### starters

**CRAB CAKE**  
Maque choux, fried green tomato, remoulade  
- Price: $17

**BEEF SKEWERS**  
House steak sauce, pickled onions  
- Price: $13

**CALAMARI**  
Shishito, peppadew piri piri  
- Price: $16

**JUMBO LUMP CRAB TOPPED FRIES (GF)**  
Skin-on french fries, lump blue crab, Louie dressing  
- Price: $14

**FRIED GREEN TOMATOES**  
Elote, queso fresco, remoulade  
- Price: $9

**LOBSTER CORN DOGS**  
Sweet chili aioli  
- Price: $16

### soup + salad

**NEW ENGLAND CLAM CHOWDER**  
Bacon, potatoes, cream  
- Price: $6 / BOWL $9

**GREEN SALAD (GF)**  
Romane hearts, cucumber, grape tomato, red onion, roasted shallot vinaigrette  
- Price: SIDE $9 / FULL $12

**CAESAR SALAD**  
Romane hearts, sourdough crouton  
- Price: SIDE $8 / FULL $11

**WEDGE SALAD (GF)**  
Iceberg, tomatoes, red onions, bacon, blue cheese dressing  
- Price: SIDE $11 / FULL $14

- add chicken $5  
- add shrimp $10  
- add salmon $12

### main

**STUFFED COD**  
Shrimp & Scallop corn bread stuffing, asparagus, red potato, mustard cream sauce  
- Price: $35

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

**CRISPY SHRIMP**  
Flash fried, cocktail sauce, skin-on fries  
- Price: $20

**SHRIMP PASTA**  
Linguine, Florida Rock shrimp, asparagus, tomato, crab broth  
- Price: $24

**VEGETARIAN PASTA (V)**  
Linguine, garlic, olive oil, market vegetables  
- Price: $18

**CHICKEN BREAST (GF)**  
Carolina mop sauce, edamame-smoked bacon succotash  
- Price: $20

**PORK CHOP**  
Herb roasted potatoes, marinated peppers, chimichurri  
- Price: $28

**FILET MIGNON (GF)**  
8 ounce, mashed potatoes, asparagus, house steak sauce  
- Price: $46

### sandwiches

**BLACKENED CATFISH**  
Lettuce, tomato, onion, remoulade, brioche  
- Price: $17

**CHICKEN CAESAR WRAP**  
Romaine, parmesan, tomato, whole wheat wrap  
- Price: $12

**BUFFALO CHICKEN**  
Fried, hot sauce, tomato, lettuce, onion, blue cheese, brioche  
- Price: $14

**CAJUN CHICKEN**  
Beefsteak tomato, lettuce, onion, remoulade, ciabatta  
- Price: $12

**CRAB CAKE “BLT”**  
Bacon, avocado, cheddar, lettuce, Beefsteak tomato, remoulade, ciabatta  
- Price: $20

**CAPRESE**  
Fresh mozzarella, beefsteak tomato, basil aioli, ciabatta  
- Price: $12

**THE BURGER**  
9 ounce proprietary blend, house-made pickles, red onion, pimento cheese, brioche  
- Price: $19

**FISH TACOS**  
Market Catch, red cabbage slaw, papaya-mango salsa, sweet chili aioli  
- Price: $17

### chilled + raw seafood

**AHI POKE**  
Sweet black soy, avocado, cucumber pickle, tortilla chips  
- Price: $16

**SHRIMP COCKTAIL (GF)**  
Jumbo shrimp, classic cocktail sauce  
- Price: $20

**CRAB CEVICHE (GF)**  
Blue crab, avocado, bell pepper, jalapeno, cilantro, lime, tortilla chips  
- Price: $15

**CRAB GUACAMOLE (GF)**  
Lump crab, onion, tomato, jalapeno, cilantro, lime, avocado, Tajin tortilla chips (serves 4)  
- Price: $36

### sides to share

**ASPARAGUS (GF)(V)**  
- Price: $10

**EDAMAME BACON SUCCOTASH (GF)**  
- Price: $10

**MAQUE CHOUX (GF)**  
- Price: $8

**BLISTERED GREEN BEANS (GF)(V)**  
- Price: $8

**SKIN ON FRIES**  
- Price: $7

**RED BLISS POTATOES (GF)**  
- Price: $7

### half + half combinations

**SOUP & SALAD**  
Choose a cup of soup and any side salad  
- Price: $14

**HALF CHICKEN CAESAR WRAP**  
Choose either a cup of soup or any side salad paired with half a Chichen Caesar Wrap  
- Price: $15

### 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.

(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...
libations + rocks

LILY’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 HANSONDE 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 Private Label Knob Creek 5

KENTUCKY MULE 20
Paddlefish Private Label Knob Creek bourbon, lime juice, ginger beer

MID-SHIPMAN 15
James Pepper Rye, Boudier grapefruit, grapefruit juice, Scrappy Lime bitters

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”

GLENLIVET 20
Glenlivet 12, Glenlivet 14 “Cognac Cask”, Glenlivet 15 “French Oak”
Add a shot of Paddlefish Private Label Knob Creek 5

hops + barley (subject to availability)

DRAFT
Key Lime Wheat – local ale 9
Salish Sunrise – ipa 9
Stella Artois – pilsner 9
Yuengling – amber lager 9
Big Wave – Golden Ale 9
Blue Moon – Belgium wheat ale 9

IMPORTED & DOMESTIC
Sam Adams 8
Corona 8
Guinness 8
Heineken 8
Modelo Especial 8
Michelob Ultra 7
Miller Lite 7
Red Bridge (gluten-free) 7
Coors Light 7
O’Doul’s (non-alcoholic) 7

vines + earth (subject to availability)

WHITE
Sparkling, La Spinetta Quaglia, Moscato d’Asti 13
Sparkling, Sytbar, Prosecco 14
Sparkling, Laurent Perrier Brut, Champagne 14
20 Pinot Cris, Ponzi, Oregon 12
Pinot Grigio, Zenato, Italy 10
Albanito, Finca de Arante, Rias Baixas 14
Riesling Kabinett, Heinz Eifel, Mosel 10
Vouvray, Pichot, Loire Valley 12
Sauvignon Blanc, Greth, Napa Valley 13
Sauvignon Blanc, Fire Road, Marlborough 12
12 Chardonnay, Textbook, Napa Valley 15
Chardonnay, Drouhin, Chablis 16
Rose, Vina Real, Rioja 12

RED
Pinot Noir, Three Saints, Santa Barbara 14
Pinot Noir, Lemenos, ‘Thea’s Select’, Willamette Valley 18
Pinot Noir, Crossbarn by Paul Hobbs, Sonoma Coast 20
Merlot, Trefethen, Napa Valley 17
Chianti Classico, Gagliole, “Rubiolo,” Tuscany 14
Tempranillo, Buenas, Rioja 10
Malbec, Zuccardi, “Serie A”, Mendoza 13
Cabernet Sauvignon, Turnbull, Napa Valley 21
Cabernet Sauvignon, Feline, 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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