

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 GROPER 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.