

## starters

**CRAB CAKE** Maque choux, fried green tomato, remoulade 17

**BEEF SKEWERS** Hazelnut romesco, pickled onions 13

**CALAMARI** Shishito, peppadew piri piri 16

**JUMBO LUMP CRAB TOPPED FRIES (GF)**  
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

**LITTLENECK CLAMS** White wine, garlic, lemon butter 14

### crab + lobster

**KING CRAB (GF)**  
Dutch Harbor, AK 65

**SNOW CRAB (GF)**  
Gulf of St. Lawrence, Canada 40

**MAINE LOBSTER (GF)**  
1 1/4 pound 65

All served with corn on the cob and new potatoes

## chilled + raw seafood

**TABLESIDE LOBSTER GUACAMOLE (GF)** Maine lobster, tortilla chips, tajin 36 (SERVES 4)

**AHI POKE** 🍷 Sweet black soy, avocado, cucumber pickle, tortilla chips 16

**SHRIMP COCKTAIL (GF)** Jumbo shrimp, classic cocktail sauce 20

**CRAB CEVICHE (GF)** Blue crab, avocado, bell pepper, jalapeno, cilantro, lime, tortilla chips 15

**CHILLED TRIO (GF)** 🍷 Peel & eat Key West shrimp, crab ceviche, ahi tuna poke, tortilla chips 40 (SERVES 3)

**MARKET FRESH OYSTERS (GF)** 🍷  
cocktail sauce 3 (EACH)



## Seafood Boil

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

(GF) Seafood Boils are gluten free with the exception of the cornbread.

**PEI MUSSELS (1lb) (GF)** 19

**LITTLENECK CLAMS (GF)** 24

**SHRIMP (1/2lb) (GF)** 26

**SNOW CRAB (10oz) (GF)** 29

**ALASKA KING CRAB (10oz) (GF)** 42

**1/4 POUND MAINE LOBSTER (GF)** 65

**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

**LOBSTER BISQUE** sherry cream CUP 6 / BOWL 9

**GREEN SALAD (GF)** 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 (GF)** Iceberg, tomatoes, red onions, bacon, blue cheese dressing SIDE 11 / FULL 14

add chicken 5 | add shrimp 10 | add salmon 12

## sandwiches

**LOBSTER ROLL** Maine lobster, lemon infused mayonnaise, celery, split top bun 31

**CRAB CAKE "BLT"** Bacon, avocado, cheddar, lettuce, beefsteak tomato, remoulade, ciabatta 20

**CAJUN CHICKEN** Beefsteak tomato, lettuce, onion, remoulade, ciabatta 12

**BUFFALO CHICKEN** Fried, hot sauce, tomato, lettuce, onion, blue cheese, brioche 14

**CAPRESE** Fresh mozzarella, beefsteak tomato, basil aioli, ciabatta 12

**CHICKEN CAESAR WRAP** Romaine, parmesan, tomato, whole wheat wrap 12

**BLACKENED CATFISH** Lettuce, tomato, onion, remoulade, brioche 17

**FRIED CLAM ROLL** Ipswich whole bellies, tartar sauce, pickles, split top bun 16

**CRISPY FISH** Fried flounder, tartar sauce, 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 CHICKEN CAESAR WRAP** Choose either a cup of soup or any side salad paired with half a Chicken Caesar Wrap 15

## main

**FILET MIGNON (GF)** 8 ounce, mashed potatoes, asparagus, bearnaise 44

**CHICKEN BREAST (GF)** Carolina mop sauce, edamame-smoked bacon succotash 20

**FISH & CHIPS** Beer battered flounder, skin-on fries, tartar sauce 28

**CRISPY SHRIMP** Flash fried, cocktail sauce, skin-on fries 19

**CATFISH** Cornmeal crust, edamame-smoked bacon succotash, creole mustard 22

**SALMON** Spring vegetable, couscous 34

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

**VEGETARIAN PASTA (V)** Linguine, garlic, olive oil, market vegetables 18

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

**SHRIMP PASTA** Linguine, Florida Rock shrimp, asparagus, tomato, crab broth 22

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(GF) Denotes that there is no gluten in the recipe for the dish. Alert your server of all food allergies as cross contamination is possible.

(V) Denotes Vegan

🍷 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.