



**Paul's**  
• L A N D I N G •

# Breakfast Menu

## Sweets

### Quick Start Breakfast

Seasonal Fruit, Fresh Baked  
Croissant, Coffee & Juice

### Berry Parfait

Greek Yogurt, Macerated Berries,  
Granola, Local Honey

### Fruit Plate

Seasonal Fruit with Fresh Baked  
Banana Bread

### Housemade Waffles

Whipped Butter, Vanilla-Maple  
Syrup

### Bakery Basket

Fresh Baked Assorted Pastries:  
Muffin, Croissant, Danish

### Old Fashioned Oatmeal

Served with Strawberries and Cream

### Cinnamon French Toast

Whipped Butter, Vanilla Maple  
Syrup, Macerated Berries

16

12

12

14

12

11

14

## Mains

Served with Mixed greens, Heirloom Tomato, Herbs.  
Citrus Vinaigrette

### Lox and Bagel

House Smoked Salmon with Citrus  
Whipped Mascarpone, Fried Capers,  
Pickled Onion, Served on an  
Everything Bagel

### Two Egg Breakfast

Prepared Any Style with Roasted  
Potatoes, English Muffin, Choice of  
Breakfast Meat

### Classic Benedict

Canadian Bacon, Hollandaise, Served  
with Roasted Potatoes, Peppers,  
Onions

### Lobster Benedict

Poached Lobster, Baby Spinach,  
Hollandaise, Served with Roasted  
Potatoes, Peppers, Onions

### Avocado Toast

Sunny Side-Up Egg, Heirloom Tomato,  
Radish, Pickled Onion, Sourdough

18

20

22

26

18

## Bonvoy™ Elite Breakfast:

Complimentary Seasonal Fruit Plate, Croissant, Coffee & Juice

Upgrade to any Hot Breakfast for \$10.

For your convenience, an 18% service charge has been added for Vinoy Club Members and parties larger than 6.

Consuming raw or undercooked meats, eggs, seafood, and shellfish may increase your risk for foodborne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please alert your server before ordering.



# All Day Menu

## GRAZE

**Citrus Shrimp\*** 20  
Guacamole, Onion-Cilantro Salad,  
Corn Tortilla Chips

**Lemon Artichoke Hummus** 14  
Crudit , Crispy Garbanzo, Lemon Oil  
Grilled Sourdough

**Chilled Seafood Tower\***  
Jumbo Shrimp, Oysters, Atlantic Lobster Tails, 2 - 78  
Snow Crab, Tuna Poke, 4 - 152  
Traditional Accompaniments 6 - 220

**Oysters\***  
Chef's Selection, Horseradish, Lemon,   dz-24  
Mignonette 1 dz-48

**Smoked Wings** 19  
Beer Brined, House Ranch, Citrus-Chili Rub,  
Carrots, Celery

**Tuna Nachos** 19  
Wontons, Seaweed Salad, Sriracha Mayo,  
Mango Pico de Gallo

**House Smoked Fish Spread** 20  
Pickled Veggies, Grilled Sourdough, Calabrese Chili

## HANDHELDS

Accompanied with choice of Fries, Sweet Potato Tots, or Fruit

**The Burger\*** 22  
Bourbon-glazed Bacon, Sharp Cheddar Cheese,  
Bibb Lettuce, Tomato, Onion, Brioche Bun

**Anything's Possible Burger** 21  
Impossible Patty, Caramelized Onion, Mighty Mo Sauce,  
Gouda, Bibb Lettuce, Tomato, Brioche Bun

**Fish Tacos** 22  
Blackened Mahi, Coleslaw, Pico de Gallo, Avocado,  
Cilantro, Served on Flour Tortillas with Chips & Salsa

**Buffalo Chicken Grilled Cheese** 18  
Roasted Buffalo Chicken, Monterey Jack, Provolone,  
Grilled Sourdough, Blue Cheese Dip

** The Paulie ** 25  
Smoked Prime Rib, Portabello Mushrooms,  
Caramelized Onions, Herb Jus, Garlic Aioli, Hoagie Roll

**Grouper Sandwich** MKT  
Grilled or Blackened, Lettuce, Tomato, Onion, Price  
House-made Citrus Tartar, Brioche Bun

## GREENS

Add Ons: Chicken-9,  
Florida Shrimp-12, Gulf Fish-14

**Watermelon Feta** 16  
Heirloom Cherry Tomatoes, Shaved Fennel & Pollen,  
Macadamia Nuts, Barrel-Aged Ice Wine Vinegar

**Kale & Cashew** 16  
Kale, Cabbage, Carrots, Bell Peppers, Onions,  
Watermelon Radish, Cucumber, Edamame,  
Spiced Cashew & Sesame Dressing

**Caesar\*** 14  
Romaine, Herb Crouton, Tomme Dressing

**Lobster & Burrata** 28  
Mixed Greens, Lemon Basil Vinaigrette, Heirloom  
Tomatoes, Pickled Onions, Oranges

## PAUL'S FAVORITES

**Citrus Glazed Shrimp & Grits** 28  
Jumbo Shrimp, Smoked Gouda Grits,  
House-made Hot Sauce

**Lemon Thyme Salmon\*** 32  
Jasmine Rice, Broccolini, Roasted Fennel, Lemon Butter

**Paul's Smoked Half Chicken** 29  
Charred Corn Succotash, Buttermilk Biscuit

**Grouper\*** MKT  
Fried Green Tomato, Roasted Red Pepper Sauce, Price  
Asparagus & Watercress Salad

**From The Butcher's Block\*** MKT  
Chef's Weekly Cuts Price  
Smoked Cheddar Mash & Grilled Broccolini

Choice of Sauce:  
Cabernet Jus  
Truffle Butter

## SIDES

**Crispy Brussels** 12  
Maple-Aged Soy, Fresno Chilis, Macadamia Nuts

**Hush Puppies** 12  
Whole Grains, Sweet Corn Poblano,  
Lemon-Chili Aioli

**Truffle Fries** 12  
Truffle Oil, Parmesan Cheese

**Fries** 10

**Sweet Potato Tots** 10

**Fresh Seasonal Fruit** 10

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# Draft

12 oz/22 oz

## Paul's Landing Orange IPA

3 Daughters Brewing - St. Petersburg, FL 6.9%

9/15

## Beach Blonde Ale

3 Daughters Brewing - St. Petersburg, FL 5%

9/15

## Floridian Hefeweizen

Funky Buddha Brewing - Oakland Park, FL 5.2%

9/15

## Wavemaker Amber Ale

Big Storm Brewing - Clearwater, FL 4.9%

9/15

## Tropic Pressure Golden Ale

Big Storm Brewing - Clearwater, FL 4.4%

9/15

## Jai Alai IPA

Cigar City Brewing - St. Petersburg, FL 7.5%

9/15

## Rotating Seasonal Cider

9/15

## Mango Agrarian Cider

Keel Farms - Plant City, FL 5.3%

9/15

## Miller Lite

8/14

## Blue Rose Kombucha

Mother Kombucha - St. Petersburg, FL

8/14

# Canned

## High Noon

Assorted Flavors

9

## Truly

Assorted Flavors

9

## Stella Artois

Belgium, Pilsner

9

## Peroni

Italy, Lager

9

## Corona

9

## Corona Light

9

## Coors Light

8

## Michelob Ultra

8

## Bud Light

8

## Heineken 0.0

8



# Cocktails On Tap

**Blueberry Fizz** 18  
*Tito's, Blueberry-Hibiscus Kombucha,  
Fresh Lime Juice, Rhubarb Bitters*

**Cucumber Cooler** 18  
*Old St. Pete Gin, Chateau Aloe Liquor, House Made  
Cucumber Syrup, Fresh Lime Juice, Orange Blossom Water*

## Specialty Cocktails

**The Vinoy** 18  
*Absolut Vodka, Cointreau, Grapefruit Juice, Ginger Beer*

**Palladium** 21  
*Don Julio Blanco Tequila, Del Maguey Mezcal,  
Green Chartreuse, Pineapple Juice, Lime Juice, Hibiscus Syrup.*

**DeSoto** 20  
*Casamigos Blanco Tequila, Triple Sec, Lime Juice, Coconut Cream*

**Sundial** 18  
*Mt. Gay Eclipse Rum, Orange Juice, Lime Juice, Orgreat Syrup*

**The Trop** 18  
*Ketel Oranje Vodka, Agave nectar, Lemon Juice, Fresh  
Oranges, Triple Sec, Bitters*

**Central Ave.** 18  
*Jefferson Bourbon, Simple Syrup, Orange Bitters  
Angostura Bitters, Hibiscus Flower, Hand-Smoked*

**Spiced Pear Margarita** 21  
*Avion, Spiced Pear Liqueur, Lime Juice,  
Simple Syrup, with a Salt Rim*

**The Pink Hotel** 21  
*The Botanist Gin, Cointreau, White Cranberry Juice, Hibiscus Syrup*

## Frozen Cocktails

**Frosé** 18  
*Maison Saleya Rosé, Three Olives Rosé Vodka, Strawberries*

**Congelado** 18  
*Mt. Gay Eclipse, Oak & Palm Coconut Rum,  
Fresh Orange Juice, Pineapple Juice, Coconut Cream*

# Wines By Bottle

## Whites

**The Crossings Sauvignon Blanc** 70

*New Zealand*

**Cloudy Bay Sauvignon Blanc** 85

*New Zealand*

**Kris Pinot Grigio** 80

*Italy*

**Au Contraire, Russian River Chardonnay** 70

*California*

**Newton Unfiltered Chardonnay** 89

*California*

**Rombauer Chardonnay** 92

*Napa Valley California*

**Chateau Ste. Michelle "Eroica" Reisling** 72

*California*

## Reds

**Firesteed Pinot Noir** 72

*Oregon*

**Cloudy Bay Pinot Noir** 85

*New Zealand*

**Finca Nueva Crianza Tempranillo** 70

*Rioja*

**Hahn Merlot** 65

*California*

**'La Croix de Peyrassol' Red Blend** 72

*France*

**Prisoner Red Blend** 130

*California*

**Brady Vineyard Zinfandel** 72

*California*

**Chateau Ste. Michelle "Mimi" Cabernet Sauvignon** 72

*Washington*

**Justin Cabernet Sauvignon** 85

*California*

**Silver Oak Cabernet Sauvignon** 180

*Alexander Valley California*

**Cakebread Cabernet Sauvignon** 175

*Napa Valley California*

**Matetic Corralillo Syrah** 85

*Texas*

## Sparkling/Rosé

Glass/Bottle

**Moet & Chandon, Imperial** 28/110

*France*

**Veuve Clicquot Yellow Label Champagne** 160

*France*

**Maschio Prosecco** 16/65

*Italy*

**Campo Viejo Cava Brut Reserva** 20/80

*Spain*

**Biotiful Fox Rosé** 72

*France*

**Furia di Calafuria Rosé** 125

*Italy*

**The Callie Sparkling Rosé** 72

*California*

**Veuve Clicquot Sparkling Imperial Rosé** 225

*France*

# Wines on Tap

## Whites

### St. Francis Chardonnay

California

### Caposaldo Pinot Grigio

Italy

### Joel Gott Sauvignon Blanc

California

## Blends

### Maison Saleya Rosé

France

## Reds

### Freakshow Cabernet Sauvignon

California

### Rickshaw Pinot Noir

California

### Altos Hormigas Malbec

California

Glass/Carafe

17/68

17/68

17/68

Glass/Carafe

17/68

Glass/Carafe

17/68

17/68

17/68

# Desserts

### Tahitian Crème Brûlée

Crème Brûlée, Seasonal Berries, Almond Financier

### Florida Key Lime Pie

Key Lime Custard, Vanilla Crumble,

Candied Lemon, Whipped Cream, Graham Crackers

### Peanut Butter & Honey Chocolate Tart

Chocolate Crumble Tart, Peanut Butter Cremeaux,

Whipped Cream, Almond Cake, Chocolate Fudge Sauce

### Ice Cream Sundae

Vanilla Ice Cream, Chocolate Drizzle, Sprinkles

### Homemade Chocolate Chip Cookies

Homemade Vanilla Ice Cream, Sprinkles

10

10

10

8

5

