

Catch 31 Fish House only serves the freshest fish and seafood from around the world. Our fresh fish and seafood is cut and 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 and prides itself in offering our fresh fish prepared a number of different ways, to include grilling over a live fire made from a blend of hand selected hardwoods.

# Catch 31

FISH HOUSE AND BAR

## OUR SERVICE GUARANTEE

*We strive for perfection with our food and service.  
If we fail to meet your expectations, please bring it to our attention  
and give us the opportunity to make it right.*

## SIGNATURE SOUPS, CHOWDERS AND STEWS

### Oyster Bienville Stew \$8.95

*Plump Eastern Shore oysters quick poached in milk and cream,  
prepared to order with old bay seasoning and Spanish paprika.*

### Seafood Chowder \$7.95

*A variety of the seasons best fish stewed with  
red bliss, and sweet potato with a blend of  
seasonings, a signature at Catch 31.*

### Soup du Jour \$6.95

*Created daily. Chef David's soup is made  
to warm you to the bones. Ask your server.*

## SALADS

### Catch 31 Salad \$6.95

*Mixed baby greens and iceberg with cucumber, tomatoes and garlic croutons.*

### Catch 31 Caesar Salad \$7.95

*Crisp hearts of Romaine with Kalamata olives, parmesan cheese,  
garlic croutons and traditional caesar dressing.*

**Add Tuna, Chicken or Shrimp to any of our salads \$7.95**

### ♥ Beef Tenderloin Salad \$14.95

*Fresh baby greens, tomatoes, cucumbers, and blue cheese, topped with grilled prime  
beef tenderloin and caramelized onion, balsamic vinaigrette.*

*fat 18g saturated fat 8g cholesterol 100mg carbs 14g protein 36g calories 360*

### ♥ Sautéed Chicken Salad \$12.95

*Sautéed chicken breast over mixed baby greens with pan roasted peppers, onion  
and summer squash, served with caper mustard vinaigrette.*

*fat 18g saturated fat 8g cholesterol 100mg carbs 24g protein 45g calories 350*

*For the ultimate Caesar salad  
prepared tableside, visit Salacia.*

**SALACIA**  
PRIME SEAFOOD AND STEAKS

## APPETIZERS

### **Crispy Fried Calamari \$9.95**

*Buttermilk marinated, tossed in a blend of seasonings, fried golden brown, with sweet chili lime sauce.*

### **Jumbo Lump Crab Cake \$12.95**

*Jumbo lump crab combined with a blend of seasonings, choice of broiled or fried, with a stone ground mustard butter tomato jam.*

### **Pumpkin Seed Shrimp and Scallops \$12.95**

*Rosemary skewered and seared, served with mushroom pancetta confit and acorn squash.*

### **♥ Jumbo Crab-Ginger Fritter \$11.95**

*Jumbo lump blue crab combined with ginger and herbs, served with Korean daikon slaw and spicy roe mayonnaise.*

*fat 24g saturated fat 4g cholesterol 255mg carbs 23g protein 27g calories 410*

### **Grilled Autumn Vegetable Stack \$8.95**

*Balsamic marinated vegetables grilled and layered with fried mozzarella cheese, served with basil scented grape tomatoes and port wine vinaigrette.*

### **Dancing Shrimp \$13.95**

*Coated with a light coconut sesame batter and fried golden brown, served dancing with miso vinaigrette.*

### **“Ham & Cheese” Bruschetta \$10.95**

*Arugula, watercress and frisee with fennel, dried cranberries, sliced grapes and pears all tossed with port wine black pepper vinaigrette, topped with parma ham over grilled garlic foccacia with brie fondue.*



*For the ultimate steak, experience our  
USDA prime beef or Kobe beef in Salacia.*

**SALACIA**  
PRIME SEAFOOD AND STEAKS

## THE RAW BAR

### **Spicy Yellow Fin Tuna Tartar \$12.95**

*Commonly known as ahi, our #1 sushi-grade tuna is cut fresh daily and tossed with ponzu vinaigrette with layers of cucumber, daikon, avocado and mango, garnished with wontons.*

### **Yellow Fin Tuna Tataki \$12.95**

*Our #1 sushi-grade tuna is soy marinated, seared and sliced thin, served with pickled cucumber and tobiko relish, vegetable spring roll and white miso vinaigrette.*



### **Signature Seafood Towers**

*A combination of our best, served chilled with a fresh horseradish cocktail sauce, raspberry mignonette, grated horseradish.*

#### **The Chesapeake \$39.95**

*Half Maine lobster  
Jumbo Lump Crab Cocktail  
Chilled Shrimp Cocktail  
Oysters on the Half Shell: 1/2 dozen  
Yellow Fin Poke  
Prince Edward's Island Mussels*

#### **The Atlantic \$69.95**

*Whole Maine Lobster  
Jumbo Lump Crab Cocktail  
Chilled Jumbo Shrimp Cocktail  
Oysters on the Half Shell: 1 dozen  
Yellow Fin Poke  
Prince Edward's Island Mussels*



### **Specialty Oysters Market Price**

*Catch proudly serves the largest selection of fresh oysters in the region; your server will present you with today's selection sold by three with cocktail sauce and raspberry mignonette.*

### **Shrimp & Crab Cocktails**

*Served with a fresh horseradish cocktail sauce or spicy remoulade.*

#### **Jumbo Lump Crab Cocktail \$12.95**

#### **Jumbo Shrimp Cocktail \$13.95**



## FROM THE STEAMER

*Served with warm butter and lemons.*

### Shrimp, Crab, Lobster

*Shrimp seasoned with*

*Old Bay \$16.95 per pound*

*One Pound Maine Lobster Market*

*Two Pound Maine Lobster Market*

*One Pound Snow Crab Legs \$18.95*

### Oysters, Clams, & Mussels

*Oysters 1/2 dozen \$8.95*

*Oysters 1 dozen \$13.95*

*Eastern Shore Middle Neck Clams*

*1/2 dozen \$7.95 1 dozen \$11.95*

*Prince Edward's Island Mussels 1 pound \$11.95*



## WOOD OVEN PIZZA

### Pi's Famous Barbeque Chicken \$10.95

*Topped with bbq sauce grilled chicken, red onion, and smoked Gouda cheese, finished with Cattleman's Gold BBQ sauce.*

### Classic Margherita \$9.95

*Seasoned with olive oil and garlic, topped with roma tomatoes, basil, fresh buffalo Mozzarella and Parmesan cheese.*

## PASTAS

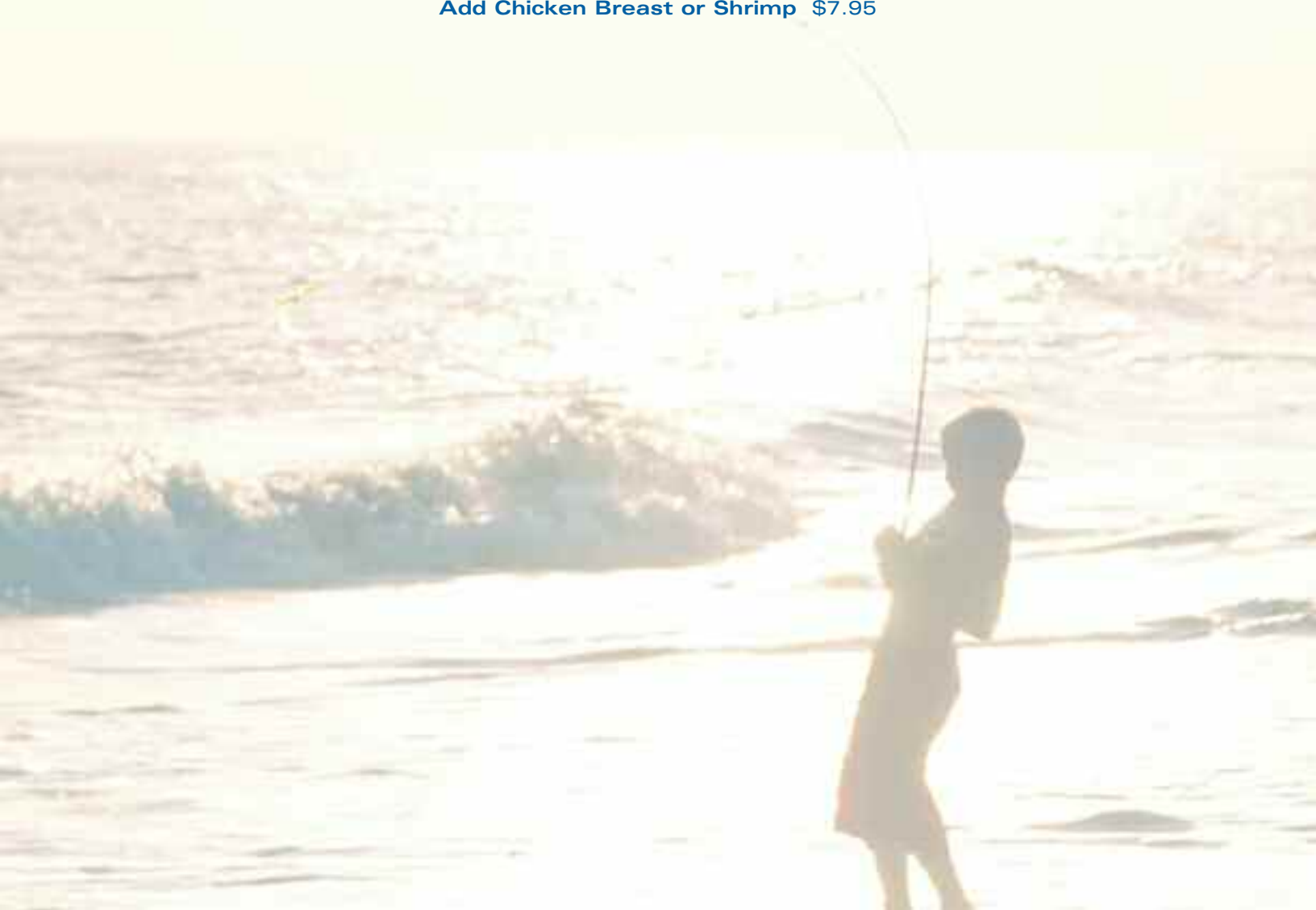
### Shrimp & Angel Hair \$23.95

*Long thin noodles tossed with shrimp, roasted garlic, shaved fennel, pears and parma ham in a light sage cream sauce, topped with slow roasted roma tomatoes.*

### Campanelle & Vegetable \$18.95

*Trumpet shaped pasta tossed with the season's freshest vegetables, marinated artichokes, served with a tomato coulis, and a parmesan crostini.*

### Add Chicken Breast or Shrimp \$7.95



## FROM THE SEA

*Served with garlic fingerling potatoes and the season's best local vegetables, with the exception of eat right in order to meet the dietary guidelines.*

## FRESH CATCH OF THE DAY

*Our fish reflects the freshest and best of the season, delivered daily and hand cut in our temperature controlled room. All fresh seafood is available wood grilled, blackened, bronzed, broiled or barbequed. Ask your server for today's selection.*

**Our hand cut Fresh Fish is offered with the following preparations**

**Wood Grilled** topped with mustard butter and marinated arugula and watercress

**Blackened** with pickled cucumber and tobiko relish and crispy wontons

**Bronzed** with wild mushroom pancetta confit

**Broiled** with tomato jam

**Barbequed** roasted on a cedar plank with grilled pineapple chutney

## SEAFOOD SPECIALTIES

### Gulf Shrimp or Sea Scallops \$24.95

*Jumbo black tiger shrimp or diver scallops available panko fried or broiled with fresh herbs, lemon and chardonnay.*

### Jumbo Lump Crab Cakes \$25.95

*One of Catch's signature dishes, and rightfully so, jumbo lump crab combined with a blend of seasonings, choice of broiled or fried, served with stone ground mustard butter and tomato jam.*

### "The Beachcomber" \$26.95

*A combination of Chesapeake flounder, jumbo shrimp, diver scallops and jumbo lump blue crab cake, choice of broiled or fried and finished with flat leaf parsley oil.*

### Roasted Salmon "Carpetbagger" \$25.95

*Fresh Atlantic salmon, stuffed with oysters, fresh spinach and boursin cheese, wrapped with apple smoked bacon, finished with tomato buerre blanc.*

### Jumbo Lump Crab Stuffed Flounder \$23.95

*Sweet jumbo lump crab meat flavored with ginger and herbs wrapped tight in Chesapeake's own flounder, pan-fried and topped with grain mustard butter.*

### Wood Oven Roasted Barramundi \$27.95

*Prized for its sweet, buttery taste and delicate texture, barramundi is native to Australia's northern tropical wilderness. This fish is rubbed with artichoke aioli, topped with shaved onions and parsley bread crumbs, baked in our wood oven and served in a smooth tomato sauce.*

### ♥ **Mussels Mariniere** \$13.95

*1 pound of fresh Prince Edward's island mussels sautéed with garlic and shallots and simmered in a white wine sauce.*

*fat 17g saturated fat 3.5g cholesterol 130mg carbs 72g protein 63g calories 750*

### ♥ **Sesame-Seared Ahi Tuna** \$26.95

*#1 sushi-grade tuna, pan-seared medium rare served with sweet potato and asparagus tempura, and ginger ponzu sauce.*

*fat 19g saturated fat 4g cholesterol 110mg carbs 26g protein 51g calories 490*

## FROM THE LAND

*Served with garlic fingerling potatoes and the season's best local vegetables, with the exception of Eat Right™ in order to meet the dietary guidelines.*

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**Rare...***red cool center*      **Medium Rare...***red slightly warm center*  
**Medium...***pink center*      **Medium Well...***slightly pink warm center*      **Well Done...***no pink hot center*

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### Center Cut Filet Mignon \$32.95

*It doesn't get any better than this; our filets are hand cut in our temperature controlled room and grilled to perfection, topped with demi glace and buttermilk onion rings.*

### Char Grilled New York Strip \$36.95

*One pound prime new york strip perfectly seasoned and grilled, served with roasted mushroom pancetta confit and gorgonzola cheese butter.*

### Prime Petite Filet and Lobster Tail \$44.95

*Our grilled petite angus filet is butter basted and paired with an 8oz Australian cold water lobster tail baked with white wine and herbs in our wood burning oven.*

### Prime Rib \$25.95

*Our prime rib is slow roasted for three hours with a blend of garlic, herbs and spices, hand carved to order, served with natural juices and creamy horseradish.*

### Pan Roasted Shenandoah Valley Chicken Breast \$19.95

*Raised locally in the state of Virginia, this 10oz breast is dusted with five spices, pan-roasted and finished in our wood burning oven, glazed with a port wine sauce.*

### Spiced Pork Chops \$19.95

*White Marble Farms pork chops rubbed with a blend of herbs and spices to include lavender and rosemary, served with a savory sweet garlic jam.*



*19% will be added to parties of 8 or more.  
Please, no separate checks during happy hour  
and for parties of 8 or more.*

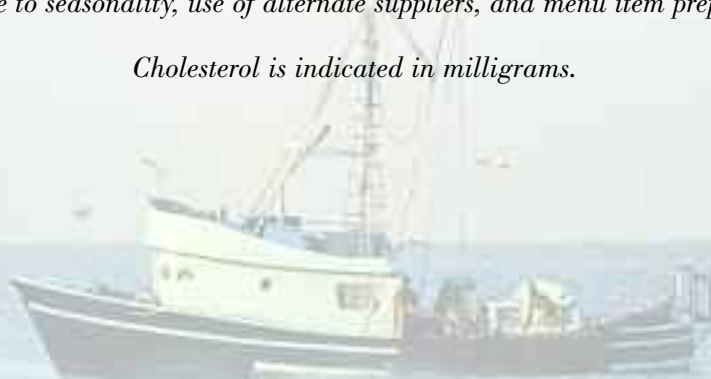


**David J. Schneider, Executive Chef ~ Kevin Sharkey, Chef De Cuisine**



*Hilton (Doubletree or Embassy Suites Hotels) Eat Right™ nutritional values are determined through database analysis with the Food Processor SQL from ESHA Research, Inc., Salem, OR 97302 and available ingredient product data. This data is based on average serving size and standard portion guidelines. However, slight variations in nutritional values may occur due to seasonality, use of alternate suppliers, and menu item preparation.*

*Cholesterol is indicated in milligrams.*



## DESSERTS

### **Caramelized Banana Bread Pudding \$7.95**

*With a Jack Daniel's hard caramel sauce.*

### **Double Chocolate Cake \$7.95**

*Triple layer chocolate cake laced with hazelnut  
and topped with chocolate icing.*

### **Crème Brulee Cheesecake \$8.95**

*Thick cut NY Style Cheesecake topped with caramelized sugar  
and served with fresh berry compote.*

### **Strawberry Rhubarb Cobbler \$6.95**

*Fresh fruit combined together with rhubarb, topped with streusel  
and vanilla bean ice cream.*

### **Raspberry Coffee Martini \$8.95**

*Layers of coffee, white chocolate and dark chocolate mousse  
with fresh raspberries*

*Join us for our Sunrise Breakfast Buffet*

### **SEASONAL BREAKFAST BUFFET**

*Fresh seasonal fruit  
Dannon yogurt  
Array of crunchy Kellogg cereals  
Chilled 2% or low fat milk  
Cinnamon rolls*

*Assorted pastries  
Homemade apple butter and  
fruit preserves  
Creamery butter and margarine*

*Scrambled eggs  
Smoked bacon  
Edwards sausage  
Homemade biscuits and gravy  
Home-style potatoes  
with caramelized onions*

*Don't leave without your signature Catch 31, Salacia or Sky Bar apparel.  
For special events, private parties or meetings, call 213-3439.*

