

starters

CRAB CAKE Maque choux, fried green tomato, remoulade 19

BEEF SKEWERS * House steak sauce, pickled onions 18

CALAMARI Shishito, peppadew piri piri 19

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

FRIED GREEN TOMATOES Elote, queso fresco, remoulade 14

SAUSAGE & PEPPERS Crispy chourico, shishitos, sweet chili aioli 16

GRILLED OCTOPUS White beans, andouille, paprika oil 21

from the steamer

SNOW CRAB 60

WHOLE MAINE LOBSTER 70

PEEL & EAT KEY WEST PINK

SHRIMP 39

All served with corn on the cob and new potatoes

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

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.

soup + salad

NEW ENGLAND CLAM CHOWDER Bacon, potatoes, cream CUP 7 / 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 13

CAPRESE SALAD Heirloom tomatoes, fresh mozzarella, olive oil, basil 13

WATERCRESS SALAD Apple, blue cheese, radish, hazelnut, sherry vinaigrette 11

add chicken 5 | add shrimp 10 | * add salmon 12

sandwiches

BLACKENED CATFISH Lettuce, tomato, onion, remoulade, brioche 19

CHICKEN CAESAR WRAP Romaine, parmesan, tomato, whole wheat wrap 15

LOBSTER ROLL Maine lobster, celery, lemon mayo, New England split roll 33

CAJUN CHICKEN Beefsteak tomato, lettuce, onion, remoulade, ciabatta 17

CRISPY CHICKEN Southern fried thigh, house pickle, avocado, romaine, gochujang ranch, brioche roll 17

CRAB CAKE "BLT" Bacon, avocado, cheddar, lettuce, Beefsteak tomato, remoulade, ciabatta 22

CAPRESE Fresh Mozzarella, Beefsteak tomato, basil aioli, ciabatta 15

THE BURGER * 9 ounce proprietary blend, house-made pickles, red onion, pimento cheese, brioche 21

FISH TACOS Market Catch, red cabbage slaw, sweet chili aioli 23

SHRIMP PO-BOY Crispy shimp, crab remoulade, lettuce, tomato, pickle 22

MUFFULETTA HOAGIE Mortadella, salami, ham, provolone, asiago, olive salad, baguette 18

half + half combinations

SOUP & SALAD Choose a cup of soup and any side salad 17

HALF CHICKEN CAESAR WRAP Choose either a cup of soup or any side salad paired with half a Chicken Caesar Wrap 17

main

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 27

SALMON * Miso vinaigrette, vegetable stir fry, wasabi mash, crimini bacon 35

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

CHICKEN BREAST Carolina mop sauce, edamame-smoked bacon succotash 25

PORK CHOP * Herb roasted potatoes, marinated peppers, chimichurri 33

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

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