

# 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

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

### 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

### 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

- 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