

## starters

**CRAB CAKE** Maque choux, fried green tomato, remoulade 20

**BEEF SKEWERS** \* House steak sauce, pickled onions 19

**CALAMARI** Shishito, peppadew piri piri 19

**CRAB TOPPED FRIES** Skin-on french fries, blue crab, Louie dressing 19

**FRIED GREEN TOMATOES** Elote, queso fresco, remoulade 15

**SAUSAGE & PEPPERS** Crispy chourico, shishitos, sweet chili aioli 17

**GRILLED OCTOPUS** White beans, andouille, paprika oil 21

### from the steamer

**SNOW CRAB** 60

**WHOLE MAINE LOBSTER** 70

**PEEL & EAT KEY WEST PINK**

**SHRIMP** 39

All served with corn on the cob and new potatoes

## chilled + raw seafood

**AHI POKE** 🍷 Sweet black soy, avocado, cucumber pickle, tortilla chips 19

**SHRIMP COCKTAIL** Jumbo shrimp, classic cocktail sauce 20

**CRAB CEVICHE** Blue crab, avocado, bell pepper, jalapeno, cilantro, lime, tortilla chips 19

**CRAB GUACAMOLE** Blue crab, onion, tomato, jalapeno, cilantro, lime, avocado, Tajin tortilla chips (serves 4) 38

**OYSTERS ON THE HALF SHELL** 🍷  
Cocktail & Mignonette sauces 1/2 dozen or dozen Market Price

**CHILLED SEAFOOD TOWER** Crab Ceviche, Tuna Poke, 6 oysters, 8 shrimp, Mignonette & cocktail sauces, chips (serves 4) 75

With chilled Snow crab 99

## sides to share

**ASPARAGUS** 10

**EDAMAME BACON SUCCOTASH** 12

**MAQUE CHOUX** 10

**BLISTERED GREEN BEANS** 9

**SKIN ON FRIES** 7

**RED BLISS POTATOES** 8

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

## soup + salad

**NEW ENGLAND CLAM CHOWDER** Bacon, potatoes, cream CUP 8 / BOWL 10

**GREEN SALAD** Baby greens, romaine, radicchio, cucumber, grape tomato, radish, crispy wonton, red onion, roasted shallot vinaigrette SIDE 9 / FULL 14

**CAESAR SALAD** Romaine hearts, garlic herb croutons, shaved asiago SIDE 9 / FULL 14

**WEDGE SALAD** Iceberg, grape tomatoes, red onions, bacon lardon, blue cheese dressing 14

**CAPRESE SALAD** Heirloom tomatoes, fresh mozzarella, olive oil, basil 13

**WATERCRESS SALAD** Apple, blue cheese, radish, hazelnut, sherry vinaigrette 12

add chicken 9 | add shrimp 10 | \* add salmon 12

## sandwiches

**BLACKENED CATFISH** Lettuce, tomato, onion, remoulade, brioche 19

**CHICKEN CAESAR WRAP** Romaine, parmesan, tomato, whole wheat wrap 15

**LOBSTER ROLL** Maine lobster, celery, lemon mayo, New England split roll 35

**CAJUN CHICKEN** Beefsteak tomato, lettuce, onion, remoulade, ciabatta 17

**CRISPY CHICKEN** Southern fried thigh, house pickle, avocado, romaine, gochujang ranch, brioche roll 17

**CRAB CAKE "BLT"** Bacon, avocado, cheddar, lettuce, Beefsteak tomato, remoulade, ciabatta 23

**CAPRESE** Fresh Mozzarella, Beefsteak tomato, basil aioli, ciabatta 15

**THE BURGER** \* 9 ounce proprietary blend, house-made pickles, red onion, pimento cheese, brioche 21

**FISH TACOS** Market Catch, red cabbage slaw, sweet chili aioli 23

**SHRIMP PO-BOY** Crispy shimp, crab remoulade, lettuce, tomato, pickle 22

**MUFFULETTA HOAGIE** Mortadella, salami, ham, provolone, asiago, olive salad, baguette 18

## half + half combinations

**SOUP & SALAD** Choose a cup of soup and any side salad 17

**HALF CHICKEN CAESAR WRAP** Choose either a cup of soup or any side salad paired with half a Chicken Caesar Wrap 17

## main

**STUFFED COD** Shrimp & Scallop corn bread stuffing, asparagus, red potato, mustard cream sauce 39

**CATFISH** Cornmeal crust, edamame-smoked bacon succotash, creole mustard 27

**CRISPY SHRIMP** Flash fried, cocktail sauce, skin-on fries 24

**SHRIMP PASTA** Linguine, shrimp, asparagus, tomato, crab broth 28

**SALMON** \* Miso vinaigrette, vegetable stir fry, wasabi mash, crimini bacon 35

**VEGETARIAN PASTA** Linguine, garlic, olive oil, market vegetables 23

**CHICKEN BREAST** Carolina mop sauce, edamame-smoked bacon succotash 25

**PORK CHOP** \* Herb roasted potatoes, marinated peppers, chimichurri 33

**FILET MIGNON** \* 8 ounce, mashed potatoes, asparagus, house steak sauce 54

18% gratuity will be added for parties of 6 or more

\*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