

starters

CRAB CAKE Maque choux, fried green tomato, remoulade 19

BEEF SKEWERS * House steak sauce, pickled onions 18

CALAMARI Shishito, peppadew piri piri sauce 19

CRAB TOPPED FRIES Skin-on french fries, blue crab, Louie dressing 19

FRIED GREEN TOMATOES Elote, queso fresco, remoulade 14

SAUSAGE & PEPPERS Crispy chourico, shishitos, sweet chili aioli 16

soup + salad

NEW ENGLAND CLAM CHOWDER Bacon, potatoes, cream CUP 7 / BOWL 10

GREEN SALAD Baby greens, romaine, radicchio, cucumber, grape tomato, crispy wonton, red onion, roasted shallot vinaigrette SIDE 9 / FULL 14

CAESAR SALAD Romaine hearts, garlic herb croutons, shaved asiago SIDE 9 / FULL 14

WEDGE SALAD Iceberg, grape tomatoes, red onions, bacon lardon, blue cheese dressing 13

CAPRESE SALAD Heirloom tomatoes, fresh mozzarella, olive oil, basil 12

WATERCRESS SALAD Apple, blue cheese, radish, hazelnut, sherry vinaigrette 11

add chicken 5 | add shrimp 10 | *add salmon 12

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.

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

OYSTERS ON THE HALF SHELL 🦪 Cocktail & Mignonette sauces 1/2 dozen or dozen
Market Price

from the steamer

SNOW CRAB 60

WHOLE MAINE LOBSTER 70

PEEL & EAT KEY WEST PINK SHRIMP 39

All served with sweet corn on the cob & red potatoes

from the port

STUFFED COD Shrimp & Scallop corn bread stuffing, asparagus, red potato, mustard cream sauce 39

CATFISH Cornmeal crust, edamame-smoked bacon succotash, creole mustard 27

CRISPY SHRIMP Flash fried, cocktail sauce, skin-on fries 24

SHRIMP PASTA Linguine, shrimp, asparagus, tomato, crab broth 27

SALMON * Miso vinaigrette, vegetable stir fry, wasabi mash, crimini bacon 35

MAHI Caponata, salsa verde, herb-roasted potatoes 32

ÉTOUFFÉE Crawfish, shrimp, basmati rice 30

SCALLOPS Cauliflower puree, haricots verts, honey saffron vinaigrette 39

SHRIMP & GRITS Cheddar grits, black pepper butter sauce 33

CATCH OF THE DAY Couscous, garden vegetables, tropical fruit salsa 36

FLOUNDER Nuoc cham, bok choy, exotic mushroom 37

from the land

RIBEYE * 16 ounce, herb roasted potatoes, house-made steak sauce 52

FILET MIGNON * 8 ounce, mashed potatoes, asparagus, house steak sauce 54

CHICKEN BREAST Carolina mop sauce, edamame-smoked bacon succotash 24

PORK CHOP * Herb roasted potatoes, marinated peppers, chimichurri 31

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

VEGETARIAN PASTA Linguine, garlic, olive oil, market vegetables 22

Make it a surf & turf, add lobster tail 30

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 of your risk, consult a physician.