

starters

CRAB CAKE Maque choux, fried green tomato, remoulade 17

BEEF SKEWERS Garlic mojo, hazelnut romesco, pickled onions 13

POINT JUDITH CALAMARI Shishito, carambola, peppadew piri piri 16

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

FRIED GREEN TOMATOES Elote, pickled watermelon, queso fresco, remoulade 9

LOBSTER CORN DOGS Sweet chili aioli 16

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

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)

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.

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 12 / 9

CAESAR SALAD Romaine hearts, sourdough crouton, white anchovy 11 / 8

WHEAT BERRY SALAD Farmer's market vegetables, arugula, lemon vinaigrette 14 / 11

add chicken 5 | add shrimp 10 | add salmon 12

sandwiches

LOBSTER ROLL 1 1/4 pound Maine lobster, lemon infused mayonnaise, celery, split top bun 31

CRAB CAKE "BLT" Applewood bacon, Tillamook cheddar, gem lettuce, beefsteak tomato, mustard sauce, ciabatta 20

FLORIDIAN CHICKEN SALAD Papaya, mango, pineapple, pecans, red onion, celery, honey wheat bread 12

FRIED CLAM ROLL Ipswich whole bellies, lemon-caper aioli, pickles, split top bun 16

CRISPY FISH Flash fried flounder, lemon-caper aioli, house 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 FLORIDIAN CHICKEN SALAD Choose either a cup of soup or any side salad paired with half a Floridian chicken salad sandwich 15

main

FILET MIGNON 10 ounce, mashed potatoes 47

HALF CHICKEN Carolina mop sauce, edamame-smoked bacon succotash, pickled watermelon 27

FISH & CHIPS Beer battered flounder, sweet potato fries, malt vinegar aioli 28

CATFISH Cornmeal crust, edamame-bacon succotash, creole mustard, pickled watermelon 25

SALMON Spring vegetable Israeli couscous, watermelon coulis 34

CLAMS SOFRITO Cedar Key littlenecks, sofrito, tomatillo, chipotle butter, linguini 26

ROOTS & SHOOTS Seasonal market vegetables, grilled tofu, yellow curry broth 18

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

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.