



Early Dining Menu 5-6 pm \$20 - \$26 Choice of 7 Entrees with a Salad & Soft Drink

Appetizers

- Fried Brussel Sprouts 15
- Housemade Ravioli 12
- Diver Scallops 17
- Shrimp & Lobster Stuffed Portabella 17
- Baked Brie 15
- Snow Crab Rangoon 14
- Daufuskie Hush Puppies 13
- Parmesan Artichoke Dip 12
- Chef's Appetizer *MP*

Sea

- Salmon**
8 oz. salmon filet, baked, and served over a five-grain salad, topped with an apricot siracha glaze and a lemon aioli drizzle 32
- Carolina Trout**
Dusted in cornmeal then flash fried, served with garlic whipped potatoes and 3 onion slaw, finished with a roasted red pepper aioli 27
- Fried Seafood Plate**
Fried shrimp, Daufuskie hush puppies & Carolina cornmeal dusted trout served with 3 onion slaw, garlic whipped potatoes, cocktail & tartar sauce 31
- Cracked Pepper Tuna**
Sashimi grade tuna seared rare, served with garlic whipped potatoes, sautéed spinach & a horseradish cream 29

Land

- 3 Onion Crusted Pork Chop**
Smoked Gouda grits, green beans, and a Smithfield ham bourbon glaze 29
- Beef Tips Au Poivre**
Filet mignon sautéed with cracked pepper, garlic & demi-glace cradled in a potato nest, served with garlic whipped potatoes, sautéed baby spinach and a horseradish cream 29
- Eggplant Napoleon**
Eggplant layered with tomato & mozzarella, served with a parmesan risotto and spinach, accompanied by a basil pesto 23
- Chicken Parmesan**
Lightly breaded chicken breast, homemade marinara sauce and mozzarella cheese served over pasta du jour 24

Local Favorites

- Fresh Catch of the Day**
Daily Specials *Market Price*
- Pasta Du Jour**
Daily Specials *Market Price*
- Osso Buco**
12-14 oz pork shank, served with green beans and scalloped potatoes, topped with a mushroom demi glace 32
- Pan-Seared Scallops & Ravioli**
Served with sweet onion, spinach, shiitake mushrooms and goat cheese ravioli, with sautéed spinach and a prosciutto cream sauce 38
- Char-Braised Beef Short Rib**
Tender beef short rib braised then char-grilled with caramelized onions, served with garlic whipped potatoes & 3 onion slaw 39
- Crispy Roasted Half Duck**
Half duck oven-roasted until crisp and golden, scalloped potatoes, sautéed green beans & a sun-dried cherry sauce 36
- Garlic Basil Broiled Maine Lobster Tail(s)**
4-5 oz. tail topped with a garlic basil butter sauce oven broiled, garlic whipped potatoes & asparagus (2) 53 | (1) 30
- USDA Prime Rib Eye Steak**
Seasoned and served with scalloped potatoes, sauteed green beans & cabernet reduction sauce 14 oz. 54
- USDA Prime Filet Mignon**
Served with parmesan risotto, asparagus with a house made fresh herb butter and demi glace 8 oz. 49

Seafood Sampler

Broiled Maine Lobster Tail (4-5 oz.), Pan Seared Scallops, and Shrimp Scampi served with garlic whipped potatoes and sauteed green beans 49

A La Carte

Green Beans, Roasted Garlic Whipped Potatoes 5
Scalloped Potatoes, Sautéed Spinach, Parmesan Risotto 6
Asparagus, Brussel Sprouts 7

Young Adult's Menu • Menu Items Subject to Change • Patio and Curbside Available

Catch 22 is locally owned and operated by Gary & Penny Duren. Since 2001, we have had the pleasure of giving our guests the best possible dining experience.

Catch 22 can cater in your home, office or a location of your choice. We also enjoy hosting special parties of up to 50 in our back dining room. Enjoy your special occasion and let us do the work!

843.785.6261 Catch22hi.com for Promotions

5:00 pm Until | 37 New Orleans Road, Orleans Plaza | Reservations Suggested | Closed Sundays