

the paddock

on market

in style since 1947

HOUSE-MADE SOUPS

FRENCH ONION

caramelized onions, roasted stock, toasted croutons,
melted provolone 8.95

CLASSIC EASTERN SHORE OYSTER STEW

classic Eastern Shore Waterman's Oyster Stew with Delicate Hints of Apple-
wood Smoked Bacon with Bold Chesapeake Jumbo Chincoteague Oysters.
Bowl 12.95

CHEF'S SEAFOOD INSPIRATION

Choose between a cup 7.95 or bowl 10.95

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 10.95



JUMBO GULF STEAMED SHRIMP

one full pound of steamed shrimp seasoned with Old Bay 17.95

FRESH JUMBO CRAB DIP

classic Eastern Shore crab dip topped with melted cheddar; jumbo lump crab
knuckles in a fresh baked EPEX pretzel bowl 16.95



FRESH CATCH SMITHFIELD MIDDLE NECK CLAMS

a "Heaping" 1/2 pound of the BEST clams steamed in our classic white
"Vino" garlic broth 15.95



CLASSIC NANTUCKET BACON-WRAPPED SCALLOPS

succulent plump fresh overnight Nantucket Diver scallops wrapped in Ballas
Farms thick-cut Applewood smoked bacon with our homemade Honey
Mustard "dunking" sauce 19.95

JUMBO LUMP STUFFED GIANT PORTOBELLO

succulent jumbo lump crab mixed with our "Secret" blend of spices and
herbs over a Keystone State portobello mushroom 25.95

PULLED PORK FRIES

match stick fries smothered in hickory smoked slow cooked pulled
pork BBQ and cheddar 14.95

SARATOGA SPRINGS CLASSIC QUESADILLA

fresh vine-ripened tomato, shredded cheese, folded and grilled hand-pulled
artisan tortilla served with our house-made "Dilla" sauce 14.95
overstuffed with grilled Bell & Evans organic chicken breast 16.95
overstuffed with jumbo lump crab 22.95



PIMLICO JUMBO WINGS

one full pound of jumbo crispy wings seasoned with BBQ, mild, hot, Old Bay,
garlic parmesan, or Thai chili 14.95



BELMONT FILET MIGNON

grilled, sliced filet mignon with match stick fries or side garden salad 17.95

BIG SALADS

Hand-tossed and freshly prepared.



HOUSE SALAD

rustic romaine lettuce, fresh vine-ripened tomatoes, sliced carrots, shredded
cheddar cheese 12.95

CAESAR

rustic romaine lettuce, Asiago cheese, house croutons 8.95/14.95



CHOPPED COBB

grilled Bell & Evans organic chicken breast, crisp bacon, fresh avocado, rustic
romaine lettuce, fresh vine-ripened tomatoes, cucumber, shredded cheddar,
crumbled blue cheese, hard-boiled egg 19.95
with fresh-sautéed jumbo shrimp 27.95
with Angus filet mignon 29.95 with fresh Atlantic salmon filet 29.95
with jumbo lumb crab cake 39.95

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

ADD ONS - grilled Bell & Evans organic chicken breast 9.95 • grilled filet 16.95
• jumbo shrimp 15.95 • pan fried oysters 18.95 • salmon fillet 18.95
• jumbo lump crab cake 25.95 • jumbo scallops 23.95 • lobster tail 57.95

ENTREES

BEEF & CHICKEN



Add a Jumbo Lump Crab Cake 24.95

Sautéed portobello mushrooms, sauteed onions, hand-tossed side Caesar or
grilled asparagus 4.95



FILET MIGNON

8 ounce Angus beef tenderloin, grilled as you like 46.95



RIBEYE

16 ounce Angus ribeye, grilled as you like 36.95



TWIN CHICKEN BREASTS

Bell & Evans organic chicken breasts, grilled and seasoned your way
BBQ, cajun, or simply plain 22.95

SEAFOOD



JUMBO LUMP EASTERN SHORE CRAB CAKES

succulent jumbo lump blue crab meat mixed with a hint of Old Bay
double 49.95 single 33.95 GF available

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 49.95

BROILED MAINE TRIFECTA

an exquisite pairing of our classic Eastern Shore jumbo lump crab cake,
Maine lobster tail, and fresh jumbo deep sea diver scallops 78.95



JAIL ISLAND SALMON

fresh salmon fillet served with a lemon wedge, tartar sauce or
cocktail sauce 26.95



NORTH ATLANTIC HADDOCK

fresh haddock fillet. served with a lemon wedge, tartar sauce or cocktail
sauce 26.95



JUMBO NANTUCKET SEA SCALLOPS

succulent, sweet, dry non-processed diver caught open sea scallops served
with a lemon wedge 39.95



JUMBO GULF SHRIMP

fresh jumbo shrimp broiled or fried served with a lemon wedge, tartar
sauce or cocktail sauce 29.95

EASTERN SHORE FRIED OYSTER PLATTER

succulent eastern shore hand breaded oysters lightly fried golden brown.
Often imitated but never duplicated, a Paddock Classic! 29.95

SIDE PLATES 4.95

match stick fries, homemade rice pilaf, chef's daily starch, side salad,
house-made cole-slaw, apple sauce, chef's daily vegetable

PASTA

SANIBEL JUMBO SHRIMP COLOSSAL CRAB

jumbo shrimp, colossal lump blue crab, penne and fresh basil sautéed
in a delicate house blush with parmesan asiago 38.95

CHICKEN CHESAPEAKE

sautéed Bell & Evans organic chicken breast with jumbo lump crab meat in a
Maryland-style cream sauce tossed with penne and parmesan asiago 36.95

CLASSIC ALFREDO

penne pan-tossed in our house-made Alfredo 19.95
with grilled Bell & Evans organic chicken breast add 9.95
with fresh-sautéed jumbo shrimp add 15.95

LOBSTER JUMBO LUMP CRAB "MAC AND CHEESE"

fresh maine lobster tail paired with chesapeake jumbo lump blue crab knuckles
over handmade cavatappi pasta pan sautéed with Smith Brothers aged white
and classic mild cheddar finish 39.95

HOMEMADE TORTELLINI

tender homemade tortellini pasta sauteed in a blush cream sauce topped with
fresh basil 19.95
with grilled Bell & Evans organic chicken breast add 9.95
with fresh-sautéed jumbo shrimp add 15.95

*Substitutions or alterations may result in an additional upcharge

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourne illness

* Prices subject to change based on Market fluctuations

*An optional 20 percent gratuity may be added for parties of 5 or more

SANDWICHES

BURGERS



CLASSIC BURGER

1/2 pound Angus ground beef served with cheese, romaine lettuce, and fresh vine-ripened tomato 17.95

CHESAPEAKE BURGER

1/2 pound Angus ground beef smothered in classic crab dip and topped with jumbo lump chesapeake crab and melted cheddar 24.95

COWBOY BURGER

1/2 pound Angus ground beef with hand-cut fresh “Paddock” Rings, House BBQ sauce, crisp bacon, and melted cheddar 21.95

MUSHROOM SWISS BURGER

1/2 pound Angus ground beef loaded with fresh sautéed portobello mushrooms and smothered with melted swiss 21.95

CLASSICS

JUMBO LUMP CRAB CAKE

succulent jumbo lump crab meat mixed with a blend of spices and herbs with romaine lettuce, fresh vine-ripened tomato, with tartar sauce 29.95

CHESAPEAKE JUMBO LUMP GRILLED CHEESE

succulent jumbo lump blue crab, sliced vine-ripened tomatoes, aged white cheddar and provolone melted between grilled artisan bread, served with matchstick fries 26.95

EASTERN SHORE PAN-FRIED OYSTER SANDWICH

succulent eastern shore hand breaded oysters, lightly pan fried golden brown 19.95

MEATBALL SUB GRINDER

Traditional Oversized Hand-Made Meatballs, smothered in Angie’s Homemade Marinara, topped with melted cheese 15.95

PULLED PORK SANDWICH

1/2 pound of hickory smoked slow cooked pulled pork BBQ 15.95

CHICKEN TENDER BASKET

premium all-natural chicken tenders served with match stick fries and homemade bbq dipping sauce 15.95

ORIGINAL PHILLIE CHEESE STEAK

1/2 Pound of thinly sliced “Original Phillie” choice beef, grilled onions, smothered in American Cheese 15.95
with grilled Bell & Evans organic chicken breast 17.95

GRILLED CHICKEN BREAST

grilled Bell & Evans organic chicken breast, romaine lettuce, and fresh vine-ripened tomato 16.95

FISH SANDWICH

fresh haddock, broiled or fried with romaine lettuce and fresh vine-ripened tomato, with tartar sauce 19.95

LITTLE PLATES

Clients twelve and under and our seniors please

GRILLED CHEESE

grilled American cheese with match stick fries 9.95

CHICKEN TENDERS

premium all-natural chicken tenders with match stick fries and BBQ dipping sauce 9.95

SIMPLE PASTA

penne served plain, with butter or with marinara sauce 9.95

“MAC AND CHEESE”

handmade cavatappi pasta pan sautéed Smith Brothers aged white and classic mild cheddar finish 9.95

IRRESISTIBLE SWEET ENDINGS

PEANUT BUTTER DERBY PIE

Indulge in our House-Made creamy, sweet, and luscious treat! 8.95

THE CHEESECAKE FACTORY CHEESECAKE

Enjoy this legendary dessert as a fantastic finish! Ask your server for our current offering. 8.95

CLASSIC KEY LIME PIE

Classic and Cool Like Our Owners, Shipped to Us from Marathon Florida. Each rich and creamy bite truly just melts in your mouth! 8.95

TILGHMAN ISLAND CHOCOLATE MOUSSE TUXEDO CAKE

This classic Eastern Shore delight is made of layers of creamy dark chocolate and white chocolate mousse piled high between three layers of moist chocolate cake, topped with a light swirl of creamy chocolate ganache. 8.95

BEVERAGES

BOTTLED/CANNED

Pure Leaf Sweet Tea	3.00
Coca-Cola	2.00
Diet Coke	2.00
Sprite	2.00
Fiji Bottled Water	3.00
Perrier	3.00

FOUNTAIN

“Bottomless Beverages”	3.95
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Seagrams Ginger Ale, Tropicana Lemonade, Gatorade Fruit Punch, Unsweetened Iced Tea, Coffee and Hot Tea	

COCKTAILS

SALLY’S RASPBERRY LEMONDROP MARTINI

Absolut Citron, Fresh Meyer Lemon Juice, Cane Sugar, Sours, Finished With Classic Chambourd.

PADDOCK ORANGE CRUSH

Smirnoff Orange Vodka, Triple Sec Shaken Together With Fresh Squeezed Orange Juice. Served On The Rocks.

CLASSIC OLD FASHIONED

Top Shelf Bourbon, Fresh Muddled Cherries and Oranges, Angostura Bitters and Lightly Sweetened with Sugar

CLASSIC MARGARITA

The Paddock Margarita has a Nobility that’s expressed by its Simplicity—Aged Gold Tequila, Triple Sec for Sweetness, Sours, and Tart Lime Juice.... Harmoniously combined and perfectly balanced! Choose Classic, Strawberry, Rocks, or Frozen

MOJITO CUBINITA

Fresh Clipped Mint, Limes, and Infused Cane Sugar Muddled and Shaken With Bacardi Rum.

PADDOCK DERBY SANGRIA

The JSpanos Family Recipe Served With Fresh Cherries, Oranges, Meyer Lemons and Limes For Over 70 Years.

THE LUCKY HORSESHOE

Absolut Citron, Malibu Rum, and Banana Liqueur Shaken With Pineapple and Fresh Squeezed Orange Juice.

BLUE HAWAIIAN

Malibu Rum, Blue Curacao and Pineapple Juice. Served Up Or On The Rocks.

A DAY IN THE SADDLE

Malibu Rum, Disaronno, Fresh Squeezed Orange Juice and Cherry Juice. Served On The Rocks.

PEACH MANGO MARTINI

Absolut Vodka, Peach Schnapps, and Natural Mango Puree.

ACROSS THE BOARD

Pinnacle Whipped Vodka, Fresh Cranberry Juice and Ginger Ale On The Rocks.

RIDING SIDESADDLE

Midori Melon, Disaronno, Peach Schnapps Shaken With Pineapple and Fresh Squeezed Orange Juice On The Rocks.

A LONG SHOT

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Triple Sec and Cane Sugar Topped With Tropicana Lemonade and Club Soda On The Rocks.

A HERSHEY CHOCOLATINI

Smirnoff Vanilla Vodka, Kahlua and Godiva Chocolate Shaken and Served with Hershey’s Chocolate Drizzle.

CLASSIC MOSCOW MULE

Reed’s Craft Ginger Beer, Vodka and Freshly Squeezed Lime juice. Love at First Sip! Feeling a bit Sassy? Try it with Bourbon, Tequila or Gin Instead!

CLASSIC 16 OUNCE DRAFTS

Miller Light - Michelob Ultra - Yuengling Lager - Guinness - Stella - Blue Moon
Troegs Brewing - Rusty Rail Brewing - New Trail Brewing
Please check with your bartender or server for a complete list of our 16 revolving craft brews.

WINES BY THE GLASS

Chairman’s Select - Please check with your bartender or server for a complete list of our offerings.

Dr. Loosen Crisp Riesling	Woodbridge Cabernet Sauvignon
Woodbridge Chardonnay	Woodbridge Merlot
Woodbridge Moscato	Woodbridge Pinot Grigio
Woodbridge Pinot Noir	Woodbridge Savignon Blanc
Woodbridge White Zinfandel	

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