

Appetizers

OYSTERS ON THE $\frac{1}{2}$ SHELL
Today's current freshest catch
\$1 each

STEAMED CLAMS
A dozen Littleneck Clams steamed with
Garlic butter & fresh basil \$9.95

STEAMED MUSSELS
Mussels with garlic butter & fresh basil \$9.95

STEAMED SHRIMP
 $\frac{1}{2}$ pound of old bay seasoned jumbo shrimp
served with cocktail sauce \$9.95

FRIED LOBSTER TAIL
4 oz. coldwater tail flash fried served with
drawn butter, horseradish sauce \$12.95

PEPPER CRAB BALLS
4 Lump Crabmeat & Banana Pepper balls fried
and served with tartar sauce \$9.95

STUFFED BABY BELLAS
Marinated baby portabella mushroom topped
with crab & lobster imperial and baked under
pepper jack cheese \$9.95

STUFFED BELLAS TAKE TWO
Marinated baby bella mushrooms stuffed with
cream cheese & cherry peppers baked with
fresh parmesan \$9.95

JERK CHICKEN or SHRIMP
Your Choice of Grilled Jamaican seasoned
Chicken or Shrimp served with Honey Mustard
\$9.95

FRIED CALAMARI
Lightly breaded calamari, fried and served
with Catcher's marinara sauce \$8.95

SAUTEED CALAMARI
Calamari sautéed in fresh Garlic & white wine
served with Catcher's marinara sauce \$8.95

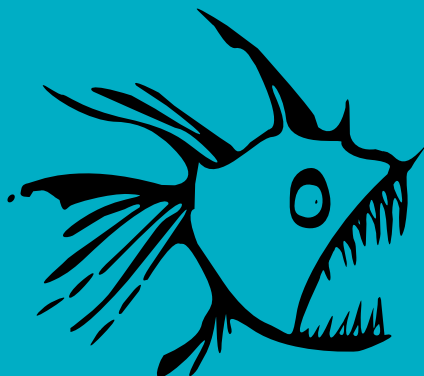
SCALLOPS N BACON
Bay scallops wrapped in bacon and fried
served with cocktail sauce \$9.95

BUFFALO WINGS OR SHRIMP
(8) deep fried wings or pan sauteed shrimp
tossed in hot or teriyaki sauce \$9.95

FRIED ZUCCHINI
Fresh Sliced zucchini straws battered and
served with Horseradish sauce \$8.95

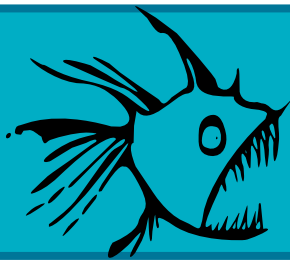
FRIED OYSTERS
(6) Select oysters lightly breaded and fried
served with Chipotle sauce \$9.95

COCONUT SHRIMP
Fried jumbo shrimp breaded in coconut
Served with a raspberry mango dipping sauce
\$9.95



All Appetizers are $\frac{1}{2}$ price from
3:30-6 daily

BE HAPPY!



SOUPS, SALADS & SANDWICHES

SOUPS

CRAB BISQUE

One of Our House Specialties
Cup \$4.95 Bowl \$5.95

MARYLAND CRAB

Traditional Spicy Maryland Crab Soup.
Cup \$4.95 Bowl \$5.95

OYSTER STEW

Classic family recipe
Cup \$4.95 Bowl \$5.95

FRENCH ONION

Classic French Onion topped with Swiss
cheese & Croutons **BOWL ONLY** \$5.95

COLD SOUP COTTON BAY PINEAPPLE & GIN

Served Cold a Bahaman favorite
Cup \$4.95 Bowl \$5.95

COLD SOUP CHAMPAGNE & MELONS

A Recipe brought back from Aruba
Cup \$4.95 Bowl \$5.95

SANDWICHES

CRAB CAKE

Eastern Shore Style Cake Served
with Fries and Tartar \$10.95

FRIED OYSTER

Lightly Breaded and fried served
with tartar & fries \$10.95

SOFTSHELL CRAB

Eastern Shore Style Cake Served
with Fries and Tartar \$10.95

FISH TACO TACO TACO !!!

Flaky Flounder wrapped in a tortilla with
pineapple mango salsa \$10.95

GRILLED CHICKEN

8 oz. boneless breasts with your choice of
sauce served with fries \$9.95

BURGER

1/2 pound Angus burger with tomato
lettuce & onion served with fries \$8.95

SALADS

CAESAR

Tossed romaine, fresh grated parmesan,
croutons with a classic Caesar dressing
\$8.95 Family Style \$12.95
(add blackened chicken or shrimp for \$6)

BERRY SALAD

House specialty with tossed romaine,
strawberries, blackberries, raspberries,
Cucumber & Sweet red onion tossed with
delicious and sweet poppy seed dressing
\$8.95 Family Style \$12.95

TOMATO MOZZARELLA & BASIL

Garden grown tomato, fresh
mozzarella and basil \$8.95

FOREST

Tossed field greens with pine nuts, candied
walnuts, dried cherries and cranberries,
feta cheese Served with a
homemade raspberry dressing
\$8.95 Family Style \$12.95

OCEAN

Seared MAHI bites over Greens with
tomatoes red onion & fresh grated parmesan
with a spicy wasabi dressing \$12.95

COLOSSAL COCKTAIL

Colossal Crab meat, Jumbo Shrimp & Lobster
tail served in a Catcher's Chiller
with Old Bay and Cocktail Sauce. \$15.95



DINNER ENTREES

ROAST PRIME RIB

A 14 oz. Queen Cut of Aged Angus Beef slow Roasted. Served with Potato Choice and Vegetable \$20.95
ADD 3 Jumbo Fried Shrimp (\$4) Broiled or Fried Crab Cake (\$6) 4 oz. Coldwater Lobster Tail (\$8)

FISH BOARD- CHECK WITH YOUR SERVER FOR TODAY'S CATCH!

16 oz. FLAT IRON STEAK

Peppercorn Encrusted & Pan seared along with sautéed mushrooms & onions
Served with Potato Choice and Vegetable \$19.95

STEAK JAMAICA

Sliced prime rib marinated in jerk and island spices
Served over Mashers with Vegetable \$19.95

KINGSTON LOAF

Island spiced recipe ground beef loafs topped with Sweet Tomato Glaze
Served over Mashers with Vegetable \$12.95

CHIPOTLE BBQ (chicken or shrimp)

Your choice of our Boneless Breast chicken filets or Jumbo Shrimp sautéed with our own
CHIPOTLE Bar B Q sauce served over mashers with Vegetable \$16.95

HONEY GARLIC (chicken or shrimp)

Your choice of our Boneless Breast chicken filets or Jumbo Shrimp sautéed with our own
SWEET HONEY GARLIC sauce served over wild rice with vegetable \$16.95

DYNAMIC DUO

Lobster tail stuffed with crab & lobster imperial teamed with one of our
Eastern shore lump crab cakes Served with Potato Choice and Vegetable \$22.95

ENCHILADAS

Choice of Mahi, Shrimp, or Chicken wrapped in a soft tortilla and baked with
enchilada sauce and green chiles \$19.95

GLAZED SALMON

Finger cut salmon steak flat grilled served with choice of honey pecan Dijon glaze
Served with Potato Choice and Vegetable \$17.95

FLOUNDER

Generous filet of flounder your choice fried or broiled
Served with Potato Choice and Vegetable \$14.95

STUFFED FLOUNDER

Filet of flounder stuffed with crab & lobster imperial \$19.95

CATCHER'S CRAB & LOBSTER IMPERIAL

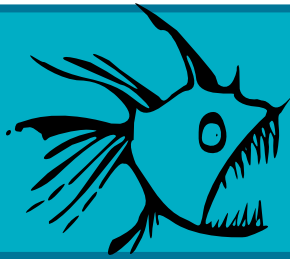
House specialty Served in a bread bowl with Potato Choice and Vegetable \$15.95

SEAFOOD MEDLEY

Broiled Medley of a crab cake, Sea scallops, jumbo shrimp, and yellowtail flounder
Served with Potato Choice and Vegetable \$22.95

FRIED SEAFOOD COMBO

A fried combination of a crab cake, Sea scallops, jumbo shrimp, and yellowtail flounder
Served with Potato Choice and Vegetable \$22.95



DINNER ENTREES

CRABCAKES

A 4 oz. mixture of Jumbo Lump and Lump Crabmeat No fillers, classic eastern shore spiced
Served Broiled or Fried Served with Potato Choice and Vegetable **One** 14.95 ...**Two** 19.95

TWIN LOBSTER TAILS

Two 4 oz. cold water Lobster Tails broiled And Served with melted butter
Served with Potato Choice and Vegetable \$24.95

STUFFED SHRIMP

Five Jumbo Shrimp topped with crab & lobster imperial & lobster cream sauce
Served with Potato Choice and Vegetable \$21.95

SPICY SEAFOOD MARINARA

Classic recipe spicy marinara and plentiful mussels, shrimp, scallops & crab
Served over fettuccini pasta with Chef's Vegetable \$19.95

PINEAPPLE CURRY SHRIMP & SCALLOPS

Jumbo shrimp & bay scallops sautéed with green onions and wild mushrooms in
a pineapple curry sauce served over Wild Rice with a vegetable \$19.95

FRIED JUMBO SHRIMP

Jumbo Gulf Shrimp, lightly breaded, fried, served with a
Traditional Cocktail Sauce with Potato Choice and Vegetable \$17.95

FRIED OYSTERS

Generous portion of oysters, lightly breaded, fried,
Served over mashers with a creamy sauce with Vegetable \$17.95

SEAFOOD NEWBURG

Shrimp, Scallops & Lump Crabmeat in a creamy Newburg sauce
Served over fettuccini pasta with Chef's vegetable \$19.95

SAUTEED SCALLOPS

- ½ pound of scallops sautéed with red onion, honey roasted pecans, scallions, mushrooms, and
garlic finished in chardonnay butter sauce Served with Wild Rice and Vegetable \$17.95

SAUTEED SOFTSHELLS

3 large soft shell crabs pan sautéed with eastern shore spices Served over mashers with Vegetable \$17.95

LOBSTER ELIZABETH

Lobster over fettuccini blended with our tomato basil cream sauce served with Chef's Vegetable \$19.95

STEAMED ALASKAN SNOW LEGS

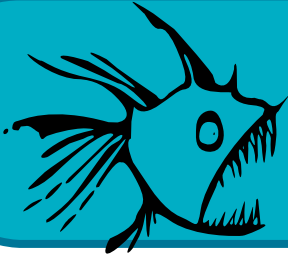
1 1/2 Pounds of Alaskan Snow Crab Legs steamed served with drawn butter
Served with Potato Choice and Vegetable \$24.95

STEAMED ALASKAN KING CRAB LEGS

1 1/2 Pounds of Alaskan KING Crab Legs steamed served with drawn butter
Served with Potato Choice and Vegetable \$24.95

WHOLE LOBSTER

1 1/2 Pound MAINE Lobster steamed served with drawn butter
Served with Potato Choice and Vegetable (market price)



SPECIALITY MARTINIS

All Served with a "chiller" for an
Instant Refill \$9.95

ISLAND TROPICAL

Grey Goose Vodka, Peach Schnapps, and Pineapple Juice with a splash
of Orange Garnished with Fresh Pineapple
(STEP ONE OF THE PROGRAM)

NAKED CHOCOLATE

Grey Goose Vodka, GODIVA liquor, Baileys Irish Cream
Garnished with Chocolate and Chocolate Shavings

CARMEL APPLLETINI

Grey Goose Vodka, Apple Pucker, and Something Bubbly
In a carmel coated glass

CATCHERS COSMO

Grey Goose L'Orange, Lime, and Splash of Cranberry
Garnished with an Orange & Lime

CATCHERS X-RATED MARTINI

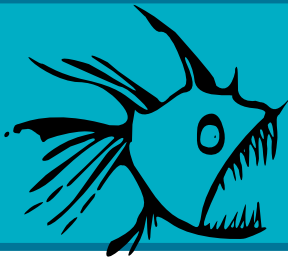
XRATED Liquor blend mango puree and something secret

CATCHERS LIQUID LAPDANCE

Absolut Vodka, Coconut Rum, Raspberry liqueur
And Pineapple (Please keep your hands to yourself)

WATERMELON MARTINI

Absolut Vodka Watermelon Pucker
and Watermelon balls



BEERS & BEVERAGES

\$2 BEER AND ½ PRICE WINE EVERYDAY FROM 4-6

MOOSEHEAD • BUDWEISER • MILLER LITE • COORS LITE • BUD LIGHT
MICHELOB ULTRA • O'DOULES (NON-ALCOHOLIC)
\$3.75

SAMUEL ADAMS • BECKS DARK • RED STRIPE • GROLSH •
YUENGLING* • CORONA • CORONA LIGHT
\$4.25

PEPSI • DIET PEPSI • SIERRA MIST • A & W ROOT BEER
MOUNTAIN DEW • ICED TEA
• RASPBERRY ICED TEA • PINK LEMONADE

WHITE WINES

MONKEY BAY Sauvignon Blanc (New Zealand) \$6.50 Glass \$25.00 Bottle
Kendall Jackson Vintner's Chardonnay (California) \$8.00 Glass \$27.00 Bottle
3 BLIND MOOSE Chardonnay (California) \$6.50 Glass \$25.00 Bottle
Luna Di Luna Chardonnay/Pinot Grigio (Italy) \$6.00 Glass \$22.00 Bottle
COVEY RUN RIESLING (Washington YUM!!) \$6.00 Glass \$23.00 Bottle
Cavit Pinot Grigio (Italy) \$7.00 Glass \$26.00 Bottle

BLUSH WINES

*Beringer White Zinfandel (California) \$5.50 Glass \$24.00 Bottle

RED WINES

*3 BLIND MOOSE CABERNET (California) \$6.50 Glass \$25.00 Bottle
Luna Di Luna merlot / cabernet (Italy) \$6.00 Glass \$22.00 Bottle
SANTA EMA Merlot (Chile) \$6.00 Glass \$24.00 Bottle
Rex Goliath Pinot Noir (California) \$6.00 Glass \$24.00 Bottle
Black Swann Shiraz (Australia) \$6.00 Glass \$23.00 Bottle