

# Katch Twenty-Two

## STARTERS

**SOUP OF THE MOMENT** | 6

**CAESAR SALAD** | Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons 6

**SALAD DU JOUR** | Artisan Mixed Greens, Marinated Heirloom Tomatoes, Feta Cheese, Croutons, Citrus Vinaigrette 6

**ROASTED BEET STACK** | Goat Cheese, Arugula Pesto, Pine Nuts, Citrus Vinaigrette 7

**PORK BELLY** | Citrus BBQ, Basil, Seasonal Pickled Vegetables 9

**BRAISED BEEF SHORTRIB EMPANADA** | Chimichurri Vinaigrette 9

**CRAB CAKE "MARYLAND STYLE"** | Corn Pudding, Crispy Fried Onions, Remoulade Sauce 13.5

**SMOKED SALMON DIP** | House Smoked Salmon, Crostini 8

**LOBSTER & SCALLOP RAVIOLI\*** | House Made Ravioli's, Mango Butter, Avocado 13

**SHRIMP & GRITS** | Indigo Blue Organic Stone Ground Grits, Chorizo Pepper Relish 9.5

**TUNA TARTARE\*** | 1# Grade Tuna, Avocado, Pickled Vegetables, Jalapeno, Radish, Spicy Aioli, Wonton Chip 11.5

**SHRIMP COCKTAIL** | Poached Shrimp, Cocktail Sauce, Lemon 11

**CEDAR KEY CLAMS** | Middle Neck Clams, White Wine, Garlic Cream, Crostini 11

## MAIN PLATES

**FISH OF THE MOMENT** | Yukon Mash, Baby Arugula, Citrus Cured Heirloom Tomatoes, Citrus Foam 26.5

**SEAFOOD RISOTTO** | Lobster, Scallops, Shrimp, Clams, Chorizo, Saffron Risotto, Red Peppers, Peas 35

**GRILLED GROUPER** | Roasted Fingerling Potatoes, Bacon, Sautéed Spinach, Veal Demi Glaze 27.5

**SALMON** | Herb Crusted Salmon, Indigo Blue Organic Stone Ground Grits, Chorizo Sofrito Spinach 24.5

**SHRIMP PASTA PRIMAVERA** | Shrimp, Pesto, Red Peppers, Spinach, Peas, Parmigiano Reggiano, Tomatoes 28

**CRAB CAKE "MARYLAND STYLE"** | Yukon Mash, Corn Pudding, Remoulade Sauce, Baby Arugula 27

**BISTRO TENDER** | Yukon Mash, Baby Arugula, Roasted Wild Mushroom Ragout 25

**PORT BRAISED BEEF SHORT RIBS** | Indigo Blue Organic Stone Ground Grits, Sautéed Spinach, Jus Reduction 26

**CHAIRMAN'S RESERVE RIBEYE\*** | Pommes Frites, Horseradish Aioli 29.5

**CHAIRMAN'S RESERVE FILET OF BEEF\*** | Yukon Potatoes, Seasonal Vegetables, Red Wine Veal Demi 32.5

**ROASTED FREE RANGE CHICKEN** | Rosemary Fingerling Potatoes, Citrus Wilted Baby Arugula, Grain Mustard Cream 19

**MOJO BRINED PORK TENDERLOIN** | Black Bean Puree, Corn Pudding, Chimichurri 21

**HOUSE MADE PASTA** | Pesto Cream, Red Peppers, Spinach, Peas, Marinated Tomatoes, Parmigiano Reggiano 18

**ADD ONS** | Add 5 Jumbo Shrimp to Any Entrée or Salad 10

## DESSERTS

**KEY LIME PIE** | Mango Fruit Syrup, Chantilly Cream 6

**CRÈME BRULEE** | 6

**HAZELNUT CHOCOLATE TORTE** | Caramel Sauce 7

**HOUSE MADE ICE CREAM & SORBET** | 5

Katch Twenty-Two | 352-746-6691 | Executive Chef / Owner Richard Wiggins

[www.katchtwentytwo.com](http://www.katchtwentytwo.com)

Open 7 Nights A Week 4:30pm – 9:00pm Dinner Only

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*