

starters

CRAB CAKE Maque choux, fried green tomato, remoulade 19

BEEF SKEWERS House steak sauce, pickled onions 17

CALAMARI Shishito, peppadew piri piri 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

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 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

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 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

sandwiches

BLACKENED CATFISH Lettuce, tomato, onion, remoulade, brioche 18

CHICKEN CAESAR WRAP Romaine, parmesan, tomato, whole wheat wrap 14

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

CAJUN CHICKEN Beefsteak tomato, lettuce, onion, remoulade, ciabatta 15

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

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

THE BURGER * 9 ounce proprietary blend, house-made pickles, red onion, pimento cheese, brioche 20

FISH TACOS Market Catch, red cabbage slaw, papaya-mango salsa, sweet chili aioli 21

half + half combinations

SOUP & SALAD Choose a cup of soup and any side salad 16

HALF CHICKEN CAESAR WRAP Choose either a cup of soup or any side salad paired with half a Chicken Caesar Wrap 16

main

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

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

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

PORK CHOP Herb roasted potatoes, marinated peppers, chimichurri 29

FILET MIGNON *(GF) 8 ounce, mashed potatoes, asparagus, house steak sauce 52

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