

Dinner Menu

4pm—Close

APPETIZERS

Hot N' Cold Shrimp Cocktail | 13.00
Chilled Prawns, Bay Shrimp, Chipotle Lime Aioli,
Cilantro Lime Cocktail Sauce

Buffalo Bleu Calamari Planks | 13.00
Encrusted | Sweet Chili Sauce
Bleu Cheese Crumbles & Dressing

Bangkok Shrimp | 13.50
Hand tossed in house seasoning,
sweet chili sauce

Garlic Cheese Bread | 10.50
Oven baked French bread | Trio of Cheeses

Deep Fried Portobello Mushrooms | 10.50
House prepared Ranch dressing

Deep Fried Artichoke Hearts | 9.50
Hand tossed in House seasoning | Ranch dressing

BEEF ~Served cooked to order~

House Cut Ribeye 12oz. /16oz. | 32.50/38.50
Cut to order chargrilled ribeye, merlot butter

Original Burger | 14.50
Lettuce, tomato, onion, pickles, 1000 island
Served w/Salad & French Fries

FISH

Served w/ Soup or Salad & choice of Potato (unless
otherwise noted)

Alaskan Salmon Brochettes | 21.50
Chargrilled fresh wild salmon brochettes

Fried Prawns | 23.50
Battered & deep-fried, cilantro lime cocktail sauce

Cork's Cod | 18.50
Battered & deep-fried, house tarter sauce

Imperial Tilapia | 23.50
Topped w/shrimp, crab & bay scallops
Lemon caper sauce

Almond Crusted Calamari 24.50
Blackberry Mango Chutney

CHICKEN

Served w/Soup or Salad & choice of Potato

Caprese Chicken | 19.50
Tomato, Fresh Mozzarella, Pesto & Balsamic Syrup

Chicken Cordon Bleu | 20.50
Ham & Swiss, Parmesan Cream Sauce

SALADS

Choice of Blue Cheese, Ranch, Tangerine Vinaigrette or
Fig Balsamic Dressing

Golden Temple | 17.50
Battered & deep-fried shrimp seasoned w/our
sweet chili sauce, spinach, jicama, carrots,
cucumber, mandarin oranges, cashews

Chopped & Loaded | 14.50
Chargrilled chicken, field greens, tomatoes,
carrots, olives, cucumbers, radishes, cheddar cheese, house
croutons

The Wharf | 19.50
Grilled shrimp & sea scallops, bourbon ginger glaze, spinach,
cucumber, carrots, jicama, marinated onions, mango,
candied almonds

PASTA

Served with Salad

Florentine Linguine | 16.50
Linguine, tomatoes, spinach, black olives,
Artichokes, garlic, olive oil, fresh grated parmesan

Seafood Scampi Linguine | 20.50
Linguine, grilled shrimp & bay scallops, white wine,
garlic, parsley

Chicken & Double Mushroom Bowtie | 19.50
Bowtie Pasta, sautéed chicken, crimini &
portobello mushrooms, marsala wine sauce,
fresh grated parmesan

SOUP

Cup 4.00 **Bowl** 6.00

We are required by the health department to inform you that consuming raw or under
cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne
illness, especially if you have certain medical conditions

Although we take every precaution, there is a possibility that your selection may come in contact
with non-gluten free or other allergen food items

20% gratuity will be added to parties of 6 or more. Split plate charge \$4

Cork & Catch reserves the right to refuse service to anyone

Featured Specials

Appetizer

Fresh Oysters on the Half Shell \$17

Entrees

Served with Salad, Vegetable and Choice of Potato

Deep Fried Oysters \$22

Ruby Red Trout \$24

Coconut Prawns \$24

Seafood Platter

Served with Salad, Vegetable
and Choice of Potato

Scampi-style Bay Scallops
Grilled Albacore Tuna Skewer
Coconut Prawns

Oysters - Deep Fried or Half Shell

\$29.50