

Paul's

LANDING



Seaside & Shareables

- OYSTERS ON ICE* mignonette, cocktail sauce, tabasco ½ DZ | DZ
CITRUS POACHED SHRIMP cocktail sauce, lemon
CRISPY COCONUT SHRIMP rocoto-lime dipping sauce, lemon
YELLOWFIN TUNA* yuzu ponzu, florida citrus, local radishes, sprouts, smashed avocado
HOUSE SMOKED FISH SPREAD pickled vegetables, grilled sourdough, calabrian chili
MEZZE greek hummus, whipped feta, vegetable crudité, pickled radishes, za'atar spiced naan
TAMPA BAY BISCUITS aged cheddar, melted garlic-chive butter
CHARRED ONION DIP russet & root vegetable kettle chips
SMOKED WINGS celery, carrots, buttermilk herb dressing

Greens

Add Skirt Steak | Shrimp | Salmon | Chicken Breast

LOCAL FARMERS SALAD
mixed field greens, heirloom carrots, cherry tomatoes,
persian cucumber, house croutons,
marinated radishes, farmhouse cheddar,
citrus vinaigrette or buttermilk herb dressing

BABY SPINACH-RADICCHIO SALAD
applewood smoked bacon, roasted mushrooms,
shaved eggs, pickled onions,
warm brown butter vinaigrette

PAUL'S CAESAR*
baby gem-castle franco, house croutons, parmesan crisp,
caesar dressing

LOCAL BURRATA SALAD
baby heirloom tomatoes, strawberries, arugula, frisee,
basil olive oil, aged balsamic

Mains

*From the Butcher's Block** MKT
chef's rotating cut, garlic smashed baby potatoes,
broccolini, carrots, cabernet jus, garlic herb butter

- HARISSA ORA KING SALMON grilled broccolini, roasted tomatoes, lemon vinaigrette
JUMBO LUMP BLUE CRAB CAKE pickled onion tartar, southern succotash, lemon
CITRUS BRINED CHICKEN warm wild rice & grain salad, local honey glazed carrots, herb pan jus
BLOOD ORANGE GROUPER aji coconut sauce, citrus pepper salad, chimichurri MKT

Handhelds

accompanied with choice of fries, sweet potato wedges, or fruit

LANDING BURGER*
rum bacon jam, white cheddar, lettuce, tomato,
shaved onion, secret sauce, brioche

SOUTH FLORIDA FISH TACO
blackened mahi-mahi, cubanelle pepper aioli,
pikliz-pico, blended corn-flour tortilla

IMPOSSIBLE BBQ BURGER
smoked gouda, lettuce, tomato, caramelized onion,
sweet barbecue sauce, brioche

LOCAL WILD MUSHROOM LAVASH WRAP
shawarma spiced grilled wild mushrooms, roasted tomatoes,
lettuce, spicy dill tzatziki, pickled onions, local thin lavash

FLORIDA FRIED CHICKEN WRAP
mixed greens, white cheddar, chipotle ranch,
crispy onions, sun dried tomato wrap

LOBSTER ROLL
citrus mayo, farm greens, celery salt, brioche

GROUPER SANDWICH
blackened or grilled, lettuce, tomato, onion, tartar, brioche

Sides

FRENCH FRIES
SWEET POTATO WEDGES
WILD RICE & GRAINS

GARLIC SMASHED BABY POTATOES
SIDE SALAD
GRILLED BROCCOLINI & CARROTS

In the interest of providing impeccable service, we are a cashless establishment.

For parties of 6 or larger a 20% gratuity will be added.

**Consuming raw or undercooked meats, eggs, seafood, and shellfish may increase your risk for foodborne illness, especially if you have certain medical conditions. Caesar Salad contains raw egg*

To Drink



Signature Cocktails

In Celebration of The Vinoy's 100th Year

The 1925 22

Hendrick's Oasium Gin | Pierre Ferrand Dry Curacao
Lime | Bitters

The Vinoy 19

Tito's Vodka | Cointreau | Grapefruit | Ginger Beer

The Trumpet Tree 19

Buffalo Trace Bourbon | Mixed Berries | Mint | Lemon

Pier Pressure 21

Don Julio Blanco Tequila | Del Maguey Vida | Green Chartreuse
Hibiscus Pineapple | Lime

50 Seeds 21

Ketel One Oranje Vodka | Mandarine Napoléon | Thyme | Lemon
Prosecco | Soda

Floridian Fashion 19

Diplomático Reserva Rum | Charred Pineapple | Bitters

Sixth Ave 19

Gray Whale Gin | Aperol | Sweet Vermouth

Blue & Ivory 20

Don Fulano Blanco Tequila | Triple Sec | Coconut | Lime

The Seaside Sailor 19

Tito's Vodka | Blueberry- Hibiscus Kombucha | Lime | Bitters

Frozen

Espresso Passion 19

Zacapa 23 Rum | Espresso | Chinola Passionfruit | Lemon

The Congelado 19

Mount Gay Eclipse Rum | Oak & Palm Coconut Rum | Orange
Pineapple | Coconut

Spirit Free

Megan's Mango Spicy Margarita 0% ABV 16

Lyre's Agave | Mango | Jalapeño | Lime

Jeremy's Gin 0% ABV 16

Lyre's London Dry | Mixed Berries | Lemon | Ginger Beer



Beer & Cider



Draft

Miller Lite	Miller Brewing Company - Milwaukee, WI	10
Beach Blonde Ale	3 Daughters Brewing - St. Petersburg, FL	11
Postcard Pilsner	Green Bench Brewing - St. Petersburg, FL	11
Floridian Hefeweizen	Funky Buddha Brewing - Oakland Park, FL	11
Fat Tire Amber Ale	New Belgium Brewing - Fort Collins, CO	11
Florida Orange IPA	3 Daughters Brewing - St. Petersburg, FL	11
Sunshine City IPA	Green Bench Brewing - St. Petersburg, FL	11
Jai Alai IPA	Cigar City Brewing - Tampa, FL	11
Juice Lord IPA	Magnanimous Brewing - Tampa, FL	11
Tampa Export German Lager	Berriehaus Beer Co - Tampa, FL	11
Guinness	Guinness Brewing - Dublin, Ireland	11
Blue Rose Kombucha	Mother Kombucha - St. Petersburg, FL	9
Rotating Seasonal Beer		11
Rotating Seasonal Cider		11

Canned

Michelob Ultra	10	Corona Light	11
Bud Light	10	Corona	11
Coors Light	10	Peroni	11
High Noon	11	Stella Artois	11
Pineapple or Watermelon		Heineken 0.0	10

Wine



Jeio, Prosecco	Italy	19 76
Une Femme "The Callie" Sparkling Rosé	California	18 72
Taittinger "La Francaise" Brut	France	32 128
Peyrassol "Le Croix" Provence Rose'	France	19 76
Kettmeir Alto Adige Pinot Grigio	Italy	18 72
Drylands Marlborough Sauvignon Blanc	New Zealand	17 68
Hartford Court Chardonnay	Russian River Valley, California	18 72
St. Francis Pinot Noir	California	17 68
Prisoner Red Blend	California	28 112
Chateau Ste. Michelle "Mimi" Cabernet Sauvignon	Washington	17 68

The Story of Paul's Landing

In 1854, U.S. Navy surveyors were tasked with finding the best site for a seaside railroad depot, accessible to sailing vessels. After searching far and wide, they selected a beautiful spot along the southeastern shore of the Pinellas Peninsula. Here, the survey expedition's carpenter, William Paul, quickly constructed a small settlement with barracks, a short pier and a smokehouse. This small settlement eventually became known as Paul's Landing, which would be the future location of the St. Petersburg Downtown Waterfront. After being discharged from the Navy, Paul returned to the area with his family. Here they enjoyed the beautiful waterfront while fishing, growing fragrant Florida oranges, and smoking and curing their own meats. *These three things - Seafood, Citrus, Smoke - are the essence of the Paul's Landing restaurant. They inspired the concept, the menu, the logo, the tagline and the overall brand.