

starters

CRAB CAKE Maque choux, fried green tomato, remoulade 16

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 14

CRAB FRIES Hand cut potatoes, lump blue crab, Louie dressing 13

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 15

crab + lobster

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)

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

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

HAND-CUT FRIES 9

SWEET POTATO FRIES 7

CRAB MASHED POTATOES 13

RED BLISS POTATOES 7

chilled + raw seafood

TABLESIDE LOBSTER GUACAMOLE Maine lobster, tortilla planks, tajin 28 (SERVES 4)

AHI POKE ⓧ Sweet black soy, yuzu, avocado, radish, Asian pickle 16

HAMACHI CRUDO ⓧ Blood orange, lime, chili, jicama, aji panca 16

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)

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 Baby gem, 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

from the port

SCALLOPS Brown butter, cauliflower puree, crispy Brussels sprouts, bacon 34

FISH & CHIPS Atlantic halibut, I-4 IPA, sweet potato fries, malt vinegar aioli 33

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, hand cut fries 47

PETITE FILET MIGNON 6 ounce, hand cut fries 39

18 HOUR BRAISED SHORT RIB Crab mashed potatoes, crispy Brussels sprouts 48

COLORADO LAMB TENDERLOIN Moroccan spices, young chickpeas, Israeli cous cous, saffron-harissa broth 45

HALF CHICKEN Carolina mop sauce, edamame-smoked bacon succotash, pickled watermelon 27

KUROBUTA PORK 2 WAYS 48 hour brined chop, crispy belly, blistered green beans, applesauce 35

ROOTS & SHOOTS Seasonal market vegetables, grilled tofu, yellow curry broth 18

FINISHING TOUCHES

Oscar 12 | Uni butter 6 | Demi-glacé 6 | Point Reyes Bay bleu cheese 6 | Béarnaise 4

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.