

## starters

- CRAB CAKE** Maque choux, fried green tomato, remoulade 17
- BEEF SKEWERS** Garlic mojo, hazelnut romesco, pickled onions 13
- MAINE MUSSELS** Yellow curry, cilantro, grilled breads 15
- CHARRED OCTOPUS** Cannellini bean, chourico, smoked paprika oil 15
- POINT JUDITH CALAMARI** Shishito, carambola, peppadew piri piri 16
- CRAB FRIES** Skin-on french fries, lump blue crab, Louie dressing 14
- BACON & EGG** Braised Kurobuta pork belly, panko crusted 5 minute egg 12
- FRIED GREEN TOMATOES** Elote, pickled watermelon, queso fresco, remoulade 9
- LOBSTER CORN DOGS** Sweet chili aioli 16

## soup + salad

- NEW ENGLAND CLAM CHOWDER**  
Bacon, potatoes, cream CUP 6 / BOWL 9
- CONCH CHOWDER** Bahamian conch, spiced tomato broth CUP 6 / BOWL 9
- GREEN SALAD** Romaine hearts, cucumber, toybox heirloom tomato, red onion, Asian pear, yuzu FULL 12 / SIDE 9
- CAESAR SALAD** Romaine hearts, sourdough crouton, white anchovy FULL 11 / SIDE 8
- WHEAT BERRY SALAD** Farmer's market vegetables, arugula, lemon vinaigrette FULL 14 / SIDE 11

## sides to share

- CRISPY BRUSSELS SPROUTS** 10
- ASPARAGUS** 10
- EDAMAME-SMOKED BACON SUCCOTASH** 8
- MAQUE CHOUX** 8
- MAC N' CHEESE** 15
- BLISTERED GREEN BEANS WITH GINGER** 10
- SKIN-ON FRIES** 7
- SWEET POTATO FRIES** 7
- RED BLISS POTATOES** 7

## chilled + raw seafood

- TABLESIDE LOBSTER GUACAMOLE** Maine lobster, tortilla planks, tajin 36 (SERVES 4)
- AHI POKE** 🐟 Sweet black soy, yuzu, avocado, radish, Asian pickle 16
- SHRIMP COCKTAIL** Jumbo shrimp, classic cocktail sauce 20
- CRAB CEVICHE** Blue crab, avocado, bell pepper, jalapeno, cilantro, lime, tortillas 15
- TOWER** 🐟 🍷 Dutch Harbor King crab, jumbo Gulf shrimp, market fresh oysters, lump crab ceviche, Ahi tuna poke 70 (SERVES 4)
- MARKET FRESH OYSTERS** 🍷 Champagne-cucumber mignonette, cocktail sauce 20 (HALF DOZEN)

### crab + lobster

**KING CRAB** Dutch Harbor, AK MKT (DD+22)

**SNOW CRAB** Gulf of St. Lawrence, Canada MKT

**MAINE LOBSTER** 1 1/4 pound MKT (DD+17)

All served with Plant City Farmer's Market corn, new potatoes

## from the port

- SCALLOPS** Brown butter, cauliflower puree, crispy Brussels sprouts, bacon 36
- FISH & CHIPS** Beer battered flounder, sweet potato fries, malt vinegar aioli 28
- SALMON** Spring vegetable Israeli couscous, watermelon coulis 34
- SEA BASS** Coconut milk, crab broth, tomato, peppers, ginger 42
- BLACK COD EN PAPILOTE** Heirloom tomato, shiitake, spaghetti squash, uni butter 38
- HAWAIIAN OPAH** Macadamia nut crust, red curry, crab fried rice 38
- CATFISH** Cornmeal crust, edamame bacon succotash, creole mustard, pickled watermelon 25
- SHRIMP AND GRITS** Cheddar grits, spicy black pepper butter sauce 30
- CLAMS SOFRITO** Cedar Key littlenecks, sofrito, tomatillo, chipotle butter, linguini 26
- JAMBALAYA** Gulf shrimp, Andouille, chicken, crawfish, popcorn rice 34
- CIOPINO** Shrimp, littleneck clams, mussels, octopus, seasonal fish, crab, braised fennel, tomato, white wine, and crab broth 39

## from the land

- PRIME STRIP** 12 ounce, caramelized onions & crimini mushrooms 49
- FILET MIGNON** 10 ounce, mashed potatoes 47
- PORK OSSO BUCCO** Cider braised, cheddar grits 28
- HALF CHICKEN** Carolina mop sauce, edamame bacon succotash, pickled watermelon 27
- PORK CHOP & APPLESAUCE** House-made applesauce, green beans 32
- THE BURGER** 9 oz proprietary blend, pickles, red onion, pimento cheese, brioche 19
- ROOTS & SHOOTS** Seasonal market vegetables, grilled tofu, yellow curry broth 18
- FINISHING TOUCHES**  
Oscar 12 | Uni butter 6 | Point Reyes Bay bleu cheese 6 | Béarnaise 4

## Seafood Boil

Enjoy one of our made-to-order boils or build your own. Served with Plant City farmer's market corn, new potatoes and jalapeño cornbread.

### build your own

Choose two items.

#### SEAFOOD (DD+17)

- King crab 45 Queen crab 35  
Clams & Mussels 18  
Gulf shrimp 25 · Lobster 40

### specialty boils

**CRACKER** Cedar Key littlenecks, Casco Bay mussels, Gulf of Mexico shrimp, andouille sausage 45

**LOW COUNTRY BOIL** Snow crab, Gulf of Mexico shrimp, boudin 49

**NEW ENGLAND** Maine lobster, littlenecks, Casco Bay mussels, Portugueses Chourico 67 (DD+17)

**ALASKA** Dutch Harbor King & Queen crab legs 70 (DD+17)

add-ons: 3 Jumbo Shrimp 15 · 12 Clams 9 · 1/2 lb of Mussels 9 · Portugueses Chourico 8 · Andouille 8 · Boudin 8

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.