



Executive Chef Kyle Woodruff

DOCK TO TABLE

Catch 31 proudly offers the largest and finest selection of oysters, fin-fish and shellfish available in Tidewater. Sourced from local and regional docks, the freshest seafood arrives daily in our state-of-the-art refrigerated fish kitchen. Each fish is expertly filleted by our skilled fish butchers. Our large selection of fresh seafood combines with our chefs' culinary mastery to provide you the best seafood experience in Virginia Beach.

***RAW BAR**

***TODAY'S OYSTERS ON THE HALF SHELL | 9**

Sold in orders of three.

- Sewansecott
- Nandua
- Blue Points
- Choptank Sweets
- York River
- Cape Charles

***ICED SHELLFISH TOWER**

8oz Lobster Tail, Cocktail Shrimp, Jumbo Blue Crab, New Zealand Green Lip Mussels, 1/2 Dozen Cape Charles Oysters, Cherrystone Littleneck Clams Served With Cocktail Sauce, Mignonette, Sauce Louis, And Tabasco

Serves 2-4 | 49

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Peel and Eat Shrimp | 14
8 oz. Lobster Tail | 32
Dutch Harbor Split Alaskan King Crab | MP

***TODAY'S FRESH CATCH | 29**

Mesquite and Hickory Wood Fire Grilled, Bronzed, Or Blackened.

Hoppin' John, Broccoli, Tomato Relish, Roasted Tomato Vinaigrette

Mahi Mahi

South Pacific, Pinkish - White, Mild Taste

Salmon

Farm Raised Chilean, Deep Orange Color, Dense Texture, Full Flavor

Swordfish

North Atlantic, Firm Steak-Like Texture, Mild Flavor

Rockfish

Mid Atlantic, Mild Flavor And Flaky Texture

Monkfish

North Atlantic, Firm Texture, Mild Flavor

Wild Blue Catfish & Shrimp

Chesapeake Bay, Mild White In Color, Firm Meaty Texture

APPETIZERS

VIRGINIA BLUE CRAB CAKE APPETIZER

Gazpacho Aioli, Fennel And Orange Chow Chow

Chesapeake Bay Style | 15

with roasted yellow peppers & onion, Old Bay

The All Jumbo Lump "Ultimate 31" Style | 18

***Benne Seed Crusted Tuna Nicoise | 14**

Rare Tuna, Potato, Tomato, Boiled Egg, Caperberry, Olives, Micro Arugula, White Balsamic Vinaigrette

Thai Curry Coconut Prince Edward Island Mussels | 14

1lb PEI Mussels, Scallion, Cilantro

Tuscan Wood Fired Grilled Octopus | 14

Farro Risotto, Paprika Scented Butternut Squash Puree, Micro Arugula

Flash Fried Calamari | 12

Rhode Island Calamari, Banana Peppers, Pecorino, Caper Remoulade, Chili Oil

Old Bay Peel & Eat Shrimp

1/2 Pound | 16

1 Pound | 29

Wood Oven Baked Spinach Artichoke Gratin | 10

Creamed Spinach and Artichokes, Provencal Breadcrumbs

Add Crab: \$6

Oysters Rockefeller | 14.

Applewood Bacon, Spinach, Creamy Jack Cheese, Pernod

Jumbo Shrimp Cocktail | 16

House Cocktail Sauce

Shrimp Stuffed Hushpuppy | 14

Virginia Ham, Shallot, Jalapeño, Smoked Tomato Emulsion

WHOLE SEAFOOD

Branzino | 37

Wood Oven Roasted, Idaho Potato, Shaved Leeks, Lemon Butter Sauce

Red Snapper | 45

Crispy Fried or Wood Grilled, Sweet Onion, Truffled Ponzu, Stir Fry Vegetables

Salt Encrusted Rockfish For Two | 59

Locally Caught, Whole Baked. Stuffed with Lemon and Rosemary, Cauliflower Puree, Broccoli, Buttered Pee Wee Potatoes, Citrus Butter
45 min prep time

CATCH SIGNATURES

***31's Mixed Grill | 36**

Broiled Mahi, Shrimp, Scallops, Hoppin' John, Broccoli, Tomato Relish, Roasted Tomato Vinaigrette

VIRGINIA BLUE CRAB CAKE DINNER

Cauliflower Puree, Broccoli, Baby Carrot, Caper Remoulade, Micro Arugula

Chesapeake Bay Style | 32

With Roasted Yellow Peppers & Onion, Old Bay

The All Jumbo Lump "Ultimate 31" Style | 38

Dutch Harbor Alaskan King Crab | 49

1 Pound Jumbo Legs, Drawn Butter, Broccoli, Pilaf

Garlic Lemon Butter Seared Scallops | 32

Braised Kale, Sweet Corn Broth, Mixed Mushroom, Pea Tendril

FROM OUR WOOD-FIRED GRILL

***8oz Filet Mignon | 36**

Mashed Red Bliss Potatoes, Charred Broccoli, and Crispy Onions

Joyce Farms Airline Chicken Breast | 24

Mashed Red Bliss Potatoes, Charred Broccoli, and Crispy Onions

SALADS

Caesar | 9

Crisp Romaine, Shaved Pecorino, Grape Tomatoes, Old Bay Croutons

Charred Kale and Quinoa | 12

Blueberries, Harissa Chickpea Spread, Smoked Almonds, Rosemary Olive Oil and Fresh Squeezed Lemon

Mixed Greens | 9

Cullipher Farm Mesclun Mix, Tomato, Cucumbers, Onions, House Vinaigrette

add to any salad

Chicken | 7 Shrimp | 10 Salmon | 12

CHOWDER & STEW

Creamy Clam Chowder | 8

Eastern Shore Clams, Diced Potato, Leeks, Bacon

Hot Pot Stew | 9

Seasonal Fish, Shellfish, Red And Green Peppers, Tomato Broth, Crostini

ON THE SIDE | 6

Asparagus, Sautéed Kale, Whipped Potatoes, French Fries, Sweet Potato Fries, Byrd Mill Cheese Grits

COMFORT

***Lager Heads Mobley Burger | 14**

Hereford Burger, Cheddar Cheese, Lettuce, Tomato, Pickle, Toasted Brioche Bun, Fries

Back Bay Beer Battered Fish and Chips | 18

Crispy Beer Battered Fish, Coleslaw, Crisp Potatoes

Margherita Flatbread | 12

Heirloom Grape Tomatoes, Mozzarella Cheese, Balsamic Glaze, Basil

Seafood Flatbread | 16

Scallop, Shrimp, Crab, Momay, Sundried Tomato, Red Onion, Fennel, Micro Arugula

*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.