

starters

- CRAB CAKE** Maque choux, fried green tomato, remoulade 17
- BEEF SKEWERS** Garlic mojo, hazelnut romesco, pickled onions 13
- STUFFED CLAMS** Portuguese chourico, red pepper, smoked paprika 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

crab + lobster

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

- 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)

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)
- STONE CRABS** Chilled and cracked, mustard sauce MKT

from the port

- SCALLOPS** Brown butter, cauliflower puree, crispy Brussels sprouts, bacon 36
- FISH & CHIPS** Atlantic halibut, I-4 IPA, sweet potato fries, malt vinegar aioli 34
- FAROE ISLAND SALMON** Crispy skin, heirloom beets, kohlrabi-green apple salad 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** Blue cornmeal, edamame-smoked bacon succotash, creole mustard, pickled watermelon 25
- BRANZINO FOR 2** Salt crusted whole fish, lemon parsley vinaigrette, carved tableside 61
- CLAMS SOFRITO** Cedar Key littlenecks, soffrito, tomatillo, chipotle butter, linguini 26
- LOBSTER RISOTTO** Poached Maine lobster, saffron, Meyer lemon oil 36
- JAMBALAYA** Gulf shrimp, Andouille, chicken, crawfish, popcorn rice 34

from the land

- NEW YORK STRIP** 14 ounce, bone-in, 28 day dry aged, cauliflower puree 49
- FILET MIGNON** 10 ounce, mashed potatoes 47
- PETITE FILET MIGNON** 6 ounce, mashed potatoes 39
- 18 HOUR BRAISED SHORT RIB** Crab mashed potatoes, crispy Brussels sprouts 48
- HALF CHICKEN** Carolina mop sauce, edamame-smoked bacon succotash, pickled watermelon 27
- PORK CHOP & APPLESAUCE** Kurobuta chop, 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 | Demi-glace 6 | Point Reyes Bay bleu cheese 6 | Béarnaise 4

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
- CRAB MASHED POTATOES** 13
- RED BLISS POTATOES** 7

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 a maximum of 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 10 · 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.