Main Menu

V - Vegetarian I GF - Gluten Free • *Served raw or uncooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Appetizers

Fried Calamari

Lightly breaded crispy fried calamari, peppers, onions, marinara sauce

Crab Guacamole (GF)

Fresh avocado, pico de gallo, topped with jumbo lump crab meat, and tortilla chips

Chardonnay Wine Mussels

1 lb. P.E.I mussels, steamed in a fragrant lemon garlic white wine sauce, served with warm, crusty bread for dipping

Spanish Chorizo Mussels

1 lb P.E.I mussels, Spanish chorizo, tomatoes, garlic, onions, served with bread

Mini Crab Cake

Mini crab cakes, sautéed shiitake mushrooms, and tangy lemon-caper sauce

Fried Trio

Fried shrimp, oysters, and calamari, marinara, and remoulade sauce

Panko Fried Shrimp

Crispy, bite-sized shrimp coated in light panko breadcrumbs and fried to golden perfection. Served with a smoky chipotle dipping sauce

Fried Shrimp

Golden beer-battered shrimp, butterflied and fried to crispy perfection. Served with a smoky chipotle dipping sauce

Big - Bang Shrimp

Crispy shrimp tossed in our homemade spicy creamy sauce

Shrimp Quesadilla

Monterrey Jack, cheddar cheese, peppers, onions, pico de gallo, guacamole, sour cream

Jumbo Crab Stuffed Mushrooms

Succulent jumbo lump crab meat topped with a golden layer of melted Parmesan cheese, broiled to perfection. Served with garlic lemon butter

Sauteed Calamari

Sautéed Calamari with tomato onion cilantro, jalapeño and garlic wine cajun sauce, garlic bread

Hot Peel & Eat Gulf Shrimp (GF)

Seasoned with Old Bay butter sauce, served with cocktail sauce

Crab Quesadilla

Stuffed with jumbo lump crab, cheeses, peppers, onions, pico de gallo, guacamole, and sour cream

Golden Fried Oysters

Lightly breaded, remoulade sauce

Raw Bar

Premium Oysters On The Half Shell* (GF)

Dozen freshly shucked, mignonette, and cocktail sauce

Chesapeake Bay Oysters* (GF)

Dozen freshly shucked, mignonette, and cocktail sauce

Paradise Seafood Tower* (GF)

½ lb Snow crabs, 12 Chesapeake Oysters on the half shell* 8 jumbo shrimp, served with mignonette and cocktail sauce Premium Oysters

Handhelds

Connecticut Style Lobster Roll

Maine lobster meat, served warm on a split top bun, drawn butter, coleslaw, and French fries

Traditional Maine Lobster Roll

Served chilled, lightly dressed in home-made lemon butter mayo, stuffed in a buttery split-top bun, coleslaw, and French fries

Crab - Cake Sandwich

Premium Jumbo lump crab cake on a brioche bun with lettuce, tomato, onion, and remoulade. Served with fries and coleslaw

Deep - Fried Oyster Po Boy

Lightly breaded, chipotle sauce, pico de gallo, served with coleslaw and hand-cut French fries

Firecracker Shrimp Po Boy

Golden beer battered shrimp, pico de Gallo, chipotle sauce, served with coleslaw and hand-cut French fries

Tacos

Gluten-free corn tortilla available upon request

Lobster Tacos

Three buttery lobster tacos, napa cabbage, mozzarella in a toasted cheese tortilla, chipotle sauce, served with house-cut French fries

Fish Tacos

Blackened tilapia, flour tortillas, napa cabbage, pico de gallo, habanero sauce served with hand-cut French fries I Add Salmon or Cod

Grilled Chicken Tacos

Grilled chicken, flour tortillas, sautéed onions and peppers, habanero sauce, hand-cut French fries

Shrimp Tacos

Flash-fried shrimp nestled in warm flour tortillas, topped with crunchy napa cabbage, fresh pico de gallo, bold habanero sauce, hand-cut French fries

Tropical Fish Tacos

Blackened Grilled Cod … 25 nestled in warm tortillas with crisp Napa cabbage, fiery habanero sauce, and fresh tropical salsa. Served with hand-cut fries

Soups & Salads

Homemade Dressings: Balsamic Vinaigrette I Blue Cheese I SouthWest RanchI Ranch I Caesar I Italian I Oil & Vinegar

Bouillabaisse (GF)

A traditional Provençal seafood stew featuring salmon, tuna, shrimp, and mussels, gently simmered in a fragrant saffron-tomato broth infused with fresh herbs and Mediterranean spices I Add three Scallops or Lobster tail

Seafood Cobb Salad (GF)

Jumbo lump crab meat, grilled shrimp, romaine lettuce, tomato, red onions, bacon, bleu cheese crumble, egg, balsamic vinaigrette

Grilled Salmon Caesar Or Shrimp Caesar

Crispy chopped romaine lettuce, garlic croutons, parmesan cheese, tossed in Caesar homemade dressing

Soup Of The Day

Cup or Bowl • Freshly made

Grilled Chicken Caesar Salad

Grilled chicken over crisp romaine, tossed in Caesar dressing with parmesan and croutons

Grilled Shrimp Chopped Salad

Mixed greens with strawberries, tomatoes, onions, cucumbers, and mixed cheese, served with citrus vinaigrette dressing

Land

Land & Sea*

6oz Juicy, tender NY strip paired with three crab-stuffed shrimp, topped with creamy lemon butter sauce. Garlic mashed potatoes and sautéed vegetables

NY Steak Oscar Style*

12 oz grilled steak topped with jumbo lump crab, golden toasted breadcrumbs, and finished with a rich lemon butter sauce. Served with seasoned Spanish rice

Paradise Signature Dishes

Select Fish:

Wild Sea Scallops I Wild Swordfish I Yellowfin Tuna* I Atlantic Salmon I Tilapia I Wild Cod

Select Sauce:

All GF except Southern • Cajun, Pico De Gallo & Chipotle I Creamy Scampi Sauce, Tomatoes, Caramelized Garlic, Chili Flakes I Lemon Caper Cream Sauce I Southern -Parmesan Pecan Crusted & Remoulade Sauce I Pan Asian Sauce I Mushroom Ginger Miso

Select Two Sides:

Mashed Potatoes I White Rice I House Salad I Caesar Salad I Fresh Sautéed Vegetables or Coleslaw I Home-Cut French Fries I Tuscan Parsley Potatoes I Sweet Potato Fries I Spanish Rice I Country Mashed Potato • Additional +$2.00

Pastas

Gluten-free pasta available upon request

Lobster Fettuccini

Fresh maine lobster meat with cherry tomatoes, spinach, and garlic in a brandy lobster cream sauce, parmesan cheese

Chicken & Shrimp Chipotle

Shrimp, chicken, pepper, onions, green peas, asparagus, cilantro in a spicy chipotle cream sauce with penne pasta

Wild Sea Scallops

Penne pasta with sautéed onions, peppers, peas, garlic, and bacon in a creamy sauce, topped with Parmesan cheese

Mediterranean Pasta (V)

Fettuccini, mushrooms, tomato, red onions, tri-color peppers, zucchini with marinara sauce

Shrimp Scampi

Fettuccini pasta, caramelized garlic, tomatoes, onions, and homemade scampi cream sauce

Chicken & Shrimp Alfredo

Shrimp, chicken, and mushrooms served with fettuccine pasta in a creamy Alfredo sauce

Seafood Pasta

Shrimp, calamari, and mussels sautéed with peppers and onions in a homemade lobster cream sauce, served over fettuccine pasta

Cajun Jambalaya

Shrimp, chicken, andouille sausage, onion, and peppers in our homemade spicy Cajun sauce, and penne pasta

Sea

Enhancement: Grilled Lobster Tail | Half Lb Alaskan Snow Crab Legs | Half Lb King Crab Legs | Jumbo Lump Crab Cake | Three Scallops | Three Shrimps

Mar Y Tierra Feast For Two

A luxurious feast featuring a flame-grilled 12 oz New York Strip Steak, two garlic-butter shrimp skewers, and two tender lobster tails finished with lemon-herb butter. Served with flavorful Spanish rice and fresh house salad

Chilean Sea Bass

Blackened chilean sea bass crowned with succulent maine lobster meat, garlic cream sauce served with garlic mashed potatoes

Crab Stuffed Shrimp

Jumbo lump crab meat, rice, sautéed vegetables, lemon butter sauce

Crab Stuffed Salmon

Served with mashed potatoes, fresh sautéed vegetables, and lemon caper cream sauce

Grilled Branzino

Whole Mediterranean blackened Sea Bass, delicious lemon caper sauce, white rice, and sautéed vegetables | Fried Branzino Available

Blackened Pan Seared Yellowfin Tuna*

Topped with jumbo Lump crab meat, sun-dried tomatoes, shiitake mushrooms, creamy lemon butter sauce, served with white rice

Grilled Maine Twin Lobster Tails & Blackened Scallops

Succulent twin lobster tails and blackened scallops served with mashed potatoes, sautéed vegetables, and a spicy tomato bacon sauce

Jumbo Lump Crab Cake

Single or Double Premium Jumbo lump crab cake, remoulade sauce served with coleslaw and hand cut French fries

Grilled Twin Lobster Tails

Old Bay drawn butter, served with rice and sautéed vegetables

Seafood Chorizo Paella

A classic Spanish paella featuring shrimp, calamari, mussels, and chorizo, all simmered in saffron-scented bomba rice with green peppers

Salmon Oscar

Blackened salmon topped with jumbo lump crab, lemon butter caper sauce, chili flakes, and green onions. Served with rice and sautéed vegetables

Herb Crusted Filet Of Salmon

Served with mashed potatoes, sautéed vegetables, and delicious creamy lemon butter sauce

Seafood Platter

Three broiled shrimp, a tender 5 oz salmon, three succulent scallops, accompanied by a rich, creamy lemon butter sauce. Served with fluffy white rice and sautéed vegetables

Grilled Wild Swordfish

Sautéed shiitake mushrooms, sun-dried tomato, creamy lemon butter sauce, served with rice and sautéed vegetables

Alaskan Snow Crab Legs (GF)

Premium 1 lb or 2 lb Snow Crab Legs Steamed and dusted with Old Bay seasoning, served with Old Bay drawn butter

Shrimp Feast

Three grilled shrimp, three fried shrimp, two stuffed shrimp with jumbo lump crab meat, sautéed vegetables, and rice, creamy lemon butter sauce

Chef's Ocean Elegance

Three baked sea scallops and three crab-stuffed shrimp in lemon caper sauce, with roasted shiitake mushrooms and garlic mashed potatoes

Ocean Fried Entrees

Deep - Fried Oyster Platter

Lightly breaded Oysters, served with and hand-cut French fries, coleslaw remoulade sauce

The Captain

Fried mini jumbo lump crab cake, Three fried shrimp, 3 fried scallops, and Three fried oysters, served with fries, coleslaw, and remoulade sauce

Cod Fish & Chips

Crispy beer battered, coleslaw, and remoulade sauce

Baltimore Seafood Platter

Fried beer battered cod, shrimp, Fried crab cake, fries, coleslaw, and remoulade sauce

Shrimp Platter

Crispy beer battered shrimp, coleslaw and chipotle sauce served with hand-cut French fries

A La Carte

White Rice

Tuscan Parsley Potatoes

Coleslaw

Sweet Potato Fries

House Salad

Caesar Salad

Sautéed Vegetables

Home - Cut French Fries

Mashed Potatoes

Spanish Rice

Country Mashed Potatoes

Garlic Bread