

the paddock

on market

in style since 1947

HOUSE-MADE SOUPS

FRENCH ONION

caramelized onions, roasted stock, "old world" crouton, melted provolone 5.95

OYSTER STEW

classic eastern shore style 8.95

CHEF'S INSPIRATION

Choose between a cup 4.95 or bowl 6.95

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

fresh-cut fries smothered in hickory smoked slow cooked pulled pork BBQ and cheddar 11.95

BRUSCHETTA FRESCA

fresh vine-ripened diced tomatoes, basil, fresh garlic, and fresh mozzarella with toasted artisan baguettes 10.95

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 vino garlic broth 13.95

STEAMED SHRIMP

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

PRINCE EDWARD ISLAND MUSSELS MARINARA

one full pound of PEI steamed mussels fresh basil, garlic, a "splash" of vino in Angie's Zesty Homemade Marinara 11.95

TRIFECTA JUMBO WINGS

one full pound of 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 fresh-cut fries or garden salad 15.95

BIG SALADS

Hand-tossed and freshly prepared.

Add a cup of soup 4.95/bowl 6.95 • Add a crock of French onion soup 5.95

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 12.95

PREAKNESS

mixed greens, 1/3 lb oven-roasted tavern ham and turkey, fresh vine-ripened tomatoes, carrots, cucumbers, shredded cheese, house croutons 13.95

CAESAR

rustic romaine lettuce, Asiago cheese, house croutons 10.95/5.95

SPINACH SALAD

fresh-clipped spinach, crisp bacon, hard-boiled egg, fresh mozzarella, tossed with balsamic vinaigrette 12.95

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 14.95 with fresh-sautéed jumbo shrimp 17.95
with fresh Atlantic salmon filet 19.95

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 filet 8.95

• jumbo shrimp 8.95 • salmon fillet 11.95 • jumbo lump crab cake 15.95

• jumbo scallops 12.95

ENTREES

BEEF & CHICKEN

Accompanied by two sides. Add a cup of soup 4.95/bowl 6.95

Add a crock of French onion soup 5.95 • Add a Jumbo Lump Crab Cake 15.95

FILET MIGNON

8oz Angus beef tenderloin, grilled as you like 32.95

RIBEYE

16oz Angus ribeye grilled as you like 27.95

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, sauteed onions, hand-tossed side Caesar or grilled asparagus 3.95

SEAFOOD & PASTA

Accompanied by two sides

Add a cup of soup 4.95/bowl 6.95 • Add a crock of French onion soup 5.95

JUMBO LUMP EASTERN SHORE CRAB CAKES

succulent jumbo lump blue crab meat mixed with a hint of Old Bay
double 29.95 single 21.95

SANIBEL JUMBO SHRIMP COLOSSAL CRAB

jumbo shrimp, colossal lump blue crab, penne and fresh basil sautéed
in a delicate house blush 24.95

LOBSTER JUMBO LUMP CRAB "MAC AND CHEESE"

fresh maine lobster tail paired with chesapeake jumbo lump blue crab knuckles
over handmade cavatappi pasta pan sautee'd smith brothers aged white and
classic mild cheddar finish 26.95

JAIL ISLAND SALMON

fresh salmon fillet served with a lemon wedge, tartar sauce or cocktail sauce 22.95

NORTH ATLANTIC HADDOCK

fresh haddock fillet served with a lemon wedge, tartar sauce or cocktail sauce 20.95

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

HEART HEALTHY BRUSCHETTA SALMON

center cut wild caught Jail Island Salmon "floating" atop crisp grilled asparagus
finished with our homemade fresh bruschetta aegean balsamic reduction 26.95



Mother's
Day

specials

STARTERS

FRESH JUMBO DEEP SEA SCALLOPS TWINED IN BACON 12.95

FRESH JUMBO LUMP CRAB DIP HOMEMADE PRETZEL BOWL 12.95

ENTREES

BROILED MAINE MOTHER'S DAY LOBSTER TAIL SPECIAL

Choose any Hand-Cut Steak with Broiled Maine Lobster Tail or Single Jumbo Broiled Maine Lobster Tail, or Twin Jumbo Broiled Maine Lobster Tails 49.95

CLASSIC EASTERN SHORE TRIFECTA

Chesapeake Eastern Shore Jumbo Lump Blue Crab Cake, Fresh Nantucket Deep Sea Diver Caught Scallops, with Jumbo Gulf Shrimp 34.95

BROILED LOBSTER TRIFECTA "MOTHER'S DAY BEST BET"

Maine Lobster Tail Classic Eastern Shore Jumbo Lump Crab Cake, Fresh Nantucket Deep Sea Diver Caught Scallops 44.95

ANGUS PRIME RIB CHESAPEAKE JUMBO LUMP CRAB PAIRING

Hand Cut 18 Oz Prime Rib "Best in County" Jumbo Lump Chesapeake Blue Crab Cake, Crisp Asparagus and Starch 36.95
26.95 w/o

JUMBO LUMP CHESAPEAKE CRAB HADDOCK IMPERIAL

FRESH Icelandic Haddock Filet TOPPED with Jumbo Gulf Shrimp or Nantucket Diver Scallops both served with Succulent Chesapeake Blue JUMBO Lump Crab finished in a Delicate Imperial Sauce 28.95

OVERSTUFFED FRESH ICELANDIC HADDOCK

FRESH Icelandic Haddock Filet OVERSTUFFED Classic Eastern Shore Jumbo Lump Crab 27.95

SANIBEL STUFFED SHELLS

Homemade Jumbo Shells OVERSTUFFED with Jumbo Gulf Shrimp, Nantucket Diver Scallops, Maine Lobster Tail, and Jumbo Lump Blue Crab Topped with Aged Provolone and Mozzarella Finished with Mom's Marinara and Asiago Alfredo on a Sautéed Bed of Baby Spinach 26.95

OVERSTUFFED JUMBO GULF SHRIMP

Tender Gulf Shrimp OVERSTUFFED Eastern Shore Jumbo Lump Crab 28.95

CLASSIC MARCO ISLAND SALMON

8 oz of the FRESHEST Sushi Graded Center Cut Jail Island Maine Salmon with a Delicate Jumbo Lump Crab Citrus Dill Reduction 28.95

SOLOMON'S ISLAND CHESAPEAKE CHICKEN

Bell and Evans Free Range Chicken Breast Under a Delicate "Blanket" of CLASSIC Imperial Sauce and FRESH Jumbo Lump Chesapeake Blue Crab Knuckles atop a Bed of Homemade Red Bliss Smashed Potatoes with Sautéed Baby Spinach 26.95

FRESH CUT ANGUS FILET PAIRING

Classic Hand-Cut 8 Ounce Angus Filet paired with OUR AWARD WINNING Jumbo Lump Crab Cake "In Style Since 1947" 44.95

CLASSIC SIESTA KEY ORZOTTO

Wild Caught Jumbo Gulf Shrimp, Sweet U-10 Overnight Diver Scallops, and Succulent Cold-Water Maine Lobster Tail over a Delicate Bed of Local Miller and Ballas Farm Crisp Asparagus Keystone Portabella Orzotto 34.95

FRESH HOMEMADE KENT ISLAND JUMBO LUMP CRAB RAVIOLI

Succulent Jumbo Lump Crab Knuckles resting on a Bed of Chesapeake Jumbo Lump Blue Crab STUFFED HOMEMADE Ravioli finished in a Delicate House Blush with Shaved Aged Asiago Parmesan 26.95

JUST BECAUSE

DECADENT HOMEMADE AND BROWN'S ORCHARD'S DESSERTS
(SERVER WILL SHARE) 7.95

PADDOCK DERBY SANGRIA- TASTE OUR "SECRET" BLISS 8.95

CLASSIC PADDOCK MIMOSA 8.95

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www.paddockonmarket.com

** Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
For parties of 6 or more a gratuity of 20% will be added to your check.
Plate split charge 5.00*