

# the paddock

on market

in style since 1947

## HOUSE-MADE SOUPS

### FRENCH ONION

caramelized onions, roasted stock, "old world" crouton, melted provolone 4.75

### OYSTER STEW

classic eastern shore style 6.75

### CHEF'S INSPIRATION

Choose between a cup 3.75 or bowl 4.75

## 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 Medium 4.95 / Large 6.95

### PULLED PORK FRIES

fresh-cut fries smothered in hickory smoked slow cooked pulled pork BBQ and cheddar 7.95

### BRUSCHETTA FRESCA

fresh vine-ripened diced tomatoes, basil, fresh garlic, and fresh mozzarella on an artisan baguette drizzled with our own balsamic reduction 7.95

### HOUSE-MADE MOZZARELLA FRITTE

fresh, hand-battered mozzarella served with marinara 7.95

### STEAMED LITTLE NECKS

one pound of aqua cultured little neck clams served with drawn butter 9.95

### STEAMED SHRIMP

1/2 pound of steamed shrimp seasoned with Old Bay, served with lemon and cocktail sauce 8.95

### BLUE MOON MUSSELS

one pound of aqua cultured mussels seasoned and steamed in blue moon beer and white vino 8.45

### TRIFECTA JUMBO WINGS

one full pound of jumbo crispy wings seasoned with BBQ, mild, hot, Old Bay garlic parmesan, or Thai chili 8.95

### BELMONT STRIP

4oz grilled strip steak, served with fresh-cut fries and horseradish sauce 9.75

## BIG SALADS

*Hand-tossed and freshly prepared, served with an artisan baguette.*

*Add a cup of soup 2.50/bowl 3.50 • Add a crock of French onion soup 3.50*

### HOUSE SALAD

mixed greens, fresh vine-ripened tomatoes, carrots, red onions, cucumbers, shredded cheese, house croutons 6.95

### TOMATO CAPRESE

fresh vine-ripened tomatoes, mozzarella, and basil with a balsamic reduction 9.95

### PREAKNESS

mixed greens, 1/3 lb oven-roasted tavern ham and turkey, fresh vine-ripened tomatoes, carrots, red onions, cucumbers, shredded cheese, house croutons 10.83

### CAESAR

rustic romaine lettuce, Asiago cheese, house croutons 8.95

### CHOPPED COBB

grilled all-natural chicken breast, crisp bacon, mixed greens, fresh vine-ripened tomatoes, carrots, shredded cheddar, hard-boiled egg 9.69

### SPINACH SALAD

fresh-clipped spinach, crisp bacon, hard-boiled egg, fresh mozzarella, tossed with a balsamic vinaigrette 8.95

**DRESSINGS** - *Balsamic Vinaigrette • Honey Mustard • Italian Herb • Caesar • Parmesan Peppercorn • Thousand Island • Ranch • Crumbled Blue Cheese*

**ADD ONS** – grilled all-natural premium chicken breast 3.50 • grilled steak 3.95 • jumbo shrimp 4.50 • salmon fillet 6.50

## ENTREES

### BEEF & CHICKEN

*Accompanied by two sides. Add a cup of soup 2.50/bowl 3.50*

*Add a crock of French onion soup 3.50 • Add a Jumbo Lump Crab Cake 5.95*

### FILET MIGNON

8oz Angus beef tenderloin, grilled as you like 22.95

### RIBEYE

14oz Angus ribeye grilled as you like 19.95

### PORTERHOUSE

16oz Angus strip and tenderloin together, grilled as you like 21.95

### TWIN CHICKEN BREASTS

all-natural premium chicken breasts, grilled and seasoned your way BBQ, cajun, or simply plain 13.95

### ENTREE ADDITIONS

*Sautéed mushrooms, sauteed onions or both 1.95*

## SEAFOOD

*Accompanied by two sides*

*Add a cup of soup 2.50/bowl 3.50 • Add a crock of French onion soup 3.50*

### JUMBO LUMP EASTERN SHORE CRAB CAKES

succulent lump crab meat mixed with a blend of spices and herbs 19.95

### CLASSIC SEAFOOD PLATTER

stuffed flounder, jumbo shrimp, and scallops, served with a lemon wedge and Old Bay aioli or tartar sauce 21.95

### SALMON

fresh salmon fillet served with a lemon wedge and Old Bay aioli, tartar sauce or cocktail sauce 15.95 Stuffed with jumbo lump crab 21.90

### HADDOCK

fresh haddock fillet, served with a lemon wedge and Old Bay aioli, tartar sauce or cocktail sauce 15.95 Stuffed with jumbo lump crab 21.90

### FLOUNDER

fresh flounder fillet, served with a lemon wedge and Old Bay aioli, tartar sauce or cocktail sauce 17.95 Stuffed with jumbo lump crab 23.90

### JUMBO SHRIMP

fresh jumbo shrimp broiled or fried served with a lemon wedge and Old Bay aioli or tartar sauce 17.95

### 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! 14.95

### PAN-FRIED SOFT SHELL PLATTER

succulent delicate jumbo eastern shore blue soft-shell crabs pan-fried, romaine lettuce, fresh vine-ripened tomato on country-white toast 16.95

### SEASON IT YOUR WAY

*Cajun, Old Bay, sweet cream butter, or lemon pepper*

### SIDE PLATES 2.95

*fresh-cut fries, 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 2.50/bowl 3.50 • Add a crock of French onion soup 3.50*

### CHICKEN CHESAPEAKE

sautéed all-natural chicken breast with crab meat in a Maryland-style cream sauce tossed with penne 16.95

### CHICKEN PARMESAN

grilled all-natural premium chicken breast topped with mozzarella cheese and marinara sauce served over a bed of pasta 13.95

### GRILLED CHICKEN TRI-COLORED TORTELLINI

tender tri-color tortellini pasta sautéed with fresh tomatoes in a blush cream sauce topped with grilled all-natural premium chicken breast and fresh basil 14.97

### CLASSIC ALFREDO

penne pan-tossed in our house-made Alfredo 10.95  
with grilled all-natural premium chicken breast 3.50  
with fresh-sautéed jumbo shrimp 4.50

### SPAGHETTI WITH MEATBALLS

spaghetti with home-made meatballs and marinara sauce 10.95

## SANDWICHES

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

*Add a cup of soup 2.50/bowl 3.50 • Add a crock of French onion soup 3.50*

## BURGERS

### CLASSIC BURGER

1/2 pound Angus ground beef served with cheese, romaine lettuce, fresh vine-ripened tomato, onion 7.95

### MUSHROOM SWISS BURGER

1/2 pound Angus ground beef loaded with fresh sautéed mushrooms and smothered with melted swiss 9.87

### PULLED PORK BURGER

1/2 pound Angus ground beef topped with BBQ pulled pork and cheddar cheese 9.75

### CHEESEBURGER SUB

1/2 pound Angus ground beef served with cheese, romaine lettuce, fresh vine-ripened tomato, onion 8.95

### OLE ENGLISH MELT

1/2 pound Angus ground beef grilled in between toasted wheat with cheddar 7.95

## CLASSICS

### PADDOCK SPECIAL

the original open-faced Angus beef tenderloin served with fresh-cut fries 11.95

### TOMATO & MOZZARELLA CAPRESE

fresh mozzarella, vine-ripened tomatoes, basil, and balsamic reduction drizzled on a ciabatta roll 8.93

### HARVEST CHICKEN SALAD

all-natural premium sliced grilled chicken breast, sliced almonds and cranberries 7.95

### JUMBO LUMP CRAB CAKE

jumbo-lump crab cake with romaine lettuce, fresh vine-ripened tomato, served with tartar sauce or Old Bay aioli 11.95

### EASTERN SHORE PAN-FRIED OYSTER SANDWICH

succulent eastern shore hand breaded oysters lightly pan fried golden brown on country-white toast. 8.95

### PULLED PORK SANDWICH

1/2 pound of hickory smoked slow cooked pulled pork BBQ 8.95

### CHICKEN TENDER BASKET

premium all-natural chicken tenders served with fresh-cut fries and honey-mustard dipping sauce 11.72

### REUBEN

corned beef served with Swiss cheese and sauerkraut and a touch of Thousand Island dressing, grilled on rustic rye 8.95

### RACHAEL

fresh turkey breast, Swiss, cole slaw and a touch of Thousand Island dressing, grilled on rustic rye 8.95

### ORIGINAL PHILLIE CHEESE STEAK

thinly sliced choice beef, grilled onions, smothered in American cheese 8.95

### GRILLED CHICKEN BREAST

grilled all-natural premium chicken breast, served with romaine lettuce, fresh vine-ripened tomato, and onion 7.95

### TURKEY BREAST

a mountain of turkey breast, romaine lettuce, fresh vine-ripened tomato on your choice of artisan bread 7.83

### TAVERN HAM

a mountain of roasted tavern ham, romaine lettuce, and fresh vine-ripened tomato on your choice of artisan bread 7.83

### 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 9.95

### PAN FRIED SOFT SHELL CRAB SANDWICH

succulent delicate jumbo eastern shore blue soft-shell crab pan-fried, romaine lettuce, fresh vine-ripened tomato on country-white toast 9.95

### FISH SANDWICH

fresh haddock, broiled or fried with romaine lettuce and fresh vine-ripened tomato, served with tartar sauce or Old Bay aioli 8.95

## LITTLE PLATES

*Clients twelve and under and our seniors please*

### GRILLED CHEESE

grilled American cheese served with fresh-cut fries 5.95

### CHEESE BURGER

4oz Black Angus ground beef topped with cheese and served with fresh-cut fries 5.95

### CHICKEN TENDERS

premium all-natural chicken tenders served with fresh-cut fries and honey mustard dipping sauce 5.95

### SIMPLE PASTA

spaghetti served with a garlic baguette and plain, butter or marinara sauce 5.95

## IRRESISTIBLE SWEET ENDINGS

### PEANUT BUTTER DERBY PIE

Indulge in our House-Made creamy, sweet, and luscious treat! 4.95

### THE CHEESECAKE FACTORY CHEESECAKE

Enjoy this legendary dessert as a fantastic finish! Ask your server for our current offering. 4.95

### 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. 4.95

### BLUE BUNNY PREMIUM ICE CREAM

We proudly serve the finest ice cream available sure to please even the toughest critics! Ask your server for our current offering. 4.95

## DRINKS

*"Bottomless" Beverages - 2.50*

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Seagrams Ginger Ale, Tropicana Lemonade, Dr Pepper

Unsweetened Lipton iced tea 2.50

San Pellegrino, large bottle 3.75

Fiji Water, large bottle 4.50

Coffee and tea 2.50

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*in style since 1947*

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www.thepaddockonmarket.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 18% will be added to your check.*