

[Back](#)

Paddlefish

Disney Springs, The Landing
Signature Dining

Lunch

Dinner

Starters

Crab Cake \$21.00

Maque choux, fried green tomato, remoulade

Calamari \$20.00

Shishito, Peppadew Piri Piri

Fried Green Tomatoes \$15.00

Elote, Queso Fresco, Rémoulade

Crispy Shrimp \$18.00

Cornmeal breaded shrimp, crispy pepperroncini, sweet chili aioli

Beef Skewers \$19.00

House Steak Sauce, Pickled Onions

Hokkaido Scallops \$24.00

Cauliflower puree, brown butter, aged balsamic, crispy caper

PEI Mussels \$20.00

Nduja, white wine, garlic, grilled bread

Spreads

Crab Boursin Spread \$14.00

Blue crab, creamy Boursin cheese, green onion, sesame crackers

Hoagie \$14.00

Salami, ham, asiago, pepperoncini, cream cheese, onion, tomato, baguette

Piquillo Pepper Hummus \$14.00

Chick pea, roasted pepper, tahini, lemon, pita

Pick Two \$22.00

White wine, garlic, lemon butter

Soup & Salad

New England Clam Chowder \$12.00

Bacon, Potatoes, Cream

Green Salad - Full (GF) \$14.00

Baby greens, radish, romaine, radicchio, cucumber, grape tomato, crispy wonton, red onion, roasted shallot vinaigrette

Green Salad - Side (GF) \$9.00

Baby greens, radish, romaine, radicchio, cucumber, grape tomato, crispy wonton, red onion, roasted shallot vinaigrette

Caesar Salad - Full \$14.00

Romaine hearts, garlic herb croutons, shaved asiago

Caesar Salad - Side \$9.00

Romaine hearts, garlic herb croutons, shaved asiago

Burrata Panzanella \$21.00

Cherry tomatoes, Kalamata olives, cucumbers, toasted bread, spinach-walnut pesto

Add Shrimp to your Salad \$10.00**Wedge Salad (GF) \$14.00**

Iceberg, grape tomatoes, red onions, bacon lardon, blue cheese dressing

Add Chicken to your Salad \$9.00**Add Salmon to your Salad* \$12.00**

From The Steamer**Crab (GF) \$60.00**

served with Corn and New Potatoes

Peel & Eat Key West Pink Shrimp (GF) \$39.00

served with Corn and New Potatoes

Whole Maine Lobster (GF) \$70.00

served with Corn and New Potatoes

Cedar Key Littleneck Clams

Nduja, garlic, wine and grilled bread

Chilled & Raw Seafood**Ahi Poke \$21.00**

Sweet black soy, avocado, cucumber pickle, tortilla chips

Crab Ceviche (GF) \$21.00

Blue Crab, Avocado, Bell Pepper, Jalapeno, Cilantro, Lime, Tortilla Chips

Oysters on the Half Shell

Cocktail & Mignonette sauces 1/2 dozen or dozen (Market Price)

Shrimp Cocktail (GF) \$20.00

Jumbo shrimp, classic cocktail sauce

Crab Guacamole (GF) \$38.00

Blue Crab, Onion, Tomato, Jalapeño, Cilantro, Lime, Avocado, Tajin Tortilla Chips (Serves 4)

Chilled Seafood Tower \$75.00

Crab Ceviche, Tuna Poke, 6 oysters, 8 shrimp, Mignonette & cocktail sauces and chips (serves 4). With chilled Snow Crab \$99

Pastas**Linguine & Clams \$32.00**

Linguine, Florida Littleneck clams, garlic, anchovy, miso, white wine

Shrimp Pasta \$25.00

Linguine, fresh cherry tomato sauce, burrata, basil

Shrimp Pasta \$28.00

Linguine, shrimp, asparagus, tomato, crab broth

Main

Stuffed Cod \$41.00

Shrimp and Scallop Corn Bread Stuffing, Asparagus, Red Potato, Mustard Cream Sauce

Crispy Shrimp \$24.00

Flash-fried, Cocktail Sauce, Skin-on Fries

Chicken Breast (GF) \$27.00

Carolina Mop Sauce, Edamame-smoked Bacon Succotash, baby kale, tomatoes

Filet Mignon (GF) \$54.00

8 ounce, Mashed Potatoes, Asparagus, House Steak Sauce

Catfish \$27.00

Cornmeal Crust, Edamame-smoked Bacon Succotash, Baby Kale, Tomatoes, Creole Mustard

Salmon \$35.00

Miso vinaigrette, vegetable stir fry, wasabi mash, crimini bacon

Pork Chop \$33.00

Herb roasted potatoes, marinated peppers, chimichurri

Sandwiches

Blackened Catfish Sandwich \$19.00

Lettuce, tomato, onion, rémoulade, brioche

Lobster Roll \$35.00

Maine Lobster, celery, lemon mayo, New England split roll

Crab Cake "BLT" \$23.00

Bacon, Avocado, Cheddar, Lettuce, Beefsteak Tomato, Rémoulade, Ciabatta

Beef & Mushroom Burger* \$18.00

75/25 beef & mushroom patty, house made pickles, lettuce, tomato, onion, brioche

Shrimp Po-Boy \$23.00

Crispy shrimp, Crab Remoulade, Lettuce, Tomato, Pickle

Chicken Caesar Wrap \$15.00

Romaine, Parmesan, Tomato, Whole-Wheat Wrap

Crispy Chicken \$17.00

Southern fried thigh, house pickle, avocado, romaine, gochujang ranch, brioche roll

The Burger \$21.00

9 ounce proprietary blend, house-made pickles, red onion, pimento cheese, brioche

Fish Tacos \$23.00

Market Catch, Cabbage Slaw, Sweet Chili Aioli

Muffuletta Hoagie \$18.00

Mortadella, Salami, Ham, Provolone, Asiago, Olive salad and Baguette

Half & Half Combinations

Soup & Salad \$17.00

New England Clam Chowder any side salad

Half Chicken Caesar Wrap \$18.00

Choose either New England Clam Chowder or any side salad paired with half a Chicken Caesar Wrap

Sides to Share

Asparagus (GF) (V)	\$10.00	Edamame Bacon Succotash (GF)	\$12.00
Maque Choux (GF)	\$10.00	Blistered Green Beans (GF) (V)	\$9.00
Skin-on Fries	\$7.00	Red Bliss Potatoes (GF)	\$8.00
Herbed Parmesan Fries	\$12.00		

Desserts

Chocolate Mousse Cake berries with whipped cream	\$12.00	Chocolate Cookie Sundae chocolate cookies with vanilla ice cream	\$12.00
New York-style Cheesecake Farm fresh strawberry compote	\$12.00	Key Lime Pie graham cracker crust, torched meringue	\$12.00
Flan rum infused caramel custard	\$12.00		

Kids' Appetizers

Kid's Salad Romaine, cherry tomato, carrots, croutons, ranch	\$4.00	Seasonal Fruit Cup and Berries	\$4.00
Cup of Soup	\$4.00		

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Kids' Entrees

Filet Skewers* served with mashed potatoes and green beans	\$17.00	Grilled Chicken served with mashed potatoes	\$10.00
Chicken Fingers french fries	\$10.00	Linguine with Marinara or Parmesean Cream	\$8.00
Chicken Linguine	\$10.00	Shrimp Linguine	\$12.00

with Marinara or Parmesean Cream

All-Beef Hot Dog \$10.00

Peel & Eat Key West Shrimp \$16.00

served with Corn on the Cob and Red Potatoes

Crispy Shrimp \$14.00

French fries, Classic Cocktail Sauce

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Kids' Desserts

Hot Fudge Brownie Sundae \$5.00

Vanilla bean ice cream, whipped cream, cherry on top

Fruit Skewers \$4.00

Seasonal Fruit and Berries

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Libations & Rocks

Lili's Sideboat \$17.00

Bacardi 8 yr, Triple Sec, simple syrup, lemon juice, sugar rim, orange peel

Not Everyone's Margarita \$17.00

Amaras Mezcal, Cuervo Traditional Plata tequila, Jalapeño, Creme de Mure, house sour, black salt

Hawaiian Shipmate \$17.00

Islamorada Hibiscus Gin, Pineapple Juice, Orgeat, Lemon Juice

Adam's Angry Bird \$18.00

Wild Turkey American Whiskey, Boyd & Blair ancho chili liquor, agave nectar, ginger beer

with Marinara or Parmesean Cream

The Kid's Cheeseburger \$10.00

Proprietary blend, mild cheddar, brioche bun, french fries

Fish of the Day \$15.00

served with Green Beans

Cookies and Milk \$5.00

Warm chocolate chip cookies, ice cold milk

Orange Paradise \$17.00

Wicked Dolphin Vanilla Rum, Orange Juice, Simple Syrup

Captain Handsome \$18.00

Cathead vodka, fresh raspberries, framboise, thyme house sour

Bourbon Smash \$18.00

Woodford Reserve bourbon, Agave, Fresh Raspberries and Blackberries

Sunset

House-made Red/White Sangria Carafe

Steven's Old Fashioned \$18.00

Assorted premium fruity liquors, juices, white or red wine,
seltzer, seasonal fruit

\$50.00
Glass
\$16.00

G & W Bourbon, Angostura bitters, splash black cherry juice |
Sub Paddlefish Knob Creek single barrel 8

Twisted Spritz \$18.00
Aperol, Cathead Bitter Orange Vodka, Mas Fi Cava, fresh
orange and strawberry, Sprite

The Bloody Mary \$20.00
Grainger's Deluxe Organic vodka, shrimp, shishito pepper,
lime, olive, mini tabasco bottle. Gluten free & Organic

Classic Margarita \$16.00
Cuervo Traditional Plata Tequila, Agave Nectar, Fresh Lime
Juice, Black Salt | Sub Paddlefish Dobel Diamante Private
Select 8

Freddy's Avocado Lime \$18.00
Bacardi Limon, Midori, avocado, lime juice, agave nectar

Florida Mule \$18.00
50 States vodka, lime juice, ginger beer

Key Lime Spritz \$18.00
50 States vodka, JF Hayden's Key Lime, amaretto, lime juice,
sprite

Espresso Martini \$18.00
Hoodoo Espresso, amaretto

Mocktails

Strawberry Basil Lemonade \$11.00
Fresh strawberries, basil, lemonade, sprite

Cucumber Sipper \$11.00
Cucumber, simple syrup, fresh lime juice, lemonade | Make it
a cocktail by adding your favorite liquor 8

Draft

Paddlefish - Blonde \$10.00

Sailfish Tag & Release - Amber Ale \$9.00

Blue Moon \$9.00

Stone Delicious - IPA \$10.00

Yuengling - Amber Lager \$9.00

Stone Buenaveza - Salt & Lime \$9.00

BitBurger - German Pilsner \$10.00

American Craft Beers

Fat Tire - Belgian-style Ale \$11.00

Sierra Nevada Hazy Little Thing IPA \$11.00

Islamorada - Citrus Ale \$11.00

Lagunitas - IPA \$11.00

A refreshing, fruit-forward and citrusy Island Ale from the Islamorada Beer Company

Lost Coast PB Chocolate Milk Stout	\$11.00	Seasonal Cider	\$12.00
Truly Wildberry	\$11.00		

Imported & Domestic

Corona	\$10.00	Guinness	\$10.00
Heineken	\$10.00	Modelo Especial	\$10.00
Stella Artois – Pilsner	\$10.00	Michelob Ultra	\$8.00
Budweiser	\$8.00	Red Bridge (Gluten-free)	\$8.00
Bud Light	\$8.00	O'Doul's (Non-Alcoholic)	\$8.00
D3 Binny's Brew	\$9.00		

White Wines by the Glass

Paddlefish White, Ribolla Gialla, Friuli, Italy . . .	\$16.00	Moscato d'Asti, Tintero	\$14.00
Sparkling, Luna Nuda, Prosecco, Italy	\$14.00	Sparkling, Laurent Perrier, Brut, Champagne . . .	\$25.00
Pinot Grigio, Zenato, Italy	\$14.00	Albariño, Burgans Val de Salnes, Rias Baixas . . .	\$15.00
Riesling, J Lohr, “Bay Mist”, Monterey County . . .	\$14.00	Sauvignon Blanc, Groth, Napa Valley	\$18.00
Sauvignon Blanc, Fire Road, Marlborough	\$15.00	Chardonnay, Textbook, Napa Valley	\$16.00
Chardonnay, Sonoma Cutrer, Sonoma Valley . . .	\$16.00	Rose 83, Cotes de Provence	\$13.00

Red Wines by the Glass

Paddlefish Red Blend, Friuli, Italy	\$18.00	Pinot Noir, “J”, California	\$16.00
Pinot Noir, Willamette Valley, Oregon	Glass \$17.00	Merlot, Alexander Valley, California	\$17.00
Tempranillo, Paso a Paso, Rioja	\$14.00	Malbec Zuccardi, Mendoza	\$15.00
Cabernet Sauvignon, Quilt, Napa Valley	\$24.00	Cabernet Sauvignon, Felino, Mendoza	\$16.00
Red Blend, The Prisoner, Napa Valley	\$25.00	Red Blend, Orin Swift Advice, John Merlot Blend, California	Glass \$24.00

Bourbon Flight

Old Forester	\$22.00	Knob Creek	\$23.00
1870 Original Batch, 1897 Bottled in Bond, 1910 Old Fine Whisky Add a shot of Old Forester 1920 Prohibition Style 7		Knob Creek, Knob Creek Rye, Knob Creek Single Barrel Add a shot of Paddlefish Knob Creek 7	
High West	\$25.00	Herradura	\$22.00
High West Bourbon, High West Double Rye, High West Campfire Add a shot of High West Rendezvous 10		Herradura Silver, Herradura Reposado, Herradura Añejo Add a shot of Herradura Ultra Cristalino Añejo 7	
Whiskey Flight from Around the World	\$25.00		
Johnny’s Smoking Gun, Mars Iwai Japanese Whiskey, Ha’Penny four cask Irish whiskey			

At Disney owned and operated locations, Guests must speak to a cast member about their allergy-friendly request. While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Our allergy-friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs. For more information about allergy-friendly requests at Disney owned and operated locations, ask to speak with a Special Diets Trained Cast Member upon arrival at the location. Allergy requests may be handled differently at locations not owned and operated by Disney.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Our plant-based menu items are made without animal meat, dairy, eggs and honey.