

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

from the steamer

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

All served with corn on the cob and new potatoes

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

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

main

- 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
- VEGETARIAN PASTA (V)** Linguine, garlic, olive oil, market vegetables 18
- CHICKEN BREAST (GF)** Carolina mop sauce, edamame-smoked bacon succotash 20
- PORK CHOP** Herb roasted potatoes, marinated peppers, chimichurri 28
- FILET MIGNON (GF)** 8 ounce, mashed potatoes, asparagus, house steak sauce 46

sandwiches

- BLACKENED CATFISH** Lettuce, tomato, onion, remoulade, brioche 17
- CHICKEN CAESAR WRAP** Romaine, parmesan, tomato, whole wheat wrap 12
- LOBSTER ROLL** Maine lobster, celery, lemon mayo, New England split roll 31
- CAJUN CHICKEN** Beefsteak tomato, lettuce, onion, remoulade, ciabatta 12
- CRAB CAKE "BLT"** Bacon, avocado, cheddar, lettuce, Beefsteak tomato, remoulade, ciabatta 20
- CAPRESE** Fresh mozzarella, beefsteak tomato, basil aioli, ciabatta 12
- THE BURGER** 9 ounce proprietary blend, house-made pickles, red onion, pimento cheese, brioche 19
- FISH TACOS** Market Catch, red cabbage slaw, papaya-mango salsa, sweet chili aioli 17

half + half combinations

- SOUP & SALAD** Choose a cup of soup and any side salad 14
- HALF CHICKEN CAESAR WRAP** Choose either a cup of soup or any side salad paired with half a Chicken Caesar Wrap 15



@PADDLEFISHORL

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.

🌱 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

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

KNOB 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

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|------------------------------|---|
| 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

| | |
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| 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

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| 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 |



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