the paddock

on market

in style since 1947

House-Made Soups

French Onion
caramelized onions, roasted stock, “old world” crouton, melted provolone 6.95

Oyster Stew
classic eastern shore style with applewood smoked bacon 9.95

Chef’s Inspiration
Choose between a cup 5.95 or bowl 7.95

Small Plates

Paddock’s Famous Onion Rings
a mountain of hand-cut in-house battered onion rings with a blend of secret spices, fried golden brown 8.95

Jumbo Lump Stuffed Giant Portobello
succulent lump crab mixed with our secret blend of spices and herbs over a Keystone State portobella mushroom 15.95

Pulled Pork Fries
match stick fries smothered in hickory smoked slow cooked pulled pork BBQ and cheddar 11.95

Bruschetta Fresca
fresh vine-ripened diced tomatoes, tricolored holland peppers, basil, fresh garlic, and fresh mozzarella with toasted artisan baguettes 11.95

Saratoga Springs Classic Quesadilla
fresh vine-ripened tomato, shredded cheese, folded and grilled hand-pulled artisan tortilla served with our house-made “Dilla” sauce 11.95 overstuffed with grilled all-natural premium chicken breast 12.95 overstuffed with jumbo lump crab 13.95

House-Made Mozzarella Fritte
fresh, hand-battered mozzarella served with Angie’s Homemade Marinara 10.95

Steamed Smith Island Middle Necks
one dozen of succulent clams in white wine garlic broth 13.95

Steamed Shrimp
3/4 pound of steamed shrimp seasoned with Old Bay 13.95

Prince Edward Island Mussel Marinara
one full pound of PEI steamed mussels fresh basil, garlic, a “splash” of vino in Angie’s Zesty Homemade Marinara 11.95

Pimlico Jumbo Wings
one full pound of lightly breaded jumbo crispy wings seasoned with BBQ, mild, hot, Old Bay, garlic parmesan, or Thai chili 12.95

Belmont Filet Mignon
grilled, sliced filet mignon with match stick fries or garden salad 15.95

Big Salads

Hand-tossed and freshly prepared.

Add a cup of soup 5.95/bowl 7.95  •  Add a crock of French onion soup 6.95

House Salad
mixed greens, fresh vine-ripened tomatoes, carrots, cucumbers, shredded cheese, house croutons 10.95

Tomato Caprese
fresh vine-ripened tomatoes, mozzarella, and basil with a balsamic reduction 13.95

Preakness
mixed greens, 1/3 lb oven-roasted tavern ham and turkey, fresh vine-ripened tomatoes, carrots, cucumbers, shredded cheese, house croutons 14.95

Caesar
rustic romaine lettuce, Asiago cheese, house croutons 5.95/11.95

Spinach Salad
fresh-clipped spinach, crisp bacon, hard-boiled egg, fresh mozzarella, tossed with balsamic vinaigrette 13.95

Chopped Cobb
grilled all-natural chicken breast, crisp bacon, fresh avocado, mixed greens, fresh vine-ripened tomatoes, cucumber, shredded cheddar, crumbled blue cheese, hard-boiled egg 15.95 with fresh-sautéed jumbo shrimp 18.95 with Angus filet mignon 19.95 with fresh Atlantic salmon fillet 20.95 with jumbo lump crab cake 29.95

Dressings - Balsamic Vinaigrette • Raspberry Balsamic Vinaigrette • Honey Mustard • Parmesan Peppercorn • Thousand Island • Ranch • Crumbled Blue Cheese

Add Ons – grilled all-natural premium chicken breast 6.95 • grilled filets 9.95 • jumbo shrimp 9.95 • salmon filet 12.95 • jumbo lump crab cake 16.95 • jumbo scallops 13.95

Entrees

Beef & Chicken

Filet Mignon
8 oz Angus beef tenderloin, grilled as you like 32.95

Ribeye
16 oz Angus ribeye grilled as you like 28.95

Twin Chicken Breasts
all-natural premium chicken breasts, grilled and seasoned your way BBQ, Cajun, or simply plain 16.95

Entree Additions
Sautéed portobello mushrooms, sautéed onions, hand-tossed side Caesar or grilled asparagus 3.95

Seafood

Accompanied by two sides. Add a cup of soup 5.95/bowl 7.95  •  Add a crock of French onion soup 6.95

Jumbo Lump Eastern Shore Crab Cakes
succulent jumbo lump blue crab meat mixed with a hint of Old Bay double 33.95 single 23.95

Broiled Eastern Shore Trifecta
an exquisite pairing of our classic Eastern Shore jumbo lump crab cake, jumbo gulf shrimp, and fresh jumbo deep sea diver scallops 35.95

Broiled Maine Trifecta
an exquisite pairing of our classic Eastern Shore jumbo lump crab cake, Main lobster tail, and fresh jumbo deep sea diver scallops 45.95

Jail Island Salmon
fresh salmon filet served with a lemon wedge, tartar sauce or cocktail sauce 22.95

North Atlantic Haddock
fresh haddock filet, served with a lemon wedge, tartar sauce or cocktail sauce 21.95

Jumbo Nantucket Sea Scallops
succulent, sweet, dry non-processed diver caught open sea scallops served with a lemon wedge 29.95

Jumbo Shrimp
fresh jumbo shrimp broiled or fried served with a lemon wedge, tartar sauce or cocktail sauce 24.95

Eastern Shore Pan-Fried Oyster Platter
succulent eastern shore hand breaded oysters lightly pan fried golden brown. Often imitated but never duplicated a Paddock Classic! 24.95

Side Plates 3.95
match stick fries, sweet potato fries, homemade rice pilaf, chef’s daily starch, side house salad, house-made cole-slaw, apple sauce, chef’s daily vegetable
**Pasta**

All pasta dishes are served with a garlic baguette and a house salad.

Add a cup of soup 5.95/5 oz. 7.95. **Add a crock of French onion soup 6.95**

**SANIBEL JUMBO SHRIMP COLOSSAL CRAB**
Jumbo shrimp, colossal lump blue crab, penne and fresh basil sauteed in a delicate house blush 25.95

**CHICKEN CHESAPEAKE**
Sauteed all-natural chicken breast with crab meat in a Maryland-style cream sauce tossed with penne 24.95

**LOBSTER JUMBO LUMP CRAB “MAC AND CHEESE”**
Fresh maine lobster tail paired with jumbo lump blue crab knuckles over handmade cavatappi pasta pan sauteed’s smith brothers aged white and classic mild cheddar finish 27.95

**TRI-COLORED TORTELLINI**
Tender tri-color tortellini pasta sauteed in a blush cream sauce topped with fresh basil 15.95

**CLASSIC ALFREDO**
Penne pan-tossed in our house-made Alfredo 15.95

**SPAGHETTI WITH MEATBALLS**
Spaghetti with home-made meatballs and marinara sauce 15.95

**Sandwiches**
Our sammies are built to order on local breads, using only the freshest, highest quality meats, cheeses and vegetables available locally. Served with house salad or match stick fries, cole slaw and pickles.

Add a cup of soup 5.95/bowl 7.95 • Add a crock of French onion soup 6.95

**Burgers**

**CLASSIC BURGER**
1/2 pound Angus ground beef served with cheese, romaine lettuce, and fresh vine-ripened tomato 12.95

**CHESAPEAKE BURGER**
1/2 pound Angus ground beef smothered in classic crab dip and topped with jumbo lump chesapeake crab and melted cheddar 16.95

**COWBOY BURGER**
1/2 pound Angus ground beef with hand-cut fresh “Paddock” Rings, House BBQ sauce, crisp bacon, and melted cheddar 13.95

**MUSHROOM SWISS BURGER**
1/2 pound Angus ground beef loaded with fresh sauteed portobello mushrooms and smothered with melted swiss 13.95

**PULLED PORK BURGER**
1/2 pound Angus beef topped with BBQ pulled pork and cheddar cheese 12.95

**CHEESEBURGER SUB**
1/2 pound Angus ground beef served with cheese, romaine lettuce, and fresh vine-ripened tomato 12.95

**OLE ENGLISH MELT**
1/2 pound Angus ground beef grilled in between toasted wheat with cheddar 12.95

**Classics**

**TOMATO & MOZZARELLA CAPRESE**
Fresh mozzarella, vine-ripened tomatoes, basil, and balsamic reduction drizzle 13.95

**HARVEST CHICKEN SALAD**
All-natural premium sliced grilled chicken breast, sliced almonds and cranberries with romaine lettuce, fresh vine-ripened tomato 11.95

**JUMBO LUMP CRAB CAKE**
 Succulent lump crab meat mixed with a blend of spices and herbs with romaine lettuce, fresh vine-ripened tomato, with tartar sauce 21.95

**EASTERN SHORE PAN-FRIED OYSTER SANDWICH**
Succulent eastern shore hand breaded oysters lightly pan fried golden brown 15.95

**MEATBALL SUB GRINDER**
Traditional Oversized Hand-Made Meatballs, smothered in Angie’s Homemade Marinara, topped with melted cheese 12.95

**PULLED PORK SANDWICH**
1/2 pound of hickory smoked slow cooked pulled pork BBQ 11.95

**CHICKEN TENDER BASKET**
Premium all-natural chicken tenders served with match stick fries and homemade bbq dipping sauce 12.95

**REUBEN**
Corned beef served with Swiss, sauerkraut and a touch of Thousand Island dressing, grilled on rustic rye 13.95

**RACHEL**
Fresh turkey breast, Swiss, cole slaw and a touch of Thousand Island dressing, grilled on rustic rye 13.95

**ORIGINAL PHILLIE CHEESE STEAK**
1/2 Pound of thinly sliced “Original Phillie” choice beef, grilled onions, smothered in American Cheese 13.95 with grilled all-natural premium chicken breast 13.95

**PULLED PORK BURGER**
Grilled all-natural premium chicken breast, romaine lettuce, and fresh vine-ripened tomato 11.95

**TURKEY BREAST**
A mountain of turkey breast, romaine lettuce, fresh vine-ripened tomato on your choice of artisan bread 10.95

**TAVERN HAM**
A mountain of roasted tavern ham, romaine lettuce, and fresh vine-ripened tomato on your choice of artisan bread 10.95

**VARSITY CLUB**
1/4 pound of turkey or tavern ham club with crisp bacon, romaine lettuce, fresh vine-ripened tomato, and mayo stacked between slices of country-white toast 14.95

**FISH SANDWICH**
Fresh haddock, broiled or fried with romaine lettuce and fresh vine-ripened tomato, with tartar sauce 15.95

**Little Plates**
Clients twelve and under and our seniors please

**GRILLED CHEESE**
Grilled American cheese with match stick fries 8.95

**CHEESE BURGER**
4oz Black Angus ground beef topped with cheese with match stick fries 8.95

**CHICKEN TENDERS**
Premium all-natural chicken tenders with match stick fries and honey mustard dipping sauce 8.95

**SIMPLE PASTA**
Spaghetti served with a garlic baguette and plain, butter or marinara sauce 8.95

**“MAC AND CHEESE”**
Handmade cavatappi pasta pan sauteed’s smith brothers aged white and classic mild cheddar finish 8.95

**Irresistible Sweet Endings**

**PEANUT BUTTER DERBY PIE**
Indulge in our House-Made creamy, sweet, and luscious treat! 7.95

**THE CHEESECAKE FACTORY CHEESECAKE**
Enjoy this legendary dessert as a fantastic finish! Ask your server for our current offering. 7.95

**CHOCOLATE GRAND FINALE**
Deliciously dark and rich four layer chocolate cake made with rich chocolate ganache, smothered in a creamy chocolate mousse, generously garnished with dark chocolate and almond shavings. 7.95

**Drinks**

“Bottomless” Beverages - $3.50

Pepsi, Diet Pepsi, Mountain Dew, Siesta Mist, Seagrim’s Ginger Ale, Root Beer, Tropicana Lemonade, Dr Pepper, Fresh Brewed Unsweetened Iced Tea, Coffee and Hot Tea

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
  * For parties of 5 or more a gratuity of 20% will be added to your check.
  * Plate split charge 5.00