

## 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

**CRAB 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

### 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, cucumber 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** 🍷 cocktail sauce 20 (HALF DOZEN)

## 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, grape tomato, red onion, yuzu 12 / 9

**CAESAR SALAD** Romaine hearts, sourdough crouton 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, remoulade, 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 27

**FISH & CHIPS** Beer battered flounder, sweet potato fries, tartar sauce 28

**CATFISH** Cornmeal crust, edamame-bacon succotash, creole mustard 25

**SALMON** Spring vegetable, Israeli couscous 34

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

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

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

## 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 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, mussels, Gulf of Mexico shrimp, chourico 45

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

**NEW ENGLAND** Maine lobster, littlenecks, mussels, chourico 67 (DD+17)

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

**SOUTH OF THE BORDER** Peel & eat shrimp, tajin 26

add-ons: 3 Jumbo Shrimp 15 · 12 Clams 9 · 1/2 lb of Mussels 9 · Portuguese Chourico 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.