

# DINNER

## RAW BAR

### THE ATLANTIC TOWER

15 OYSTERS, 9 MIDDLE NECK CLAMS, ½ LB SMOKED PEI MUSSELS, COCKTAIL SHRIMP,  
CHAMPAGNE MIGNONETTE, LOUIS SAUCE 70

· Enhancements: Whole Lobster: 30, Snow Crab Legs: MP, Cocktail Shrimp: 14, Tuna Poke: 10 ·

### FRESH SHUCKED OYSTERS

INQUIRE ABOUT OUR ROTATING SELECTION

HOUSE OYSTERS: BIG ISLAND PEARLS (BIG ISLAND, VA) 8

· Orders of Three | Raw or Steamed ·

### CLASSIC SHRIMP COCKTAIL

ROASTED CORN SALAD, COCKTAIL SAUCE, LEMON WEDGE, MICRO GREENS 14

### TUNA POKE BOWL

AHI TUNA, CAULIFLOWER RICE, SEAWEED SALAD, PINEAPPLE, RADISH, CUCUMBER,  
AVOCADO, SOY GINGER, YUM YUM SAUCE, ONION TANGLERS, MICRO GREENS 15

### OLD BAY SEASONED PEEL & EAT SHRIMP

HALF POUND: 14 POUND: 25

### STEAMED SNOW CRAB LEGS

1 POUND, COCKTAIL SAUCE, LEMON, BUTTER MP

## STARTERS

### COCONUT SHRIMP

THAI CHILI SAUCE 15

### CATCH 31 SIGNATURE CALAMARI

FRESH CALAMARI, SWEET AND SPICY GLAZE, BREAD & BUTTER PICKLES ON THE SIDE 15

### SPINACH ARTICHOKE DIP

CREAMED SPINACH, ARTICHOKE, PROVENCAL BREAD CRUMBS, PITA CHIPS 11

· ADD CRAB: 6 ·

### CATCH 31 SIGNATURE CRAB CAKE APPETIZER

SIGNATURE ULTIMATE CRAB CAKE, ROASTED CORN SALAD, MICRO CILANTRO 17

### PEI MUSSELS

LOCAL BEER BROTH, SMOKED SAUSAGE, LEEKS, BLUE CHEESE CRUMBLES 18

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## SOUPS & SALADS

### SOUP OF THE DAY

ROTATING SEASONAL SOUPS 10

### NEW ENGLAND CLAM CHOWDER

BACON, CELERY, ONION, CREAMY BROTH 10

### CAESAR SALAD

CRISP ROMAINE, SHAVED PECORINO, TOMATOES, GARLIC CROUTONS 10

### MIXED GREEN SALAD

CUCUMBER, TOMATOES, RED ONION, CROUTONS, LEMON HERB VINAIGRETTE 10

### HARVEST SALAD

KALE, MIXED GREENS, WALNUTS, GOAT CHEESE, DRIED CRANBERRY, APPLE, AGED BALSAMIC VINAIGRETTE 13

ADD TO ANY SALAD : CHICKEN: 5, SHRIMP: 6, CALAMARI: 10, CRAB CAKE: 15, SALMON: 12, TUNA: 12

## ENTRÉES

### CATCH 31 SIGNATURE CRAB CAKES

TWO SIGNATURE CRAB CAKES, ROASTED POTATOES, ROOT VEGETABLE, TARTAR SAUCE 34

### FISH AND CHIPS

HOUSE-MADE BEER BATTER, COLESLAW 32

### TRUFFLED LOBSTER MAC AND CHEESE

LOBSTER, TRUFFLE MORNAY SAUCE, CAVATAPPI PASTA, ROASTED WILD MUSHROOMS, BREADCRUMBS, MICRO ARUGULA 32

### SMOKED BRICK CHICKEN

MESQUITE WOOD HALF SMOKED CHICKEN, GRILL FINISHED, SWEET AND SPICY GLAZE, GARLIC MASHED POTATOES, ASPARAGUS TIPS, ENGLISH PEAS 34

### GRILLED ANGUS STEAK

GARLIC MASHED POTATOES, ASPARAGUS TIPS, ENGLISH PEAS 40

### WHOLE GRILLED BRANZINO

ROASTED POTATOES, ASPARAGUS TIPS, ENGLISH PEAS, TOMATOES, CITRUS BUTTER, MICRO GREENS 43

### BEACHCOMBER

SHRIMP, SCALLOPS, GRILLED SALMON, ROASTED POTATOES, ROOT VEGETABLES, CITRUS BUTTER, MICRO ARUGULA 40

## CHEF'S FRESH CATCH OF THE DAY

SALMON - ARTIC ORGANIC FARM RAISED, DEEP ORANGE, DENSE TEXTURE 30

YELLOW-FIN TUNA - ATLANTIC LINE CAUGHT, DEEP COLOR, FIRM TEXTURE, AND FLAVOR 34

ROCKFISH (VA,MD) - MID-ATLANTIC, FLAKY WHITE FISH, MILD FLAVOR 37

### CHEF'S PREPARATIONS:

GRILLED - ROASTED POTATOES, ROOT VEGETABLES, DILL CREAM

BRONZED - GARLIC MASHED POTATOES, ASPARAGUS TIPS, ENGLISH PEAS, CITRUS BUTTER

BLACKENED - ROASTED POTATOES, ROOT VEGETABLES, SPICED PINEAPPLE CHUTNEY

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