

## starters

**CRAB CAKE** Maque choux, fried green tomato, remoulade 19

**BEEF SKEWERS** House steak sauce, pickled onions 17

**CALAMARI** Shishito, peppadew piri piri sauce 18

**CRAB TOPPED FRIES** Skin-on french fries, blue crab, Louie dressing 18

**FRIED GREEN TOMATOES** Elote, queso fresco, remoulade 12

**SAUSAGE & PEPPERS** Crispy chourico, shishitos, sweet chili aioli 15

## soup + salad

**NEW ENGLAND CLAM CHOWDER** Bacon, potatoes, cream **CUP 7 / BOWL 10**

**GREEN SALAD** Romaine hearts, cucumber, grape tomato, red onion, roasted shallot vinaigrette  
**SIDE 9 / FULL 12**

**CAESAR SALAD** Romaine hearts, sourdough crouton **SIDE 9 / FULL 12**

**WEDGE SALAD** Iceberg, tomatoes, red onions, bacon, blue cheese dressing **SIDE 11 / FULL 15**

**CAPRESE SALAD** Fresh mozzarella, beefsteak tomatoes, olive oil 12

add chicken 5 | 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 18

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

**CRAB CEVICHE** Blue crab, avocado, bell pepper, jalapeno, cilantro, lime, tortilla chips 18

**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

### seafood boil

**SNOW CRAB** 60

**WHOLE MAINE LOBSTER** 70

**PEEL & EAT KEY WEST PINK SHRIMP** 39

**1 POUND P.E.I. MUSSELS** 20

**CEDAR KEY LITTLENECK CLAMS** 24

All served with sweet corn on the cob, red potatoes & cornbread

## from the port

**STUFFED COD** Shrimp & Scallop corn bread stuffing, asparagus, red potato, mustard cream sauce 37

**CATFISH** Cornmeal crust, edamame-smoked bacon succotash, creole mustard 27

**CRISPY SHRIMP** Flash fried, cocktail sauce, skin-on fries 22

**SHRIMP PASTA** Linguine, shrimp, asparagus, tomato, crab broth 25

**SALMON** \* Miso vinaigrette, vegetable stir fry, wasabi mash, crimini bacon 34

**MAHI** Caponata, salsa verde, herb-roasted potatoes 29

**ÉTOUFFÉE** Crawfish, shrimp, basmati rice 27

**SCALLOPS** Cauliflower puree, haricots verts, honey saffron vinaigrette 39

**SHRIMP & GRITS** Cheddar grits, black pepper butter sauce 32

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

**FLOUNDER** Nuoc cham, bok choy, exotic mushroom 36

## from the land

**RIBEYE** \* 16 ounce, herb roasted potatoes, house-made steak sauce 50

**FILET MIGNON** \* 8 ounce, mashed potatoes, asparagus, house steak sauce 52

**CHICKEN BREAST** Carolina mop sauce, edamame-smoked bacon succotash 22

**PORK CHOP** Herb roasted potatoes, marinated peppers, chimichurri 29

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

**VEGETARIAN PASTA** Linguine, garlic, olive oil, market vegetables 21

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.