

starters

CRAB CAKE

Maque choux, fried green tomato, remoulade 16

BEEF SKEWERS

Garlic mojo, hazelnut romesco, pickled onions 13

POINT JUDITH CALAMARI

Shishito, carambola, peppadew piri piri 14

CRAB FRIES

Hand cut potatoes, lump blue crab, Louie dressing 13

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

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 12 / 9

CAESAR SALAD

Romaine hearts, sourdough crouton, white anchovy 11 / 8

WHEAT BERRY SALAD

Farmer's market vegetables, arugula, lemon vinaigrette 14 / 11

add chicken 3 | add shrimp 4 | add salmon 7

sandwiches

LOBSTER ROLL

1 1/4 pound Maine lobster, butter, split top bun 31

CRAB CAKE "BLT"

Applewood bacon, Tillamook cheddar, gem lettuce, beefsteak tomato, mustard sauce, ciabatta 20

FLORIDIAN CHICKEN SALAD

Papaya, mango, pineapple, pecans, red onion, celery, honey wheat bread 12

FRIED CLAM ROLL

Ipswich whole bellies, lemon-caper aioli, pickles, split top bun 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 FLORIDIAN CHICKEN SALAD

Choose either a cup of soup or any side salad paired with half a Floridian chicken salad sandwich 15

main

PETITE FILET MIGNON

6 ounce, hand cut fries 39

HALF CHICKEN

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

FISH & CHIPS

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

CATFISH

Blue cornmeal, edamame-smoked bacon succotash, creole mustard, pickled watermelon 25

FAROE ISLAND SALMON

Crispy skin, heirloom beets, kohlrabi-green apple salad 34

CLAMS SOFRITO

Cedar Key littlenecks, sofrito, tomatillo, chipotle butter, linguini 26

ROOTS & SHOOTS

Seasonal market vegetables, grilled tofu, yellow curry broth 18

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.