



Breakfast Menu

FRESH START

Quick Start Breakfast 18

Fresh Seasonal Fruit, Fresh Baked Banana Bread, Coffee & Juice

Berry Parfait 12

Vanilla Yogurt, Lemon & Mixed Berry Compote, Granola, Local Honey

Acai Bowl 18

Fresh Acai Berry Puree, Topped with Fresh Berries, Creamy Peanut Coconut Sauce, Toasted Coconut Granola

Old Fashioned Oatmeal 11

Brown Sugar & Cinnamon Oatmeal, Topped with Strawberries, Mixed Berry Coulis

FROM THE FARM

Two Egg Breakfast 20

Eggs Prepared Any Style, Roasted Potato Hash, English Muffin Choice of Bacon, Sausage, or Ham

Avocado Toast 18

Sunny Side Up Egg, Heirloom Tomatoes, Watermelon Radish, Pickled Onions on Sourdough

The Scramble 20

Fluffy Eggs
Add Any Three Toppings:
Mushrooms, Spinach, Peppers, Onions, Tomatoes, Bacon, Ham, or Sausage,
With Roasted Potato Hash & English Muffin

DELIGHTS

House Made Waffles 14

Whipped Butter, Vanilla-Maple Syrup

Bakery Basket 12

Fresh Baked Assorted Pastries:
Blueberry Muffin, Flaky Croissant,
Selection of Danishes

Cinnamon French Toast 14

Made With Thick Cut Brioche Bread,
Powdered Sugar, Whipped Butter,
Vanilla-Maple Syrup, Mixed Berry Compote

BENEDICTS

Classic Benedict 22

Canadian Bacon, Hollandaise,
Served with Roasted Potato Hash

Lobster Benedict 26

Cold Water Lobster, Grilled Asparagus, Hollandaise,
Served with Roasted Potato Hash

Crab Benedict 24

Seared Blue Crab Cake, Fried Green Tomatoes,
Roasted Poblano Crema, Pico, Hollandaise,
Served with Potato Hash

PAUL'S FAVORITES

Lox and Bagel 18

House Smoked Salmon, Toasted Everything Bagel,
Served With Citrus Mascarpone,
Fried Capers & Pickled Onions

Huevos Rancheros 20

Seasoned Black Beans, Avocado, Pico,
Monterey Jack Cheese, Roasted Tomatillo Salsa,
Eggs Any Style On Crispy Corn Tortillas

Steak & Egg Skillet 26

Sunny Side Up Egg, Marinated Skirt Steak,
Chimichurri, Roasted Asparagus, Tomatoes, Potato Hash

SIDES - 5

Seasoned Potatoes
Applewood Smoked Bacon
Pork Sausage Links
Fresh Avocado
Seasonal Fruit

JUICE BAR

Apple 7 Orange 7

Cranberry 7 Grapefruit 7

Indulge 10

Mango, Mandarin & Passionfruit

MORNING BOOST

Espresso 5

Cappuccino, Café Latte 7

Freshly Brewed Coffee 5

Choice of Regular or Decaffeinated

Assorted Hot Tea 7

Selection

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. *Caesar Salad contains raw egg



Paul's

LANDING

Kid's Breakfast Menu

Available for Children 12 & Under

•12•

Includes Choice of Beverage

•BEVERAGES•

Milk or Chocolate Milk

Orange, Apple, or Cranberry Juice

•MAINS•

Bagel

with Cream Cheese

Oatmeal

with Berries or Plain

Yogurt Parfait

with Blueberry & Raspberry Compote

Cinnamon French Toast

with Whipped Butter & Maple Syrup

Belgian Waffle

with Whipped Butter & Maple Syrup

Chocolate Chip Pancakes

with Whipped Butter & Maple Syrup

One Egg

with Bacon or Pork Sausage Links



All Day Menu

GRAZE

Citrus Shrimp* Guacamole, Onion-Cilantro Salad, Corn Tortilla Chips	20
Lemon Artichoke Hummus Crudit�, Crispy Garbanzo, Lemon Oil Grilled Sourdough	14
Chilled Seafood Tower* Jumbo Shrimp, Oysters, Atlantic Lobster Tails, Snow Crab, Tuna Poke, Traditional Accompaniments	2 - 78 4 - 152 6 - 220
Oysters* Chef's Selection, Horseradish, Lemon, Mignonette	1/2 dz-24 1 dz-48
Smoked Wings Beer Brined, House Ranch, Citrus-Chili Rub, Carrots, Celery	19
Tuna Nachos Wontons, Seaweed Salad, Sriracha Mayo, Mango Pico de Gallo	19
House Smoked Fish Spread Pickled Veggies, Grilled Sourdough, Calabrese Chili	20

HANDHELDS

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

The Burger* Bourbon-glazed Bacon, Sharp Cheddar Cheese, Bibb Lettuce, Tomato, Onion, Brioche Bun	22
Anything's Possible Burger Impossible Patty, Caramelized Onion, Mighty Mo Sauce, Gouda, Bibb Lettuce, Tomato, Brioche Bun	21
Fish Tacos Blackened Mahi, Coleslaw, Pico de Gallo, Avocado, Cilantro, Served on Flour Tortillas with Chips & Salsa	22
Buffalo Chicken Grilled Cheese Roasted Buffalo Chicken, Monterey Jack, Provolone, Grilled Sourdough, Blue Cheese Dip	18
"The Paulie" Smoked Prime Rib, Portobello Mushrooms, Provolone, Caramelized Onions, Herb Jus, Garlic Aioli, Hoagie Roll	25
Grouper Sandwich Grilled or Blackened, Lettuce, Tomato, Onion, House-made Citrus Tartar, Brioche Bun	MKT Price

GREENS

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

Watermelon Feta Heirloom Cherry Tomatoes, Shaved Fennel & Pollen, Macadamia Nuts, Barrel-Aged Ice Wine Vinegar	16
Kale & Cashew Kale, Cabbage, Carrots, Bell Peppers, Onions, Watermelon Radish, Cucumber, Edamame, Spiced Cashew & Sesame Dressing	16
Caesar* Romaine, Herb Crouton, Tomme Dressing	14
Lobster & Burrata Mixed Greens, Lemon Basil Vinaigrette, Heirloom Tomatoes, Pickled Onions, Oranges	28

PAUL'S FAVORITES

Citrus Glazed Shrimp & Grits Jumbo Shrimp, Smoked Gouda Grits, House-made Hot Sauce	28
Lemon Thyme Salmon* Jasmine Rice, Broccolini, Roasted Fennel, Lemon Butter	32
Paul's Smoked Half Chicken Charred Corn Succotash, Buttermilk Biscuit	29
Grouper* Fried Green Tomato, Roasted Red Pepper Sauce, Asparagus & Watercress Salad	MKT Price
From The Butcher's Block* Chef's Weekly Cuts Smoked Cheddar Mash & Grilled Broccolini	MKT Price
Choice of Sauce: Cabernet Jus Truffle Butter	

SIDES

Crispy Brussels Maple-Aged Soy, Fresno Chilis, Macadamia Nuts	12	Truffle Fries Truffle Oil, Parmesan Cheese	12
Hush Puppies Whole Grains, Sweet Corn Poblano, Lemon-Chili Aioli	12	Fries	10
		Sweet Potato Tots	10
		Fresh Seasonal Fruit	10

An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.
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Kid's All Day Menu

Available for Children 12 & Under

• MAINS •

• 12 •

Includes Choice of Milk, Soda, or Lemonade

Crispy Chicken Tenders

Choice of Broccoli, Fruit Cup, Sweet Potato Tater Tots or Fries

Grilled Cheese Sandwich

Cheddar Cheese, Sourdough Bread

Choice of Broccoli, Fruit Cup, Sweet Potato Tater Tots or Fries

Grilled Chicken

with Broccoli

Kid's Cheeseburger Sliders

Choice of Broccoli, Fruit Cup, Sweet Potato Tater Tots or Fries

Macaroni & Cheese

Choice of Broccoli, Fruit Cup, Sweet Potato Tater Tots or Fries

Paul's Salad

Garden Salad & Heirlooms with Choice of Grilled Chicken or Fish of the Day

• DESSERT •

• 3 •

Chocolate Chip Cookie

Ice Cream Sundae

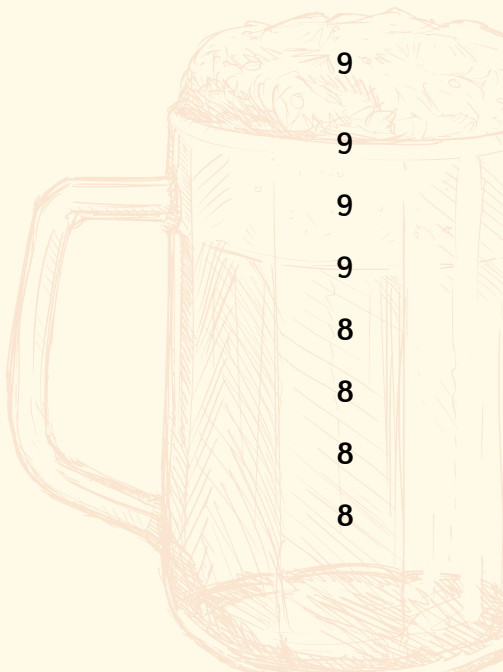
Draft

12 oz/22 oz

Paul's Landing Orange IPA	9/15
<i>3 Daughters Brewing - St. Petersburg, FL 6.9%</i>	
Beach Blonde Ale	9/15
<i>3 Daughters Brewing - St. Petersburg, FL 5%</i>	
Floridian Hefeweizen	9/15
<i>Funky Buddha Brewing - Oakland Park, FL 5.2%</i>	
Wavemaker Amber Ale	9/15
<i>Big Storm Brewing - Clearwater, FL 4.9%</i>	
Tropic Pressure Golden Ale	9/15
<i>Big Storm Brewing - Clearwater, FL 4.4%</i>	
Jai Alai IPA	9/15
<i>Cigar City Brewing - St. Petersburg, FL 7.5%</i>	
Rotating Seasonal Cider	9/15
Mango Agrarian Cider	9/15
<i>Keel Farms - Plant City, FL 5.3%</i>	
Miller Lite	8/14
Blue Rose Kombucha	8/14
<i>Mother Kombucha - St. Petersburg, FL</i>	

Canned

High Noon	9
<i>Assorted Flavors</i>	
Truly	9
<i>Assorted Flavors</i>	
Stella Artois	9
<i>Belgium, Pilsner</i>	
Peroni	9
<i>Italy, Lager</i>	
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 Liqueur, 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

Tribte 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

10

Florida Key Lime Pie

Key Lime Custard, Vanilla Crumble,

Candied Lemon, Whipped Cream, Graham Crackers

10

Peanut Butter & Honey Chocolate Tart

Chocolate Crumble Tart, Peanut Butter Cremeaux,

Whipped Cream, Almond Cake, Chocolate Fudge Sauce

10

Ice Cream Sundae

Vanilla Ice Cream, Chocolate Drizzle, Sprinkles

8

Homemade Chocolate Chip Cookies

5





Paul's

LANDING