

PADDLEFISH

starters

- CRAB CAKE** Maque choux, fried green tomato, remoulade 18
- BEEF SKEWERS** House steak sauce, pickled onions 14
- CALAMARI** Shishito, peppadew piri piri 16
- JUMBO LUMP CRAB TOPPED FRIES (GF)** Skin-on french fries, lump blue crab, Louie dressing 16
- FRIED GREEN TOMATOES** Elote, queso fresco, remoulade 10
- LOBSTER CORN DOGS** Sweet chili aioli 18

chilled + raw sea-food

- AHI POKE** 🌱 Sweet black soy, avocado, cucumber pickle, tortilla chips 16
- SHRIMP COCKTAIL (GF)** Jumbo shrimp, classic cocktail sauce 20
- CRAB CEVICHE (GF)** Blue crab, avocado, bell pepper, jalapeno, cilantro, lime, tortilla chips 17
- CRAB GUACAMOLE (GF)** Lump crab, onion, tomato, jalapeno, cilantro, lime, avocado, Tajin tortilla chips (serves 4) 36

sides to share

- ASPARAGUS (GF)(V)** 10
- EDAMAME BACON SUCCOTASH (GF)** 10
- MAQUE CHOUX (GF)** 8
- BLISTERED GREEN BEANS (GF)(V)** 8
- SKIN ON FRIES** 7
- RED BLISS POTATOES (GF)** 7



@PADDLEFISHORL

soup + salad

- NEW ENGLAND CLAM CHOWDER** Bacon, potatoes, cream CUP 6 / BOWL 9
- GREEN SALAD (GF)** Romaine hearts, cucumber, grape tomato, red onion, roasted shallot vinaigrette SIDE 9 / FULL 12
- CAESAR SALAD** Romaine hearts, sourdough crouton SIDE 8 / FULL 11
- WEDGE SALAD (GF)** Iceberg, tomatoes, red onions, bacon, blue cheese dressing SIDE 11 / FULL 14
- CAPRESE SALAD (GF)** Fresh mozzarella, beefsteak tomatoes, olive oil 10
- add chicken 5 | add shrimp 10 | add salmon 12

from the steamer

- ALASKA KING CRAB (GF)** 75
- WHOLE MAINE LOBSTER (GF)** 65

All served with corn on the cob and new potatoes

from the port

- STUFFED COD** Shrimp & Scallop corn bread stuffing, asparagus, red potato, mustard cream sauce 35
- CATFISH** Cornmeal crust, edamame-smoked bacon succotash, creole mustard 27
- CRISPY SHRIMP** Flash fried, cocktail sauce, skin-on fries 20
- SHRIMP PASTA** Linguine, shrimp, asparagus, tomato, crab broth 24
- SALMON** Miso vinaigrette, vegetable stir fry, wasabi mash, crimini bacon 34
- MAHI** Caponata, salsa verde, herbroasted potatoes 29
- CRAB CAKE "BLT"** Bacon, avocado, cheddar, lettuce, beefsteak tomato, remoulade, ciabatta 20
- SCALLOPS (GF)** Cauliflower puree, haricots verts, honey saffron vinaigrette 36

from the land

- RIBEYE** 16 ounce, herb roasted potatoes, house-made steak sauce 48
- FILET MIGNON (GF)** 8 ounce, mashed potatoes, asparagus, house steak sauce 46
- CHICKEN BREAST (GF)** Carolina mop sauce, edamame-smoked bacon succotash 20
- PORK CHOP** Herb roasted potatoes, marinated peppers, chimichurri 28
- CAPRESE** Fresh mozzarella, beefsteak tomato, basil aioli, ciabatta 12
- THE BURGER** 9 ounce proprietary blend, house-made pickles, red onion, pimento cheese, brioche 19
- VEGETARIAN PASTA (V)** Linguine, garlic, olive oil, market vegetables 18

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

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.

(GF) Denotes that there is no gluten in the recipe for the dish. Alert your server of all food allergies as cross contamination is possible.

(V) Denotes Vegan

🌱 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.

libations + rocks

- LILI'S STEAMBOAT BREEZE** 15
Broadbent Rose, Cathead Honeysuckle, Elderflower, fresh lemon
- MAYAN EMPRESS** 16
Santa Teresa Anejo Rum, apricot fruit liquor, pineapple juice, fresh lemon
- NOT EVERYONE'S MARGARITA** 15
Mina Real Mezcal, Lunazul Blanco tequila, jalapeño, Creme de Mure, house sour, black salt
- CAPTAIN HANDSOME** 16
Cathead vodka, fresh raspberries, framboise, thyme
- THE PRIVATEER** 15
Haymans London Dry, Comoz Vermouth Blanc, Garden Party Cucumber

sunset

- HOUSE MADE RED/WHITE SANGRIA** 14
/ 48 carafe
Assorted premium fruity liquors, juices, white or red wine, seltzer, seasonal fruit
- OLD FASHIONED** 15
Larceny Small Batch Bourbon, Grand Quina, orange bitters, splash black cherry juice
- Sub for a shot of Paddlefish Knob Creek single barrel 5
- KENTUCKY MULE** 20
Paddlefish Knob Creek single barrel bourbon, lime juice, ginger beer
- MID-SHIPMAN** 15
James Pepper Rye, Boudier grapefruit, grapefruit juice, Scrappy Lime bitters
- KAYLA'S SASSY SAILOR'S SPRITZ** 12
Haymans London Dry, creme de Violette, pineapple juice, lime juice, strawberry

mocktails

- STRAWBERRY BASIL LEMONADE** 11
Fresh strawberries, basil, lemonade, sprite
- CUCUMBER SIPPER** 11
Cucumber, simple syrup, fresh lime juice, lemonade
- Make it a cocktail add 3

bourbon + scotch flights

- NOB CREEK** 19
Knob Creek, Knob Creek Rye, Knob Creek Single Barrel
- MAKER'S MARK** 19
Maker's Mark, Maker's Mark 46, Maker's Mark Cask Strength
- GLENMORANGIE** 20
Glenmorangie 10, Glenmorangie 12 "Lasanta", Glenmorangie 12 "Nectar d'Or"
- GLENFIDDICH** 21
Glenfiddich 12, Glenfiddich 14, Glenfiddich 15
- Add a shot of Paddlefish Knob Creek single barrel 5

hops + barley (subject to availability)

DRAFT

- Key Lime Wheat - local Ale 9
Sailfish Sunrise - Ipa 9
Stella Artois - Pilsner 9
Crooked Can - Florida lager 9
Florida Ave - Hazy Ipa 9
Blood Orange Wheat - Citrus wheat Ale 9

AMERICAN CRAFT BEERS

- Fat Tire - belgian style Ale 9
No Wake Zone - Coconut Ale 9
Sierra Nevada - pale Ale 9
Islamorada - citrus Ale 9
Lagunitas - Ipa 9
Southern Tier - double Ipa 9
Angry Orchard - cider 9
Seasonal Selections 9

IMPORTED & DOMESTIC

- Sam Adams 8
Corona 8
Guinness 8
Heineken 8
Modelo Especial 8
Blue Moon 8
Michelob Ultra 7
Miller Lite 7
Red Bridge (gluten-free) 7
Coors Light 7
O'Douls (non-alcoholic) 7
Yuengling 7

vines + earth (subject to availability)

WHITE

- Sparkling, **La Spinetta Quaglia**, Moscato d'Asti 13
Sparkling, **La Gioiosa**, Prosecco 14
Sparkling, **Laurent Perrier**, Brut, Champagne 20
Pinot Gris, **Ponzi**, Oregon 12
Pinot Grigio, **Zenato**, Italy 10
Albariño, **Burgans Val de Salnes**, Rias Baixas 14
Riesling Kabinett, **Heinz Eifel**, Mosel 10
Turbiana, **Ca' Dei Frati**, Lugana 13
Sauvignon Blanc, **Groth**, Napa Valley 13
Sauvignon Blanc, **Fire Road**, Marlborough 12
Chardonnay, **Textbook**, Napa Valley 15
Chardonnay, **Drouhin**, Chablis 16
Rose, **Figuiere**, Mediterranee 12

RED

- Pinot Noir, **Three Saints**, Santa Barbara 14
Pinot Noir, **Lemelson**, "Thea's Select", Willamette Valley 18
Pinot Noir, **Crossbarn** by Paul Hobbs, Sonoma Coast 20
Merlot, **Trefethen**, Napa Valley 17
Chianti Classico, **Cafaggio**, "Single Estate", Tuscany 13
Tempranillo, **Buenas**, Rioja 10
Malbec, **Zuccardi**, "Serie A", Mendoza 13
Cabernet Sauvignon, **Turnbull**, Napa Valley 21
Cabernet Sauvignon, **Felino**, Mendoza 13
Red Blend, **The Prisoner**, Napa Valley 25
Red Blend, **Intrinsic**, Columbia Valley 15
Shiraz, **Penfolds**, "Koonunga Hills", South Australia 13



@PADDLEFISHORL