

## starters

**CRAB CAKE** Maque choux, fried green tomato, remoulade 17

**BEEF SKEWERS** Garlic mojo, hazelnut romesco, pickled onions 13

**POINT JUDITH CALAMARI** Shishito, carambola, peppadew piri piri 16

**CRAB FRIES** Skin-on french fries, lump blue crab, Louie dressing 14

**FRIED GREEN TOMATOES** Elote, pickled watermelon, queso fresco, remoulade 9

**LOBSTER CORN DOGS** Sweet chili aioli 16

### crab + lobster

#### KING CRAB

Dutch Harbor, AK **MKT (DD+22)**

#### SNOW CRAB

Gulf of St. Lawrence, Canada **MKT**

#### MAINE LOBSTER

1 1/4 pound **MKT (DD+17)**

All served with Plant City Farmer's Market corn, new potatoes

## chilled + raw seafood

**TABLESIDE LOBSTER GUACAMOLE** Maine lobster, tortilla planks, tajin 36 (SERVES 4)

**AHI POKE** 🍣 Sweet black soy, yuzu, avocado, radish, Asian pickle 16

**SHRIMP COCKTAIL** Jumbo shrimp, classic cocktail sauce 20

**CRAB CEVICHE** Blue crab, avocado, bell pepper, jalapeno, cilantro, lime tortillas 15

**TOWER** 🍣🍣 Dutch Harbor King crab, jumbo Gulf shrimp, market fresh oysters, lump crab ceviche, Ahi tuna poke 70 (SERVES 4)

**MARKET FRESH OYSTERS** 🍯  
Champagne-cucumber mignonette, cocktail sauce 20 (HALF DOZEN)

**STONE CRABS** Chilled and cracked, mustard sauce **MKT**

## Seafood Boil

Enjoy one of our made-to-order boils or build your own. Served with Plant City farmer's market corn, new potatoes and jalapeño cornbread.

### build your own

Choose two items.

#### SEAFOOD (DD+17)

King crab 45 Queen crab 35

Clams & Mussels 18

Gulf shrimp 25 · Lobster 40

### specialty boils

**CRACKER** Cedar Key littlenecks, Casco Bay mussels, Gulf of Mexico shrimp, andouille sausage 45

**LOW COUNTRY BOIL** Snow crab, Gulf of Mexico shrimp, boudin 49

**NEW ENGLAND** Maine lobster, littlenecks, Casco Bay mussels, Portugueses Chourico 67 (DD+17)

**ALASKA** Dutch Harbor King & Queen crab legs 70 (DD+17)

add-ons: 3 Jumbo Shrimp 15 · 12 Clams 9 · 1/2 lb of Mussels 9 · Portugueses Chourico 8 · Andouille 8 · Boudin 8

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

## soup + salad

**NEW ENGLAND CLAM CHOWDER** Bacon, potatoes, cream **Cup 6 / Bowl 9**

**CONCH CHOWDER** Bahamian conch, spiced tomato broth **Cup 6 / Bowl 9**

**GREEN SALAD** Romaine hearts, cucumber, toybox heirloom tomato, red onion, Asian pear, yuzu 12 / 9

**CAESAR SALAD** Romaine hearts, sourdough crouton, white anchovy 11 / 8

**WHEAT BERRY SALAD** Farmer's market vegetables, arugula, lemon vinaigrette 14 / 11

add chicken 5 | add shrimp 10 | add salmon 12

## sandwiches

**LOBSTER ROLL** 1 1/4 pound Maine lobster, butter, split top bun 31

**CRAB CAKE "BLT"** Applewood bacon, Tillamook cheddar, gem lettuce, beefsteak tomato, mustard sauce, ciabatta 20

**FLORIDIAN CHICKEN SALAD** Papaya, mango, pineapple, pecans, red onion, celery, honey wheat bread 12

**FRIED CLAM ROLL** Ipswich whole bellies, lemon-caper aioli, pickles, split top bun 16

**THE BURGER** 9 ounce proprietary blend, house made pickles, red onion, pimento cheese, brioche 19

## half + half combinations

**SOUP & SALAD** Choose a cup of soup and any side salad 14

**HALF FLORIDIAN CHICKEN SALAD** Choose either a cup of soup or any side salad paired with half a Floridian chicken salad sandwich 15

## main

**FILET MIGNON** 10 ounce, mashed potatoes 47

**HALF CHICKEN** Carolina mop sauce, edamame-smoked bacon succotash, pickled watermelon 27

**FISH & CHIPS** Flounder, Founders IPA, sweet potato fries, malt vinegar aioli 28

**CATFISH** Cornmeal crust, edamame-bacon succotash, creole mustard, pickled watermelon 25

**SALMON** Spring vegetable Israeli couscous, watermelon coulis 34

**CLAMS SOFRITO** Cedar Key littlenecks, soffrito, tomatillo, chipotle butter, linguini 26

**ROOTS & SHOOTS** Seasonal market vegetables, grilled tofu, yellow curry broth 18

**FISH TACOS** Market Catch, red cabbage slaw, papaya-mango salsa, sweet chili aioli 17

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.