

# PADDLEFISH

## starters

- CRAB CAKE** Maque choux, fried green tomato, remoulade 17
- BEEF SKEWERS** House steak sauce, pickled onions 13
- CALAMARI** Shishito, peppadew piri piri 16
- JUMBO LUMP CRAB TOPPED FRIES (GF)** 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

### crab & lobster

- ALASKA KING CRAB (GF) 75**
- SNOW CRAB (GF) 45**
- WHOLE MAINE LOBSTER (GF) 65**

All served with corn on the cob and new potatoes

## chilled + raw sea-food

- 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 15
- CRAB GUACAMOLE (GF)** Lump 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**

## 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

## 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, Florida Rock 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

## 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



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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.

🌱 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

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### LILI'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 HANDSOME 16

Cathead vodka, fresh raspberries, framboise, thyme

### THE PRIVATEER 15

Haymans London Dry, Comoz Vermouth Blanc, Garden Party Cucumber

## sunset

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### 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

Bulliet bourbon, lime juice, ginger beer

### MID-SHIPMAN 15

James Pepper Rye, Boudier grapefruit, grapefruit juice, Scrappy Lime bitters

## mocktails

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### 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

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### NOB 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)

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### DRAFT

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

### AMERICAN CRAFT BEERS

Fat Tire - belgian style ale	9
Hawaiian Lion - Coconut Coffee	9
Key West Sunset - ale	9
Sierra Nevada - pale ale	9
Islamorada - citrus ale	9
Lagunitas - ipa	9
Southern Tier - double ipa	9
Angry Orchard - cider	9
Kona Long Board - lager	9
Seasonal Selections	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'Douls (non-alcoholic)	7

## vines + earth (subject to availability)

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### WHITE

Sparkling, <b>La Spinetta Quaglia</b> , Moscato d'Asti	13
Sparkling, <b>Syltbar</b> , Prosecco	14
Sparkling, <b>Laurent Perrier</b> , Brut, Champagne	20
Pinot Gris, <b>Ponzi</b> , Oregon	12
Pinot Grigio, <b>Zenato</b> , Italy	10
Albariño, <b>Finca de Arantei</b> , Rias Baixas	14
Riesling Kabinett, <b>Heinz Eifel</b> , Mosel	10
Turbiana, <b>Ca' Dei Frati</b> , Lugana	13
Sauvignon Blanc, <b>Groth</b> , Napa Valley	13
Sauvignon Blanc, <b>Fire Road</b> , Marlborough	12
Chardonnay, <b>Textbook</b> , Napa Valley	15
Chardonnay, <b>Drouhin</b> , Chablis	16
Rose, <b>Vina Real</b> , Rioja	12

### RED

Pinot Noir, <b>Three Saints</b> , Santa Barbara	14
Pinot Noir, <b>North Valley</b> , Willamette Valley	18
Pinot Noir, <b>Crossbarn by Paul Hobbs</b> , Sonoma Coast	20
Merlot, <b>Trefethen</b> , Napa Valley	17
Chianti Classico, <b>Cafaggio</b> , "Single Estate", Tuscany	13
Tempranillo, <b>Buenas</b> , Rioja	10
Malbec, <b>Zuccardi</b> , "Serie A", Mendoza	13
Cabernet Sauvignon, <b>Turnbull</b> , Napa Valley	21
Cabernet Sauvignon, <b>Felino</b> , Mendoza	13
Red Blend, <b>The Prisoner</b> , Napa Valley	25
Red Blend, <b>Intrinsic</b> , Columbia Valley	15
Shiraz, <b>Penfolds</b> , "Koonunga Hills", South Australia	13



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