

starters

- CRAB CAKE

Maque choux, fried green tomato, remoulade

20
- BEEF SKEWERS \*

House steak sauce, pickled onions

19
- CRAB BOURSIN DIP

Blue crab, creamy Boursin cheese, green onion, sesame cracker

12
- CALAMARI

Shishito, peppadew piri piri

19
- CRAB TOPPED FRIES

Skin-on french fries, blue crab, Louie dressing

19
- FRIED GREEN TOMATOES

Elote, queso fresco, remoulade

15
- LOBSTER CORN DOGS

Cornmeal breaded lobster skewers, sweet chili aioli, lemon

Market Price
- GRILLED OCTOPUS

White beans, andouille, paprika oil

21
- PEI MUSSELS

Nduja, white wine, garlic, grilled bread

20

soup + salad

- NEW ENGLAND CLAM CHOWDER

Bacon, potatoes, cream

CUP 8 / BOWL 10
- GREEN SALAD

Baby greens, romaine, radicchio, cucumber, grape tomato, radish, crispy wonton, red onion, roasted shallot vinaigrette

SIDE 9 / FULL 14
- CAESAR SALAD

Romaine hearts, garlic herb croutons, shaved asiago

SIDE 9 / FULL 14
- WEDGE SALAD

Iceberg, grape tomatoes, red onions, bacon lardon, blue cheese dressing

15
- BURRATA PANZANELLA

Cherry tomatoes, Kalamata olives, cucumbers, toasted bread, spinach-walnut pesto

20
- WATERCRESS SALAD

Apple, blue cheese, radish, hazelnut, sherry vinaigrette

15
- add chicken 10 | add shrimp 11 | \*add salmon 13

sides to share

- ASPARAGUS

10
- EDAMAME BACON SUCCOTASH

12
- MAQUE CHOUX

10
- BLISTERED GREEN BEANS

9
- SKIN ON FRIES

7
- RED BLISS POTATOES

8
- RICE

8
- HERBED PARMESAN FRIES

10

AT PADDLEFISH WE ARE FULLY COMMITTED TO SERVE ONLY ECO-FRIENDLY AND SUSTAINABLE SEAFOOD.

chilled + raw seafood

- AHI POKE

🐟 Sweet black soy, avocado, cucumber pickle, tortilla chips

19
- SHRIMP COCKTAIL

Jumbo shrimp, classic cocktail sauce

20
- CRAB CEVICHE

Blue crab, avocado, bell pepper, jalapeno, cilantro, lime, tortilla chips

19
- CRAB GUACAMOLE

Blue crab, onion, tomato, jalapeno, cilantro, lime, avocado, Tajin tortilla chips (serves 4)

38
- OYSTERS ON THE HALF SHELL

🦪 Cocktail & Mignonette sauces 1/2 dozen or dozen

Market Price
- CHILLED SEAFOOD TOWER

Crab Ceviche, Tuna Poke, 6 oysters, 8 shrimp, Mignonette & cocktail sauces, chips (serves 4)

75 / With chilled Snow crab 99

seafood boils

- SNOW CRAB

60
- WHOLE MAINE LOBSTER

70
- PEEL & EAT KEY WEST PINK SHRIMP

39
- PEI MUSSELS

22
- FLORIDA LITTLENECK CLAMS

25
- All served with sweet corn on the cob, red potatoes & corn bread

pastas

- LINGUINE & CLAMS

Linguine, Florida Littleneck clams, garlic, anchovy, miso, white wine

32
- SHRIMP PASTA

Linguine, shrimp, asparagus, tomato, crab broth

25
- BURRATA POMODORO

Linguine, fresh cherry tomato sauce, burrata, basil

25

from the port

- STUFFED COD

Shrimp & Scallop corn bread stuffing, asparagus, red potato, mustard cream sauce

39
- CATFISH

Cornmeal crust, edamame-smoked bacon succotash, creole mustard

27
- CRISPY SHRIMP

Flash fried, cocktail sauce, tartar sauce, skin-on fries

28
- SALMON \*

Miso vinaigrette, vegetable stir fry, wasabi mash, crimini bacon

35
- MAHI

Caponata, salsa verde, herb roasted potatoes

32
- ÉTOUFFÉE

Crawfish, shrimp, basmati rice

33
- SCALLOPS

Cauliflower puree, haricots verts, honey saffron vinaigrette

39
- SHRIMP & GRITS

Cheddar grits, black pepper butter sauce

33
- SWORDFISH SKEWER

Grilled swordfish, cauliflower, pinenuts, salsa verde, lemon

40
- FLORIDA GROUPER

Pan seared grouper, artichokes, cherry tomatoes, Kalamata olives, lemon

48

from the land

- RIBEYE \*

Porcini rubbed 16 ounce ribeye, watercress, parmesan fries, aged balsamic vinegar

58
- FILET MIGNON \*

8 ounce, mashed potatoes, asparagus, house steak sauce

56
- CHICKEN BREAST

Carolina mop sauce, edamame-smoked bacon succotash

25
- PORK CHOP \*

Herb roasted potatoes, marinated peppers, chimichurri

33
- KUROBUTA PORK BELLY

Apple cider, miso, spicy bok choy, pickled radish

35

18% gratuity will be added for parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

🐟 Denotes the use of raw fish

🦪 There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.