

AMERICAN CATCH SEAFOOD EXCHANGE

LUNCH MENU

SOUP AND SALADS

House Prepared Dressings

Lemon Honey Vinaigrette, Caesar, Blue Cheese, 1k Island, Ranch

Daily Soup Offering 3/cup 7/ bowl

Soup & Salad Cup of soup and small mixed green or ceasar salad 6

Shrimp Louie Chilled iceberg wedge, tomato, cucumber, crispy bacon, and thousand island dressing 9

Traditional Caesar With choice of grilled chicken or shrimp 9

Sweet Ga. Shrimp Salad Chilled iceberg wedge with shrimp, celery, cucumber, tomato, sweet pepper and a creamy dressing 9

Smoked Mountain Trout Salad Mixed greens, tomatoes, toast points and choice of dressing 9

Mixed Green Salad Tomato, carrots, cucumber and croutons and choice of dressing 3

CATCH SPECIALTIES

Mussels or Clams with basil & tomatoes in a garlic, white wine and butter broth 12

New Orleans BBQ Shrimp "Bourbon Street Style" with bread for dipping 14

Rhode Island Calamari buttermilk marinated with garlic boom boom sauce 9

Oyster Rockefeller Classic creamed spinach with parmesan, pernod, and country ham *14

Shrimp Cocktail Large Wild American Shrimp 10

Basket of House Kettle Chips with blue cheese dressing 4
Spinach & Artichoke Dip with baguette chips 8

SEAFOOD BAR

All items served with House Made Mignonette, Cocktail Sauce or Drawn Butter.

Low Country with sweet corn, new potatoes, and andouille sausage Additional 6

Oysters

Raw*
Steamed
Rockefeller
MP

Clams

12/24 ct.
Raw
Steamed
10/16

Lobster

Steamed
22

Shrimp

½ lb or 1 lb
Steamed
9/18

Mussels

1lb
Broth
Steamed
12

Crab Legs

½lb or 1lb
Steamed
12/22

Seafood Throw Down

Shrimp, mussels, snow crab, oysters, and clams 59

Ultimate Lowcountry Throw Down for Two

includes two salads or soups and a shared dessert 69

SIDES

3 each



Logan Turn-Pike Yellow Stone Ground Grits

Soup Of The Day

Collard Greens

Steamed Butter New Potatoes

Mixed Green Salad

Caesar Salad

Cole Slaw "Southern Sweet Style"

Seasonal Vegetable

House Seasoned Kettle Chips

Hush Puppies

Gambinio's French Bread

AMERICAN CATCH LUNCH PLATES

served with choice of two sides

Chef's Daily Blackboard Specials Chef's special preparation including weekly saltwater fish specials

North Carolina Rainbow Trout seared and broiled with herb butter 12

New England Beer Battered Fish and Chips Beer battered seasonal white fish 14

100 Mile Meatloaf Brasstown beef & local sausage with smoky BBQ glaze 9

Chicken Cutlet with bacon onion gravy 9

Grilled Andouille Sausage with sorghum glazed onions, whole grain honey mustard 9

Three Veggie Plate 9

DOCKSIDE PO'BOYS

Gambinio's New Orleans french bread, shredded lettuce, tomato, and yum yum sauce. Served with house made chips, B&B pickles, and a choice of side.

Wild American Shrimp 13

Coastal Oysters 14

Crawfish 13

Catfish 12

Andouille Sausage 10

"Rockhill Farms" Egg Salad 8



SEAFOOD PLATTERS

Classic Fried or Broiled Seafood Platters with choice of two sides and 2 hushpuppies

Crawfish Tails 11

Rhode Island Calamari 11

Wild American Shrimp 13

Coastal Oysters 13

Catfish 11

Choose 2 Combo 14

The Haul Crawfish, Calamari, Shrimp, Oysters & Catfish 30

American Catch serves only the finest quality seafood available. We source our products only from the most reputable and highly respected purveyors and fisherman, locally and domestically whenever possible. Items are prepared to order and not all ingredients are listed, so please let us know about any allergies or other concerns when ordering.

Matt Leonard
Proprietor

Enjoy

Vincent Bagford
Executive Chef

HOMEMADE DESSERTS

Seasonal Panna Cotta 6

Bread Pudding with bourbon creme anglaise 6

Triple Chocolate Brownie with peanut butter icing 6

Lunch: Tues. - Sat. 11:00 - 2:30
Dinner: Tues. - Thur. 4:00 - 8:00
Fri. - Sat. 4:00 - 9:00
Sunday 12:00 - 3:00
Monday Closed

*ADVISORY The consumption of raw or under cooked foods such as meat, fish and eggs which may contain harmful bacteria, may cause serious illness or death

AMERICAN CATCH SEAFOOD EXCHANGE

DINNER MENU

FIRST CAST

- Oyster Rockefeller** Classic creamed spinach, parmesan, pemon, and country ham *14
- Mussels or Clams** with basil & tomatoes in a garlic, white wine and butter broth *12
- New Orleans BBQ Shrimp** "Bourbon Street Style" with bread for dipping 14
- Crispy Rhode Island Calamari** buttermilk marinated with garlic boom boom sauce 9
- Spinach & Artichoke Dip** with baguette chips 8
- Basket of House Kettle Chips** with Blue Cheese Dressing 4
- Smoked Trout Dip** with toast points 8
- Shrimp Cocktail** Large American Shrimp 10

SOUP AND SALADS

House Prepared Dressings

Lemon Honey Vinaigrette, Caesar, Blue Cheese, 1k Island, Ranch

- Daily Soup Offering** 3/cup 7/ bowl
- Soup & Salad** Bowl of soup and small mixed green or ceasar salad 10
- Shrimp Louie** Chilled iceberg wedge, tomato, cucumber, crispy bacon, and thousand island dressing 12
- Traditional Caesar** With choice of grilled chicken or shrimp 12
- Sweet Ga. Shrimp Salad** Chilled iceberg wedge with shrimp, celery, cucumber, tomato, sweet pepper and a creamy dressing 12
- Smoked Mountain Trout Salad** Mixed greens, tomatoes, toast points and choice of dressing 12

SIDES

3 each



- Logan Turn-Pike Yellow Stone Ground Grits
- Soup Of The Day
- Collard Greens
- Steamed Butter New Potatoes
- Mixed Green Salad
- Caesar Salad
- Cole Slaw "Southern Sweet Style"
- Seasonal Vegetable
- House Seasoned Kettle Chips
- Hush Puppies
- Gambino's French Bread

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HOMEMADE DESSERTS

- Seasonal Panna Cotta 6
- Bread Pudding with bourbon creme anglaise 6
- Triple Chocolate Brownie with peanut butter icing 6

SEAFOOD BAR

All items served with House Made Mignonette, Cocktail Sauce or Drawn Butter.

Low Country with sweet corn, new potatoes, and andouille sausage Additional 6

Oysters

Raw*
Steamed
Rockefeller
MP

Clams

12/24 ct.
Raw
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Lobster

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Shrimp

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Steamed
9/18

Mussels

1lb
Broth
Steamed
12

Crab Legs

½lb or 1lb
Steamed
12/22

Seafood Throw Down

Shrimp, mussels, snow
crab, oysters, and clams 59

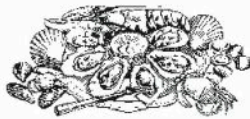
Ultimate Lowcountry Throw Down for Two

includes two salads or soups
and a shared dessert 69

CATCH SPECIALTIES

with choice of two sides

- Chef's Daily Blackboard Specials** Chef's special preparation including weekly saltwater fish specials
- North Carolina Rainbow Trout** with sorghum onion marmalade and crispy shallots 18
- "Ed's" Brasstown Beef Butcher's Cut** Ridgefield Farms in Brasstown, NC Selections Vary
- Broiled ½ Maine Lobster** with parsley, lemon garlic butter 20
- Springer Mountain Chicken** Organic free range chicken with bacon, onion, pepper gravy 16
- 100 Mile Meatloaf** Brasstown beef & local sausage with smoky BBQ glaze 14
- New Orleans BBQ Shrimp** "Bourbon Street Style" with bread for dipping 18
- The Haul** Fried or Broiled. Crawfish, calamari, shrimp, oysters and catfish 30
- Shellfish Steamer Low Country** Clams, shrimps, oysters, corn, andouille sausage, and potatoes 32



SEAFOOD PLATTERS

Classic Fried or Broiled Seafood Platters
with choice of two sides and 2 hushpuppies

- Crawfish Tails 18
- Rhode Island Calamari 18
- Wild American Shrimp 21
- Coastal Oysters 21
- Catfish 19
- Choose 2 Combo 22
- The Haul Crawfish, Calamari, Shrimp,
Oysters & Catfish 30

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