

CAT ISLAND GRILL AND PUB

STARTERS

SHRIMP EGG ROLLS
SEAWEED SALAD, SWEET CHILI SAUCE
6

FRIED CALAMARI
WITH MARINARA
7

MARYLAND CRABCAKE
SWEET CORN RELISH, MANGO SAUCE
9

ESCARGOT
IN THE SHELL, GARLIC BUTTER
8

JUMBO SHRIMP BEER BATTERED, MARINATED,
CHARGRILLED, CAJUN, CHILLED, CHILI LIME,
ALL WITH BLACK BEAN SALSA
8

JUMBO WINGS
CAYENNE SAUCE, TERIYAKI, PARMESAN, BBQ
9

CHEESY SPINACH
& ARTICHOKE DIP
PITA CHIPS
7

PORTABELLA FINGERS
BEER-BATTERED WITH REMOULADE
6

FRIED ARTICHOKE HEARTS
REMOULADE SAUCE
7

BAKED BRIE
GRANNY SMITH APPLES, MANGO, ALMONDS
9

MOZZARELLA STIX
MARINARA
7

SWEET
BEER-BATTERED ONION RINGS
4/7

SOUPS

FRENCH ONION SOUP
5

SOUP DU JOUR
CUP OR BOWL
3.5/5

SALADS

PUB SALAD MESCALINE GREENS, ROMAINE, CUKES,
TOMATOES, RED ONIONS, GRATED CHEDDAR
4/6

PORTABELLA GRILLED ATOP MESCLUN GREENS,
ROMAINE, CUKES, TOMATOES, RED ONIONS, PARMESAN,
HONEY BALSAMIC VINAIGRETTE.
7

BLACK & BLUE — 6OZ CHAR GRILLED SIRLOIN CAJUN
RUBBED ATOP OUR MIXED GREENS WITH CRUMBLD BLUE
CHEESE. HONEY BALSAMIC VINAIGRETTE.
13

CHICKEN **9**
SHRIMP **10**

TUNA SALAD ALBACORE TUNA SALAD, TOMATO, EGG,
MIXED GREENS FRENCH ROLL.
8

CAESAR SALAD CRISP ROMAINE, PARMESAN, GARLIC
CROUTONS, CAESAR DRESSING,
7

ADD CHICKEN **9**
ADD SHRIMP **10**
ADD SIRLOIN **12**

TACO SALAD GROUND CHUCK, SHREDDED LETTUCE,
CHEDDAR & JACK CHEESE, AVOCADO, SALSA, SOUR CREAM
9

CHEF SALAD MESCLUN GREENS, CRISP ROMAINE, CUKES,
TOMATOES, RED ONION,
HAM, TURKEY, AMERICAN & SWISS CHEESE, EGG
9

GREEK SALAD MESCLUN GREENS, ROMAINE, CUKES, TOMATOES, KALAMATA OLIVES,
RED ONION, PEPPEROCINIS, FETA CHEESE, HONEY BALSAMIC VINAIGRETTE.
8

ADD CHICKEN **10**
ADD SHRIMP **11**
ADD SIRLOIN **13**

CAT ISLAND GRILL AND PUB

ENTREES

TWIN CRAB CAKES 19
LIGHTLY BREADED MARYLAND STYLE
CRAB CAKES SAUTEED TO A GOLDEN BROWN
SERVED WITH A MANGO PUREE



BEAUFORT PASTA 18
GULF SHRIMP, CHICKEN, ANDOUILLE
SAUSAGE IN A SCAMPI MARINARA ATOP CAPELLINI PASTA.

CHICKEN-N-CHIPS 9
JUMBO CHICKEN TENDERS, DEEP FRIED IN OUR SPECIAL,
BEER BATTER. SERVED WITH CREOLE HONEY MUSTARD

12oz N.Y. C.A.B. STRIP 24
TOPPED WITH CARAMELIZED ONIONS
AND MUSHROOMS, VEGETABLE.
CENTER CUT 16oz 28

CHOPPED STEAK 10
HALF POUND CERTIFIED ANGUS GROUND CHUCK,
SAUTÉED MUSHROOMS & ONIONS, VEGGIE



FISH-N-CHIPS 13
FRESH NORTH ATLANTIC COD BEER-BATTERED
AND DEEP FRIED TO A GOLDEN BROWN
HOMEMADE SLAW AND TARTAR
ADD JUMBO SHRIMP 17

FRIED JUMBO SHRIMP 18
FRIES, HOMEMADE SLAW,
COCKTAIL SAUCE

FLOUNDER SANDWICH 10
DEEP FRIED FLOUNDER IN OUR
SPECIAL BEER BATTER

6 oz. SIRLOIN 12
CHAR GRILLED TO YOUR PERFECTION,
VEGGIE
ADD JUMBO SHRIMP 16

CHICKEN PICCATA 12
A SUCCULENT 6OZ. CHICKEN BREAST
DIPPED IN EGG BATTER AND SAUTÉED IN LEMON,
WHITE WINE AND CAPERS

CHEF'S CATCH
DELECTABLE FRESH SEAFOOD
DISHS PREPARED DAILY
MARKET PRICE



HOUSE SPECIALTY

DESSERTS BY SUZARA'S KITCHEN