and black pepper spice		29.00
298	Bonterra Syrah 2006, Mendocino County - concentrated berry flavors with notes of vanilla and toasty French oak		44.00
	<b>Champagne/Sparkling Wine</b>	Glass	Bottle
185	Kenwood Yulupa Brut, Sonoma County - fruit flavors and aromas of citrus, pear and peaches, followed by a nuance of spice	6.00	22.00
193	Moët & Chandon, "White Star" N.V. Epernay, France - a harmonious succession of sensations with aromas of peaches and pears		95.00
196	"Dom Perignon" 2000, Epernay, France - full of life with hints of pineapple and coconut that dances through a spiral of aromas		259.00

