Paul's LANDING

Seaside & Shareables

OYSTERS ON ICE* *mignonette, cocktail sauce, tabasco* ½ DZ | DZ

CITRUS POACHED SHRIMP *cocktail sauce, lemon*

STEAMED CLAMS *chorizo broth, grilled sourdough*

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

PAUL'S CAESAR*
baby gem-endive, house croutons, parmesan crisp, caesar

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

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

WILD LOCAL MUSHROOM POWER BOWL
super grains, garbanzo beans, spinach, baby tomatoes, carrot, cucumber, avocado, citrus green goddess vinaigrette

Mains

HARISSA ORA KING SALMON *grilled broccolini, roasted tomatoes, lemon vinaigrette*

JUMBO LUMP BLUE CRAB CAKE *pickled onion tartar, southern succotash, lemon*

HOUSE RUB BARBECUE CHICKEN *smoked gouda macaroni & cheese, cole slaw, cornbread*

BLOOD ORANGE GROUPER *jasmine rice, coconut curry sauce, pepper salad*

SEAFOOD RISOTTO *lobster, shrimp, clams, roasted corn, asparagus*

From the Butcher's Block

cabernet jus, garlic herb butter

8*oz* BEEF TENDERLOIN*

14*oz* RIBEYE*

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

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

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

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

Sides

FRENCH FRIES
SWEET POTATO WEDGES
SMOKED GOUDA MACARONI & CHEESE
GARLIC SMASHED BABY POTATOES
PARMESAN LEMON BUTTER ASPARAGUS
GRILLED BROCCOLINI & CARROTS
SOUTHERN SUCCOTASH
SIDE SALAD
JASMINE RICE

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
Weatley Vodka | Cointreau | Grapefruit | Ginger Beer

Old Hwy 19
Buffalo Trace Bourbon | Giffard Banana Liqueur
Shaken or Stirred

30A Social
Del Maguey Mezcal | Ancho Reyes Chile Liqueur
Kumquat | Lime | Chartreuse Bitters

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

Ernest Meets Paul
Mount Gay Silver Rum | Montenegro | Chinola Guava
Luxardo Liqueur

Gulf Coast Gardener
Moletti Tomato Gin | Heart of Palm Brine | Vermouth
Celery Bitters

Pink Streets
Código 1530 Rosa Blanco Tequila | Chambord
Luau Lads Velvet Falernum Liqueur | Orgeat | Lemon

Early Bird Special
Casamigos Reposado Tequila | Grand Marnier
Mr. Black Coffee Liqueur | Angostura Bitters

Spirit Free

Spiced Sol *0% ABV*
Lyre's Agave | Mango | Jalapeño | Lime

Bayside Bramble *0% ABV*
Lyre's London Dry | Mixed Berries | Lemon
Ginger Beer

Mangrove Mermaid *0% ABV*
Bougainvillea Tea | Orange Juice | Orgeat | Mint

Draft

Miller Lite
Beach Blonde Ale
Postcard Pilsner
Fat Tire Amber Ale
Florida Orange IPA
Sunshine City IPA
Jai Alai IPA
Juice Lord IPA
Tampa Export German Lager
Guinness
Blue Rose Kombucha

Canned

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

Wine

Jeio Brut Prosecco
Italy

Une Femme "The Callie" Sparkling Rosé
California

Taittinger "La Francaise" Brut
France

Peyrassol "Le Croix" Provence Rosé
France

Ovum Wines "Big Salt" Orange Rosé
Oregon

Kettmeir Pinot Grigio
Alto Adige, Italy

Kellerei Cantina Terlan Gewürztraminer
Alto Adige, Italy

Drylands Sauvignon Blanc
New Zealand

Le Petit Perroy Sancerre
Loire, France

Diatom Chardonnay
Santa Barbara County, California

Rombauer Chardonnay
Carneros, California

J. Moreau & Fils Chablis
Burgundy, France

St. Francis Pinot Noir
Sonoma County, California

Prisoner Red Blend
California

Chateau Ste.Michelle "Mimi" Cabernet Sauvignon
Washington

Rodney Strong "Symmetry" Red Blend
Sonoma County, California

Hall Cabernet Sauvignon
Napa Valley, California

Cakebread Cellars Cabernet Sauvignon
Napa Valley, California

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.