

# 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, zatar 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*
- PAUL'S CAESAR\* *baby gem-castle franco, house croutons, parmesan crisp, caesar dressing*
- BABY SPINACH-RADICCHIO SALAD *applewood smoked bacon, roasted mushrooms, shaved eggs, pickled onions, warm brown butter vinaigrette*
- 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*
- IMPOSSIBLE BBQ BURGER *smoked gouda, lettuce, tomato, caramelized onion, sweet barbecue sauce, brioche*
- FLORIDA FRIED CHICKEN WRAP *mixed greens, white cheddar, chipotle ranch, crispy onions, sun dried tomato wrap*
- SOUTH FLORIDA FISH TACO *blackened mahi-mahi, cubanelle pepper aioli, pikliz-pico, blended corn-flour tortilla*
- LOCAL WILD MUSHROOM LAVASH WRAP *shawarma spiced grilled wild mushrooms, lettuce, roasted tomatoes, spicy dill tzatziki, pickled onions, local thin lavash*
- 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

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

### The Vinoy

Tito's Vodka | Cointreau | Grapefruit | Ginger Beer

### The Trumpet Tree

Buffalo Trace Bourbon | Mixed Berries | Mint | Lemon

### Pier Pressure

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

### 50 Seeds

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

### Floridian Fashion

Diplomático Reserva Rum | Charred Pineapple | Bitters

### Sixth Ave

Gray Whale Gin | Aperol | Sweet Vermouth

### Blue & Ivory

Don Fulano Blanco Tequila | Triple Sec | Coconut | Lime

### The Seaside Sailor

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

## Frozen

### Espresso Passion

Zacapa 23 Rum | Espresso | Chinola Passionfruit | Lemon

### The Congelado

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

## Spirit Free

### Megan's Mango Spicy Margarita 0% ABV

Lyre's Agave | Mango | Jalapeño | Lime

### Jeremy's Gin 0% ABV

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



## Beer & Cider

### Draft

Miller Lite Miller Brewing Company - Milwaukee, WI

Beach Blonde Ale 3 Daughters Brewing - St. Petersburg, FL

Postcard Pilsner Green Bench Brewing - St. Petersburg, FL

Floridian Hefeweizen Funky Buddha Brewing - Oakland Park, FL

Fat Tire Amber Ale New Belgium Brewing - Fort Collins, CO

Florida Orange IPA 3 Daughters Brewing - St. Petersburg, FL

Sunshine City IPA Green Bench Brewing - St. Petersburg, FL

Jai Alai IPA Cigar City Brewing - Tampa, FL

Juice Lord IPA Magnanimous Brewing - Tampa, FL

Tampa Export German Lager Berriehaus Beer Co - Tampa, FL

Guinness Guinness Brewing - Dublin, Ireland

Blue Rose Kombucha Mother Kombucha - St. Petersburg, FL

Rotating Seasonal Beer

Rotating Seasonal Cider

### Canned

Michelob Ultra

Bud Light

Coors Light

High Noon

Pineapple or Watermelon

Corona Light

Corona

Peroni

Stella Artois

Heineken 0.0

## Wine

Jeio, Prosecco

Italy

Une Femme "The Callie" Sparkling Rosé  
California

Taittinger "La Francaise" Brut  
France

Peyrassol "Le Croix" Provence Rose'  
France

Kettmeir Alto Adige Pinot Grigio  
Italy

Drylands Marlborough Sauvignon Blanc  
New Zealand

Hartford Court Chardonnay  
Russian River Valley, California

St. Francis Pinot Noir  
California

Prisoner Red Blend  
California

Chateau Ste.Michelle "Mimi" Cabernet Sauvignon  
Washington



## 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.