

starters

CRAB CAKE Maque choux, fried green tomato, remoulade 18

BEEF SKEWERS House steak sauce, pickled onions 14

CALAMARI Shishito, peppadew piri piri 16

CRAB TOPPED FRIES (GF) Skin-on french fries, blue crab, Louie dressing 16

FRIED GREEN TOMATOES Elote, queso fresco, remoulade 10

SAUSAGE & PEPPERS Crispy chourico, shishitos, sweet chili aioli 14

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

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

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 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) Blue crab, onion, tomato, jalapeno, cilantro, lime, avocado, Tajin tortilla chips (serves 4) 36

from the steamer

SNOW CRAB (GF) 59

WHOLE MAINE LOBSTER (GF) 65

PEEL & EAT KEY WEST PINK SHRIMP (GF) 39

All served with corn 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, herb-roasted potatoes 29

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

SCALLOPS (GF) Cauliflower puree, haricots verts, honey saffron vinaigrette 36

SHRIMP & GRITS Cheddar grits, black pepper butter sauce 30

CATCH OF THE DAY Couscous, garden vegetables, tropical fruit salsa 35

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 SANDWICH 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

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