



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*
- SMOKED WINGS *celery, carrots, buttermilk herb dressing*

Greens

Add Skirt Steak | Shrimp | Salmon | Chicken Breast

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| PAUL’S CAESAR*
<i>baby gem-endive, house croutons,
parmesan crisp, caesar dressing</i> | LOCAL BURRATA SALAD
<i>baby heirloom tomatoes, strawberries, arugula, frisee,
basil olive oil, aged balsamic</i> |
| LOCAL FARMERS SALAD
<i>mixed field greens, heirloom carrots, cherry tomatoes,
persian cucumber, house croutons,
marinated radishes, farmhouse cheddar,
citrus vinaigrette or buttermilk herb dressing</i> | WILD LOCAL MUSHROOM
POWER BOWL
<i>super grains, garbanzo beans, spinach,
baby tomatoes, carrot, cucumber, avocado,
citrus green goddess vinaigrette</i> |

Mains

*From the Butcher’s Block**

*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 *jasmine rice, coconut curry sauce, pepper salad*

Handhelds

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

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| LANDING BURGER*
<i>rum bacon jam, white cheddar, lettuce, tomato,
shaved onion, secret sauce, brioche</i> | SOUTH FLORIDA FISH TACO
<i>blackened mahi-mahi, cubanelle pepper aioli,
pikliz-pico, blended corn-flour tortilla</i> |
| IMPOSSIBLE BBQ BURGER
<i>smoked gouda, lettuce, tomato, caramelized onion,
sweet barbecue sauce, brioche</i> | FLORIDA FRIED CHICKEN WRAP
<i>mixed greens, white cheddar, chipotle ranch,
crispy onions, sun dried tomato wrap</i> |
| GROUPER SANDWICH
<i>blackened or grilled, lettuce, tomato, onion, tartar, brioche</i> | LOBSTER ROLL
<i>citrus mayo, farm greens, celery salt, brioche</i> |

Sides

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|---------------------|------------------------------|
| FRENCH FRIES | GARLIC SMASHED BABY POTATOES |
| SWEET POTATO WEDGES | SIDE SALAD |
| WILD RICE & GRAINS | GRILLED BROCCOLINI & CARROTS |

A taxable 20% Staff Service Charge is added to parties of 6 or more and Vinoy Club Members, and distributed entirely to service staff performing the service. Additional gratuities are not expected, but always appreciated.

*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

Frozen

The Congelado

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

Frosé

Maison Saleya Rosé | Three Olives Rosé Vodka
Strawberries

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
Beach Blonde Ale
Postcard Pilsner
Floridian Hefeweizen
Fat Tire Amber Ale
Florida Orange IPA
Sunshine City IPA
Jai Alai IPA
Juice Lord IPA
Tampa Export German Lager
Guinness
Blue Rose Kombucha
Rotating Seasonal Beer
Rotating Seasonal Cider



Canned

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

Wine

Jeio, Prosecco
Italy

Une Femme "The Callie" Sparkling Rosé
California

Taittinger "La Francaise" Brut
France

Peyrassol "Le Croix" Provence Rosé
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

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.