

*About Our Restaurant...*

*Catch Twenty Three was founded by Rob Wickner on September 18, 2002. Rob's formula for success has been on the basis of starting with quality food, taking a simplistic approach in preparation, and delivering it to our guest with an appealing presentation. This formula has been very successful for the restaurant, resulting with strong guest loyalty that has been building ever since.*

*Catch Twenty-Three, a stylish seafood restaurant that infuses its creativity with flavorful Latin and Caribbean influences served up in a casual, upscale setting. Island music is carried by cool breezes throughout the restaurant, which has the look and the feel of a tropical resort dining room. Mouth watering aromas emanate from the pecan wood grill such as the Certified Fresh Seafood, Stockyard Angus Beef, or Cuban Style Baby Back Ribs. Enjoy dining inside or on the patio, listening to live Jazz Music on Friday nights. The original recipes were developed by our concept Chef Will Greenwood.*



*"Catch Twenty Three at West Park Village"*



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*"It's always a fresh catch at  
Catch Twenty Three"*

## Hors d'oeuvres Menu

*All Prices Based on 25 Pieces*

### **Braised Mussels**

*In coconut lime curry broth with julienne of vegetables*  
\$31.00

### **Red Stripe Beer Calamari**

*Marinated in beer and Florida bay spice blend lightly fried and served with a roasted red pepper Remoulade*  
\$29.00

### **Sweet Plantains and Shredded Pork**

*Crispy Fried Plantains topped with slow roasted BBQ Pork* \$30.50

### **Shrimp Spring Roll**

*Fresh vegetables and curry spiced shrimp. Served with a Pina Colada dipping sauce* \$25.00

### **Sautéed Blue Crab Cake**

*Blue Crab with Jamaican Spices, garnished with island mango salsa* \$125.00

### **Garlicky Shrimp**

*Large Char-broiled shrimp topped with garlic butter sauce and drizzled with spicy roasted tomato vinaigrette.* \$31.00

### **Coconut Shrimp**

*Large Shrimp fried to a golden brown and served with our delicious Orange Marmalade with Myer's Rum® dipping sauce* \$33.00

**Heavy Hordeuvres** (No Dinner) Parties should base the amount on 8 – 10 pieces per person

**Light Hordeuvres** (Dinner being Served) 4 – 5 pieces per person

## Entrée Menu # 1

### **Blackened Beef Tenderloin Tips**

*Topped with Black Bean Corn Salsa, Roasted Red Pepper Remoulade*

### **Sweet Plantains and Shredded Pork**

*Crispy Fried Plantains topped with slow roasted BBQ Pork*

### **Catch or Caesar Salad**

#### **\*North Atlantic Salmon**

*Topped spicy mango salsa*

#### **Flame Roasted Chicken**

*On a pool of Passion Fruit Vinaigrette*

#### **Jamaican Jerked Pork Tenderloin**

*Jerke spiced rubbed flamed-grilled and served with a Captain Morgan Spiced Rum® Sauce, and roasted corn salsa*

*All entrees served with Coconut Rice (fish)*

*Garlic Mashed Potatoes (meat)*

*Cuban Black Beans. Banana Nut Bread, Sourdough Rolls*

#### **Key Lime Pie**

*\*Certified Fresh Fish*

**\$25.90 Per Person Plus Tax (7%) and Gratuity (18.5%)**

## Entrée Menu # 2

### **Sautéed Blue Crab Cake**

*With Jamaican Spices, garnished with island mango salsa*

### **Garlicky Shrimp**

*Char-broiled shrimp topped with garlic butter sauce and drizzled with spicy roasted tomato vinaigrette*

### **Catch or Caesar Salad**

#### **\*Macadamia Nut Encrusted Sea bass**

*Served on Citrus Buerre Blanc Sauce and topped Island mango salsa*

#### **Flame Roasted Chicken**

*On a pool of Passion Fruit Vinaigrette*

#### **Filet Mignon**

*Aged and Seasoned to Perfection,*

*All entrees served with Coconut Rice (fish)*

*Garlic Mashed Potatoes (meat)*

*Creole Green Beans*

*Banana Nut Bread, Sourdough Rolls*

#### **Chocolate Mousse Pie**

*\*Certified Fresh Fish*

**\$33.90 Per person Plus Tax (7%) and Gratuity (18.5%)**

**CATCH**  
TWENTY-THREE

