

## 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
- JUMBO LUMP CRAB TOPPED 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
- LOBSTER BISQUE** sherry cream 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** 8
- SKIN-ON FRIES** 7
- RED BLISS POTATOES** 7



## Seafood Boil

Enjoy our made-to-order boils all served with sweet corn on the cob, red potatoes & cornbread.

**PEI MUSSELS (1lb)** 19  
**LITTLENECK CLAMS** 24

**SHRIMP (1/2lb)** 26  
**SNOW CRAB (10oz)** 29

**ALASKA KING CRAB (10oz)** 42  
**1/4 POUND MAINE LOBSTER** 65

AT PADDLEFISH WE ARE FULLY COMMITTED TO SERVE ONLY ECO-FRIENDLY AND SUSTAINABLE SEAFOOD.

## chilled + raw seafood

- TABLESIDE LOBSTER GUACAMOLE** Maine lobster, tortilla chips, 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, tortilla chips 15
- TOWER** Dutch Harbor King crab, jumbo 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 65
- SNOW CRAB** Gulf of St. Lawrence, Canada 40
- MAINE LOBSTER** 1 1/4 pound 65
- All served with corn and new potatoes

## from the port

- SCALLOPS** Brown butter, cauliflower puree, crispy Brussels sprouts, bacon 36
- CRISPY SHRIMP** Flash fried, cocktail sauce, skin-on fries 27
- SALMON** Spring vegetable, couscous 34
- SWORDFISH** Wasabi whipped potato, shiitake & snow pea stir fry, miso sauce 30
- CATCH OF THE DAY** 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, chourico, white wine, garlic, lemon, parsley 26
- SHRIMP PASTA** Linguine, parmesan cream, cherry tomato, basil 28
- 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** Asparagus, blue cheese mash, apple cider reduction 28
- THE BURGER** 9 ounce proprietary blend, house-made 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 24 · Shrimp 10

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.