

starters

- CRAB CAKE** Maque choux, fried green tomato, remoulade 17
- BEEF SKEWERS** Garlic mojo, hazelnut romesco, pickled onions 13
- LITTLENECK CLAMS** White wine, garlic, lemon butter 14
- CHARRED OCTOPUS** Cannellini bean, chourico, smoked paprika oil 15
- CALAMARI** Shishito pepper, 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

soup + salad

- NEW ENGLAND CLAM CHOWDER**
Bacon, potatoes, cream CUP 6 / BOWL 9
- GUMBO** Chicken, chourico, okra, white rice CUP 6 / BOWL 9
- GREEN SALAD** Romaine hearts, cucumber, grape tomato, red onion, roasted shallot vinaigrette SIDE 9 / FULL 12
- CAESAR SALAD** Romaine hearts, sourdough crouton SIDE 8 / FULL 11
- WEDGE SALAD** Iceberg, tomato, red onion, bacon, blue cheese dressing SIDE 11 / FULL 14

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** 8
- 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, 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 3 (EACH)

crab + lobster

- KING CRAB** Dutch Harbor, AK MKT
- SNOW CRAB** Gulf of St. Lawrence, Canada MKT
- MAINE LOBSTER** 1 1/4 pound MKT
- 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, tartar sauce 28
- SALMON** Spring vegetable, Israeli couscous 34
- WORDFISH** Mussels, coconut milk, crab broth, tomato, peppers, ginger 38
- MARKET CATCH** Macadamia nut crust, red curry, crab fried rice 38
- CATFISH** Cornmeal crust, edamame-smoked bacon succotash, creole mustard 25
- SHRIMP & GRITS** Cheddar grits, spicy black pepper butter sauce 30
- LINGUINE & CLAMS** Cedar Key littlenecks, white wine, garlic, lemon, parsley 26
- JAMBALAYA** Gulf shrimp, chourico, chicken, crawfish, popcorn rice 34
- BLACKENED CATFISH SANDWICH** Lettuce, tomato, onion, remoulade, brioche 17
- CRAB CAKE "BLT"** Bacon, avocado, cheddar, lettuce, beefsteak tomato, remoulade, ciabatta 20
- CIOPPINO** Shrimp, littleneck clams, mussels, octopus, seasonal fish, crab, tomato broth 39

from the land

- PRIME STRIP** 12 ounce, caramelized onions & crimini mushrooms 49
- FILET MIGNON** 8 ounce, mashed potatoes 44
- PORK OSSO BUCCO** Cider braised, cheddar grits 28
- HALF CHICKEN** Carolina mop sauce, edamame smoked-bacon succotash 27
- PORK CHOP & APPLESAUCE** House-made applesauce, green beans 32
- THE BURGER** 9 ounce proprietary blend, pickles, red onion, pimento cheese, brioche 19
- VEGETARIAN PASTA** Linguine, garlic, olive oil, market vegetables 18
- FINISHING TOUCHES**
Oscar 12 | Bleu Cheese 6 | Béarnaise 4

add-on: Lobster Tail 19 · King Crab 35 · Snow Crab 20 · Shrimp 10

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

- King crab 35 Snow Crab 20
Clams & Mussels 18
Shrimp 25 · Lobster 60

specialty boils

- CRACKER** Cedar Key littlenecks, mussels, shrimp, chourico 45
- SNOW CRAB BOIL** Snow crab, shrimp, chourico 54
- NEW ENGLAND** Maine lobster, littlenecks, mussels, chourico 75
- CRAB DUO** Dutch Harbor King & North Atlantic Snow 60
- SOUTH OF THE BORDER** Peel & eat shrimp, tajin 26

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.