

starters

CRAB CAKE Maque choux, fried green tomato, remoulade 17

BEEF SKEWERS Hazelnut romesco, pickled onions 13

LITTLENECK CLAMS White wine, garlic, lemon butter 14

CHARRED OCTOPUS Cannellini bean, chourico, smoked paprika oil 15

CALAMARI Shishito pepper, peppadew piri piri 16

JUMBO LUMP CRAB TOPPED FRIES Skin-on french fries, lump blue crab, Louie dressing 14

FRIED GREEN TOMATOES Elote, queso fresco, remoulade 9

LOBSTER CORN DOGS Sweet chili aioli 16

soup + salad

NEW ENGLAND CLAM CHOWDER Bacon, potatoes, cream CUP 6 / BOWL 9

LOBSTER BISQUE Sherry cream CUP 6 / BOWL 9

GREEN SALAD 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 Iceberg, tomato, red onion, bacon, blue cheese dressing SIDE 11 / FULL 14

sides to share

CRISPY BRUSSELS SPROUTS 10

ASPARAGUS 10

EDAMAME-SMOKED BACON SUCCOTASH 8

MAQUE CHOUX 8

MAC N' CHEESE 15

BLISTERED GREEN BEANS 8

SKIN-ON FRIES 7

RED BLISS POTATOES 7



chilled + raw seafood

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

AHI POKE 🍣 Sweet black soy, avocado, cucumber pickle, tortilla chips 16

SHRIMP COCKTAIL Jumbo shrimp, classic cocktail sauce 20

CRAB CEVICHE Blue crab, avocado, bell pepper, jalapeno, cilantro, lime, tortilla chips 15

CHILLED TRIO 🍣 Peel & eat Key West shrimp, crab ceviche, ahi tuna poke, tortilla chips 40 (SERVES 3)

MARKET FRESH OYSTERS 🍷 Cocktail sauce 3 (EACH)

crab + lobster

KING CRAB Dutch Harbor, AK 65

SNOW CRAB Gulf of St. Lawrence, Canada 40

MAINE LOBSTER 1 1/4 pound 65

All served with corn on the cob and new potatoes

from the port

SCALLOPS Cauliflower puree, crispy Brussels sprouts, bacon 36

CRISPY SHRIMP Flash fried, cocktail sauce, skin-on fries 27

SALMON Spring vegetable, couscous 34

SWORDFISH Wasabi whipped potato, shiitake & snow pea stir fry, miso sauce 30
Wine Pairing: Textbook, Chardonnay

CATCH OF THE DAY Shrimp & scallop corn bread stuffing, cauliflower puree, asparagus, caper beurre blanc 38

MAHI Macadamia nut crust, red curry, crab fried rice 38
Wine Pairing: Textbook, Chardonnay

CATFISH Cornmeal crust, edamame-smoked bacon succotash, creole mustard 25

SHRIMP & GRITS Cheddar grits, spicy black pepper butter sauce 30

LINGUINE & CLAMS Cedar Key littlenecks, chourico, white wine, garlic, lemon, parsley 26

SHRIMP PASTA Linguine, Florida Rock shrimp, asparagus, tomato, crab broth 28

BLACKENED CATFISH SANDWICH Lettuce, tomato, onion, remoulade, brioche 17

CRAB CAKE "BLT" Bacon, avocado, cheddar, lettuce, beefsteak tomato, remoulade, ciabatta 20

CIOPPINO Shrimp, littleneck clams, mussels, octopus, seasonal fish, crab, tomato broth 39

from the land

PRIME STRIP 12 ounce, mushroom & onion demi glace 49
Wine Pairing: Felino, Cabernet Sauvignon

FILET MIGNON 8 ounce, mashed potatoes, asparagus, bearnaise 44

RIBEYE 16 ounce, herb roasted potatoes, house-made steak sauce 46

PORK OSSO BUCCO Cider braised, cheddar grits 28

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

PORK CHOP Asparagus, blue cheese mash, apple cider reduction 28
Wine Pairing: Lemelson, Pinot Noir

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

VEGETARIAN PASTA Linguine, garlic, olive oil, market vegetables 18

FINISHING TOUCHES

Oscar 12 | Bleu Cheese 6 | Béarnaise 4

add-on: Lobster Tail 19 · King Crab 35 · Snow Crab 24 · Shrimp 10

Seafood Boil

Enjoy our made-to-order boils all served with sweet corn on the cob, red potatoes & cornbread.

PEI MUSSELS (11lb) 19

LITTLENECK CLAMS 24

SHRIMP (1/2lb) 26

SNOW CRAB (10oz) 29

ALASKA KING CRAB (10oz) 42

1/4 POUND MAINE LOBSTER 65

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

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.