Paul's
LANDING

Fresh Start

AVOCADO TOAST
local super grain bread, smashed avocado, chili spiced seeds, roasted tomato, cilantro
*Add an Egg Your Way**

ACAI BOWL
fresh acai-banana puree, exotic fruits, creamy hazelnut-coconut, toasted almonds

FLORIDA CITRUS YOGURT PARFAIT
house granola, fresh berries, pure florida cane syrup

OLD FASHIONED OATMEAL
local seasonal honey, golden raisins, craisins, pecans

QUICK START BREAKFAST
fresh seasonal fruit, house baked banana bread

Paul's Favorites

COFFEE RUBBED STEAK & EGGS*
sunny side up eggs, papas bravas, chimichurri

CHURRO FRENCH TOAST
grilled pineapple, coconut caramel streusel, dulce de leche whipped cream

NOVA LOX*
cold smoked salmon, whipped cream cheese, toasted everything bagel, tomato, cucumber, crispy capers, pickled onion

Farm Fresh Eggs

THE VINOY BENEDICT*
jumbo lump crab cake, poached eggs, grilled asparagus, tarragon hollandaise, old bay butter, english muffin

SHRIMP OMELET
spinach, tomato, gruyere, hollandaise, chive

TWO EGG BREAKFAST*
eggs your way, breakfast potatoes
choice of applewood smoked bacon, pork sausage, or chicken sausage
choice of english muffin, sourdough, or local super grain bread

THE CLASSIC BENEDICT*
canadian bacon, poached eggs, roasted tomato, hollandaise, english muffin

BROKEN YOLK SANDWICH*
crispy bacon, american, tomato jam, arugula, garlic herb aioli

THE SCRAMBLE
fluffy eggs, breakfast potatoes, english muffin
choice of three toppings: bacon, pork sausage, chicken sausage, mushroom, spinach, pepper, onion, tomato

Sides

APPLEWOOD SMOKED BACON
PORK SAUSAGE
CHICKEN SAUSAGE
BREAKFAST POTATOES
SEASONAL FRUITS
SIDE OF TOAST
local jam

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.*

To Drink

Signature Cocktails

Boat Drink
Wheatley Vodka | Housemade Bloody
Ancho Reyes Chile Liqueur | Oyster

Backwater Bloody
Wheatley Vodka | Housemade Bloody

Sunroom Spritz
Ketel One Citroen Vodka | Bougainvillea Tea
Luxardo Cherry | Soda

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

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

Mimosa

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

Morning Boost

featuring La Colombe

Cold Brew
Latte
Cappuccino
Espresso
Coffee
Hot Tea
Smoothie *of the* Day
Fresh Squeezed Orange Juice

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

Château Pradeaux Bandol Rosé
Provence, France

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

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.