starters

CRAB CAKE Maque choux, fried green tomato, remoulade 17

BEEF SKEWERS Garlic mojo, hazelnut romesco, pickled onions 13

CALAMARI Shishito, peppadew piri piri 16

CRAB 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

crab + lobster

KING CRAB

Dutch Harbor, AK MKT

SNOW CRAB

Gulf of St. Lawrence, Canada MKT

MAINE LOBSTER

1 1/4 pound **MKT**

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

chilled + raw seafood

TABLESIDE LOBSTER GUACAMOLE Maine lobster, tortilla planks, 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, tortillas 15

TOWER (19) (19) Dutch Harbor King crab, Jumbo Gulf shrimp, market fresh oysters, lump crab ceviche, Ahi tuna poke 70 (SERVES 4)

MARKET FRESH OYSTERS (a)

Cocktail sauce 18 (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 Romaine hearts, cucumber, grape tomato, red onion, yuzu 12/9

CAESAR SALAD Romaine hearts, sourdough crouton 11/8

WHEAT BERRY SALAD Farmer's Market vegetables, arugula, lemon vinaigrette 14 / 11

add chicken 5 | add shrimp 10 | add salmon 12

sandwiches

LOBSTER ROLL Maine lobster, lemon infused mayonnaise, celery, split top bun 29

CRAB CAKE "BLT" bacon, avocado, cheddar, lettuce, tomato, remoulade, ciabatta 20

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

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

CHICKEN CAESAR WRAP Romaine, parmessan, tomato, whole wheat wrap 12

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

FRIED CLAM ROLL Ipswich whole bellies, lemon-caper aioli, pickles, split top bun 16

CRISPY FISH Fried flounder, lemon-caper aioli, 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 8 ounce, mashed potatoes 44

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

FISH & CHIPS Beer battered flounder, sweet potato fries, tartar sauce 28

CATFISH Cornmeal crust, edamame-smoked bacon succotash, creole mustard 25

SALMON Spring vegetable, Israeli couscous 34

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

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

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

Seafood Boil

Enjoy one of our made-to-order boils or build your own. Served with Plant City farmer's market corn, new potatoes and cornbread.

build your own

Choose two items

SEAFOOD

King crab **45** Queen crab **35**Clams & Mussels **18**Gulf shrimp **25** · Lobster **40**

specialty boils

CRACKER Cedar Key littlenecks, mussels, shrimp, chourico 45

LOW COUNTRY BOIL Snow crab, shrimp, chourico 49

NEW ENGLAND Maine lobster, littlenecks, mussels, chourico 67

ALASKA Dutch Harbor King & Queen crab legs 70

SOUTH OF THE BORDER Peel & eat shrimp, tajin 26

add-ons:

3 Jumbo Shrimp 15 $\,\cdot\,$ 12 Clams 9 $\,\cdot\,$ 1/2 lb of Mussels 9 $\,\cdot\,$ Portuguese Chourico 8

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.