

starters

CRAB CAKE Maque choux, fried green tomato, remoulade 17

BEEF SKEWERS Garlic mojo, hazelnut romesco, pickled onions 13

CALAMARI Shishito, peppadew piri piri 16

JUMBO LUMP CRAB TOPPED FRIES
Skin-on french fries, lump blue crab, Louie dressing 14

FRIED GREEN TOMATOES Elote, queso fresco, remoulade 9

LOBSTER CORN DOGS Sweet chili aioli 16

LITTLENECK CLAMS White wine, garlic, lemon butter 14

crab + lobster

KING CRAB

Dutch Harbor, AK 65

SNOW CRAB

Gulf of St. Lawrence, Canada 40

MAINE LOBSTER

1 1/4 pound 65

All served with corn and new potatoes

chilled + raw seafood

TABLESIDE LOBSTER GUACAMOLE Maine lobster, tortilla chips, tajin 36 (SERVES 4)

AHI POKE 🍷 Sweet black soy, yuzu, avocado, cucumber pickle 16

SHRIMP COCKTAIL Jumbo shrimp, classic cocktail sauce 20

CRAB CEVICHE Blue crab, avocado, bell pepper, jalapeno, cilantro, lime, tortilla chips 15

TOWER 🍷🍷 Dutch Harbor King crab, jumbo shrimp, market fresh oysters, lump crab ceviche, Ahi tuna poke 70 (SERVES 4)

MARKET FRESH OYSTERS 🍷
cocktail sauce 3 (EACH)



Seafood Boil

Enjoy our made-to-order boils all served with sweet corn on the cob, red potatoes & cornbread.

PEI MUSSELS (1lb) 19

LITTLENECK CLAMS 24

SHRIMP (1/2lb) 26

SNOW CRAB (10oz) 29

ALASKA KING CRAB (10oz) 42

1/4 POUND MAINE LOBSTER 65

soup + salad

NEW ENGLAND CLAM CHOWDER Bacon, potatoes, cream CUP 6 / BOWL 9

LOBSTER BISQUE sherry cream CUP 6 / BOWL 9

GREEN SALAD 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 Iceberg, tomatoes, red onions, bacon, blue cheese dressing SIDE 11 / FULL 14

add chicken 5 | add shrimp 10 | add salmon 12

sandwiches

LOBSTER ROLL Maine lobster, lemon infused mayonnaise, celery, split top bun 31

CRAB CAKE "BLT" Bacon, avocado, cheddar, lettuce, beefsteak tomato, remoulade, ciabatta 20

CAJUN CHICKEN Beefsteak tomato, lettuce, onion, remoulade, ciabatta 12

BUFFALO CHICKEN Fried, hot sauce, tomato, lettuce, onion, blue cheese, brioche 14

CAPRESE Fresh mozzarella, beefsteak tomato, basil aioli, ciabatta 12

CHICKEN CAESAR WRAP Romaine, parmesan, tomato, whole wheat wrap 12

BLACKENED CATFISH Lettuce, tomato, onion, remoulade, brioche 17

FRIED CLAM ROLL Ipswich whole bellies, tartar sauce, pickles, split top bun 16

CRISPY FISH Fried flounder, tartar sauce, pickle, romaine, tomato, red onion, brioche 16

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

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

FILET MIGNON 8 ounce, mashed potatoes 44

CHICKEN BREAST Carolina mop sauce, edamame-smoked bacon succotash 20

FISH & CHIPS Beer battered flounder, skin-on fries, tartar sauce 28

CRISPY SHRIMP Flash fried, cocktail sauce, skin-on fries 19

CATFISH Cornmeal crust, edamame-smoked bacon succotash, creole mustard 22

SALMON Spring vegetable, couscous 34

LINGUINE & CLAMS Cedar Key littlenecks, chourico, white wine, garlic, lemon, parsley 26

VEGETARIAN PASTA Linguine, garlic, olive oil, market vegetables 18

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

SHRIMP PASTA Linguine, parmesan cream, cherry tomato, basil 22

AT PADDLEFISH WE ARE FULLY COMMITTED
TO SERVE ONLY ECO-FRIENDLY AND
SUSTAINABLE SEAFOOD.

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 of your risk, consult a physician.