

## starters

**CRAB CAKE** Maque choux, fried green tomato, remoulade 20

**BEEF SKEWERS \*** House steak sauce, pickled onions 19

**CALAMARI** Shishito, peppadew piri piri sauce 19

**CRAB TOPPED FRIES** Skin-on french fries, blue crab, Louie dressing 19

**FRIED GREEN TOMATOES** Elote, queso fresco, remoulade 15

**SAUSAGE & PEPPERS** Crispy chourico, shishitos, sweet chili aioli 17

**GRILLED OCTOPUS** White beans, andouille, paprika oil 21

## 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 14

**CAPRESE SALAD** Heirloom tomatoes, fresh mozzarella, olive oil, basil 12

**WATERCRESS SALAD** Apple, blue cheese, radish, hazelnut, sherry vinaigrette 12

add chicken 9 | add shrimp 10 | \*add salmon 12

## sides to share

**ASPARAGUS** 10

**EDAMAME BACON**

**SUCCOTASH** 12

**MAQUE CHOUX** 10

**BLISTERED GREEN BEANS** 9

**SKIN ON FRIES** 7

**RED BLISS POTATOES** 8

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

## 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, skin-on fries 24

**SHRIMP PASTA** Linguine, shrimp, asparagus, tomato, crab broth 28

**LINGUINE & CLAMS** Linguine, Florida Littleneck clams, garlic, anchovy, miso, white wine 32

**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

**CATCH OF THE DAY** Couscous, garden vegetables, tomato onion confit 40

**FLOUNDER** Nuoc cham, bok choy, exotic mushroom 37

## from the land

**RIBEYE \*** 16 ounce, herb roasted potatoes, house-made steak sauce 52

**FILET MIGNON \*** 8 ounce, mashed potatoes, asparagus, house steak sauce 54

**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

**CAPRESE SANDWICH** Fresh mozzarella, Beefsteak tomato, basil aioli, ciabatta 14

**VEGETARIAN PASTA** Linguine, garlic, olive oil, market vegetables 23

Make it a surf & turf, add lobster tail 30

Add chicken 5

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.