

Mother's
Day

specials

STARTERS

FRENCH ONION SOUP

Caramelized onions, roasted stock, toasted croutons, melted provolone 7.95



CLASSIC EASTERN SHORE CREAM OF CRAB SOUP

Fresh CLASSIC Chesapeake Blue cream of crab soup with delicate "hints" of Old Bay with Bold Chesapeake Jumbo lumps. Choose between a cup 6.95 or bowl 8.95

PADDOCK'S FAMOUS ONION RINGS

A mountain of hand-cut, in-house battered onion rings with a blend of secret spices, fried golden brown 9.95



FRESH JUMBO DEEP SEA SCALLOPS TWINED IN BACON 14.95

FRESH JUMBO LUMP CRAB DIP HOMEMADE PRETZEL BOWL 14.95

ENTREES



USDA PRIME ANGUS NEW YORK STRIP WITH JUMBO LUMP CRAB CAKE

12 oz of PRIME USDA Strip Certified Angus Beef char-grilled, paired with our Chesapeake Jumbo Lump "Best of County" Award-Winning Crab Cake. Served with a baked potato and fire-roasted asparagus 38.95. 24.95 without crab cake

FRESH JUMBO BROILED MAINE LOBSTER

Fresh Succulent Cold Water 12 Oz Maine Lobster served with Sweet Cream Drawn Clarified Butter 44.95 or "OVERSTUFFED" with Chesapeake Jumbo Blue Lump Crab served with Sweet Cream Drawn Clarified Butter - BOOM! 54.95

JUMBO LUMP EASTERN SHORE CRAB CAKES

Succulent jumbo lump blue crab meat mixed with a hint of Old Bay Double 39.95 Single 27.95 GF Available

CLASSIC EASTERN SHORE TRIFECTA

Chesapeake Eastern Shore Jumbo Lump Blue Crab Cake, Fresh Nantucket Deep Sea Diver Caught Scallops, with Jumbo Gulf Shrimp 38.95

BROILED LOBSTER TRIFECTA

Maine Lobster Tail, Classic Eastern Shore Jumbo Lump Crab Cake, Fresh Nantucket Deep Sea Diver Caught Scallops 54.95

LOBSTER JUMBO LUMP CRAB "MAC AND CHEESE"

Fresh Maine lobster tail paired with Chesapeake jumbo lump blue crab knuckles over handmade cavatappi pasta with pan sautéed Smith Brothers aged white and classic mild cheddar finish 29.95

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 29.95

SANIBEL JUMBO SHRIMP COLOSSAL CRAB

Jumbo shrimp, colossal lump blue crab, penne and fresh basil sautéed in a delicate house blush 29.95

OVERSTUFFED JUMBO GULF SHRIMP

Tender Gulf Shrimp OVERSTUFFED Eastern Shore Jumbo Lump Crab 29.95

OVERSTUFFED FRESH ICELANDIC HADDOCK

FRESH Icelandic Haddock Filet OVERSTUFFED Classic Eastern Shore Jumbo Lump Crab 29.95



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 29.95



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 28.95

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 39.95 29.95 w/o crab cake

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" 54.95



CHOPPED COBB SALAD

Grilled all-natural chicken breast, crisp bacon, fresh avocado, rustic romaine lettuce, fresh vine-ripened tomatoes, cucumber, shredded cheddar, crumbled bleu cheese, hard-boiled egg 15.95

With fresh-sautéed Jumbo shrimp 18.95

With Angus filet mignon 19.95

With fresh Atlantic salmon filet 20.95

With Jumbo Lump crab cake 29.95

the paddock
on market

in style since 1947

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

*Gratuity of 20% will be added for all parties at this unprecedented time.

3406 EAST MARKET STREET • York, PA 17402 • 717.755.7300
www.paddockonmarket.com

JUST BECAUSE

DECADENT HOMEMADE DESSERTS
(SERVER WILL SHARE) 7.95

BEVERAGES

BOTTLED

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

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.

CLASSIC ORANGE CRUSH

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

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 16 OUNCE DRAFTS

Coors Light - Miller Lite - Yuengling Lager - Sam Adams Seasonal Ale - Guinness - Troegs Perpetual IPA - Blue Moon Belgian White
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 Reisling	Woodbridge Cabernet Sauvignon
Woodbridge Chardonnay	Woodbridge Merlot
Woodbridge Moscato	Woodbridge Pinot Grigio
Woodbridge Pinot Noir	Woodbridge Savignon Blanc
Woodbridge White Zinfandel	

the **paddock**
on market

in style since 1947

3406 EAST MARKET STREET • York, PA 17402 • 717.755.7300
www.paddockonmarket.com