

## starters

**CRAB CAKE** Maque choux, fried green tomato, remoulade 18

**BEEF SKEWERS** House steak sauce, pickled onions 14

**CALAMARI** Shishito, peppadew piri piri 16

**CRAB TOPPED FRIES (GF)** Skin-on french fries, blue crab, Louie dressing 16

**FRIED GREEN TOMATOES** Elote, queso fresco, remoulade 10

**SAUSAGE & PEPPERS** Crispy chourico, shishitos, sweet chili aioli 14

### from the steamer

**SNOW CRAB (GF)** 59

**WHOLE MAINE LOBSTER (GF)** 65

**PEEL & EAT KEY WEST PINK SHRIMP (GF)** 39

All served with corn on the cob and new potatoes

## chilled + raw seafood

**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)** Blue 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

At Paddlefish we are fully committed to serve only eco-friendly and sustainable seafood.

## 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

## 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

## 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

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