



Executive Chef Kyle Woodruff

Brunch | Sunday, March 1, 2018

RAW BAR

*TODAY'S OYSTERS ON THE HALF SHELL | 9

(Served in orders of 3)

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 James River Oysters, Cherrystone Littleneck Clams Served with Cocktail Sauce, Mignonette, Sauce Louis, and Tabasco

Serves 2-4 | 49

ENHANCE YOUR TOWER

Peel and Eat Shrimp | 14
Seared Tuna | 12
8 oz. Lobster Tail | 32
Dutch Harbor Split Alaskan King Crab | MP

FIRST COURSE

Flash Fried Calamari | 12

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

Hot Pot Stew | 9

Seasonal Fish, Shellfish, Red and Green Peppers, Tomato Broth, Crostini with Tomato Relish

Creamy Clam Chowder | 8

Eastern Shore Clams, Diced Potato, Leeks, Bacon

Mahi Mah's Hush Puppies | 8

Honey Butter

Oysters Rockefeller | 14

Applewood Bacon, Spinach, Creamy Jack Cheese, Pernod

Old Bay Peel & Eat Shrimp

½ Pound | 16
1 Pound | 29

Jumbo Shrimp Cocktail | 16

House Cocktail Sauce

Black and Blue Skirt Steak

Cobb Salad | 18

Crisp Greens, Heirloom Tomatoes, Hard Boiled Eggs, Avocado, Bacon, House Made Blue Cheese Dressing

Caesar Salad | 9

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

Mixed Greens | 9

Cullipher Farm Mesclun Mix, Tomato, Cucumber, Onion With House Vinaigrette

Charred Kale and Quinoa | 12

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

Salad Toppers

Grilled Chicken | 7 Shrimp | 8

* TODAY'S FRESH FISH | 24

Mesquite and Hickory Wood Fire Grilled, Bronzed, Or Blackened. Paired Perfectly with Charred Broccolini, Carolina White Rice and Black Eyed Peas Hoppin' John, Roasted Tomato Relish and a Roasted Tomato Vinaigrette.

Rockfish

Mid Atlantic, Mild Flavor And Flaky Texture

Mahi Mahi

South Pacific, Flaky Pinkish Color, Mild Flavor

Swordfish

North Atlantic, Firm Steak-Like Texture, Mild Flavor

Wild Blue Catfish & Shrimp

Chesapeake Bay, Mild White In Color, Firm Meaty Texture

CATCH WEEKLY FEATURE

Blackened ‡ 7 Tacos | 12

White Corn Tortilla, Avocado, Picked Cabbage, Cotija Cheese, Pico de Gallo, Chipotle Aioli

SANDWICHES

Crab Cake Sandwich | 18

Handpicked Jumbo Lump and Backfin, Tartar Sauce, Lettuce, Tomato, Onion, Brioche Bun, Fries

Smoked Turkey Wrap | 11

Smoked Turkey, Applewood Bacon, Lettuce, Tomato, Whole Wheat Tortilla, Garden Herb Aioli, Fries

"El Cubano" Breakfast Panini | 12

Shaved Virginia Ham, Pickle, Swiss and Scrambled Egg with Dijon Mayonnaise On A Soft Roll, Catch 31 Potatoes

*Lager Heads Mobley Burger | 14

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

CATCH SIGNATURES

Crème Brûlée French Toast | 9

Battered with Crème Brûlée Batter & Griddled. Whipped Cinnamon Pecan Butter and Maple Syrup. Topped With Strawberry Halves & Powdered Sugar.

Breakfast Flatbread | 12

Brick Oven, Wood Fired with Onions, Grits, Bacon, Eggs, and White Cheddar. Topped with Boursin Cream and Chopped Basil.

Hankering for Hash | 15

House Made Corn Beef Hash, Shredded Potatoes, Peppers, Onions, and Poached Eggs. Served with Choice of Toast.

BENEDICTS

Crab Benedict | 16

Toasted Roll, Lump Crab, Hollandaise, Catch 31 Potatoes

Eggs Chesapeake | 13

Griddled English Muffins, Warm Rockefeller Mix, Fried Oysters, Poached Eggs, Hollandaise

Avocado Toast | 11

Chargrilled French Bread, Sliced Avocado, Mixed Greens Tossed in Lemon Vinaigrette, Toybox Tomato Halves, Bacon, Balsamic Syrup

Traditional | 11

Toasted English Muffin, Canadian Bacon, Poached Eggs, Hollandaise, Catch 31 Potatoes

Chicken and Waffles | 12

Spicy Buttermilk Marinated Chicken, Malted Cornmeal Waffle, with Honey Butter and Maple Syrup.

Neptune's Omelet | 12

Local Blue Crab Hollandaise, Virginia Lonza Ham, Diced Asparagus, Goat Cheese.

Make Your Own Omelet | 11

Prepared with Cage Free Eggs, Egg Whites or Egg Beaters. Choose From Red Onions, Bell Peppers, Mushrooms, Diced Tomatoes, Spinach, Ham, Bacon, Sausage, Goat Cheese, Cheddar, Swiss, American, Mozzarella. Served with Catch 31 Potatoes.

BRUNCH BOWLS

Power Bowl | 12

Warm Quinoa Tossed with Butternut Squash, Kale, Country Sausage, Shenandoah Cheese and Topped with A Poached Egg

Carolina Rice Bowl | 12

Warm Rice Fried with Chicken Sausage, Mushrooms, Onions. Topped with Cinnamon Apples and Two Poached Eggs

Shrimp -n- Grits | 12

Stone Ground Byrdsmill Grits Topped with Shrimp Sautéed In Bacon, Peppers, Onions, Butter, Lemon and Cajun Seasoning and A Poached Egg

BUILD YOUR OWN BLOODY MARY & FRESH MIMOSA BAR

House Bloody Mary / Bloody Maria | 5

Premium Vodka & Tequila Additional | 9

*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 of these foods are consumed raw or undercooked.