

# FRESH OYSTERS on the half shell\*

Our selection changes daily  
so be sure to ask your server!



## STARTERS

<b>Oyster Shooters*</b> Fresh shucked Blue Point Oyster served in a shot glass with our house Bloody Mary mix, alongside a Schlitz chaser!	3 <sup>00</sup> /ea
<b>Buffalo Walleye Cheeks</b> breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing	14 <sup>95</sup>
<b>Fried Surf Clam Strips</b> fresh surf clams breaded to order	12 <sup>95</sup>
<b>Cajun BBQ Shrimp</b> shell-on sauteed shrimp in cajun spiced butter sauce	12 <sup>95</sup>
<b>Crab Cakes</b> two crab cakes made with Maryland Blue Crab meat and served with remoulade	12 <sup>50</sup>
<b>Fried Calamari</b> hand breaded to order	13 <sup>95</sup>
<b>Fried Oysters</b> fresh shucked Virginia oysters hand breaded to order	13 <sup>95</sup>
<b>Steamed Clams</b> (GF) without bread seasonal clams steamed in white wine, butter, and garlic	13 <sup>95</sup>
<b>Steamed PEI Mussels</b> (GF) without bread fresh Prince Edward Island mussels steamed in white wine, butter, and garlic	12 <sup>95</sup>
<b>Shark Bites</b> (GF) marinated and grilled Swordfish skewer served with buerre blanc	11 <sup>95</sup>
<b>Calamari Steak</b> parmesan breaded and served over crimini mushrooms and buerre blanc	13 <sup>95</sup>
<b>Oysters Rockefeller</b> (GF) Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur	3 <sup>50</sup> /ea
<b>Hot Peel n' Eat Shrimp</b> (GF) steamed shell-on Gulf shrimp tossed in herbed Old Bay butter	12 <sup>95</sup>
<b>Bayview Herring</b> (GF) your choice of wine or cream sauce	7 <sup>95</sup>
<b>Salmon Crack</b> (GF) smoked sweet salmon jerky, try not to get hooked!	14 <sup>95</sup>
<b>Lobster Tail on a Stick</b> (GF) 3 oz cold poached cold water lobster tail	8 <sup>50</sup>

<b>Shrimp Cocktail</b> (GF)	16 <sup>95</sup>
One Pound	9 <sup>50</sup>
Half Pound	

## SOUPS

	cup	bowl
<b>Shrimp and Sausage Gumbo</b>	4 <sup>95</sup>	7 <sup>95</sup>
<b>New England Clam Chowder</b>	4 <sup>95</sup>	7 <sup>95</sup>
<b>Lobster Bisque</b>	4 <sup>95</sup>	7 <sup>95</sup>

## SALADS

<b>Mixed Green</b> (GF)	7 <sup>95</sup>
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette	
<b>Caesar*</b> (GF)	10 <sup>95</sup>
romaine, crouton, parmesan, with our house Caesar dressing	
<b>Poached Salmon</b> (GF)	16 <sup>95</sup>
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette topped with white wine poached Atlantic Salmon	

All salads available topped with fish or lobster salad for an additional charge

<b>Grilled Salmon</b>	9 <sup>00</sup>	<b>Ahi Tuna*</b>	10 <sup>00</sup>
<b>Grilled Shrimp</b>	8 <sup>00</sup>	<b>Lobster Salad</b>	18 <sup>00</sup>
<b>Fried Calamari</b>	8 <sup>00</sup>		

## PO' BOYS

Hoagie roll with lettuce, tomato, remoulade  
and served with chips and a pickle  
Substitute fries for 2<sup>50</sup> more

<b>Clam Digger</b>	14 <sup>95</sup>
<b>Fried Shrimp</b>	14 <sup>95</sup>
<b>Blackened Catfish</b>	14 <sup>95</sup>
<b>Fried Catfish</b>	14 <sup>95</sup>
<b>Fried Oyster</b>	14 <sup>95</sup>

## BAJA FISH TACOS




Two tacos served on flour tortillas with a lime cilantro cabbage, chipotle crema, topped with queso fresco, pickled red onion, and served with chips and a pickle

Substitute fries for 2<sup>50</sup> more

<b>Fried Walleye Cheeks</b>	12 <sup>95</sup>
<b>Grilled Shrimp</b>	12 <sup>95</sup>
<b>Fried Surf Clams</b>	12 <sup>95</sup>

# SANDWICHES


Served with chips and a pickle  
Substitute fries for 2.50 more

Grilled Salmon	 without bread	14 <sup>95</sup>
Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll		
Blackened Salmon	 without bread	14 <sup>95</sup>
blackened Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll		
Salmon Rockefeller	 without bread	15 <sup>95</sup>
grilled Atlantic Salmon topped with lemon caper mayo, spinach, bacon, fennel, cream, and tomato on a kaiser roll		
Crab Cake		13 <sup>95</sup>
house-made crab cakes, lettuce, tomato, onion, and remoulade on a kaiser roll		
Peri Peri Mahi Mahi	 without bread	14 <sup>95</sup>
grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll		
Grilled Tuna Steak*	 without bread	15 <sup>95</sup>
Ahi Tuna, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll		
Classic Tuna Melt	 without bread	12 <sup>95</sup>
house-made Tuna salad, cheddar cheese, and tomato on toasted white bread		
Jamaican Jerk Swordfish	 without bread	14 <sup>95</sup>
grilled Swordfish, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll		
Fried Walleye		14 <sup>95</sup>
fried Walleye, lettuce, tomato, onion, and tartar sauce on a kaiser roll		
Fried Grouper		15 <sup>95</sup>
fried Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll		
Fried Lake Perch (when available)		15 <sup>95</sup>
fried Lake Perch, lettuce, tomato, onion, and tartar sauce on a kaiser roll		

# MILWAUKEE FISH FRY

Half pound of hand breaded fresh fish,  
served with fries and coleslaw

Cod Fry	14 <sup>95</sup>
Jumbo Shrimp Fry	15 <sup>95</sup>
Walleye Fry	16 <sup>95</sup>
Grouper Fry	21 <sup>95</sup>
Catfish Fry	14 <sup>95</sup>
Lake Perch Fry (when available)	18 <sup>95</sup>

 Gluten Free. We are not a gluten free kitchen, cross contamination may occur.

\*consuming undercooked meats, seafoods, or shellfish may increase your risk of foodbourne illness

2<sup>00</sup> Plate Splitting Fee

20% service charge to parties of 5 or more as gratuity for your server








# ST. PAUL'S ROLLS

St. Paul's famous, bestselling East Coast Roll - a butter toasted brioche split top bun stuffed with cold Lobster or Crab salad and served with fries and coleslaw

Maine Lobster Roll	 without bread	23 <sup>95</sup>
Alaskan Crab Roll	 without bread	19 <sup>95</sup>

# ST. PAUL'S FAMOUS GRILLED FISH DINNERS

Served grilled or blackened with jasmine rice, sautéed vegetables, with your choice of beurre blanc or fruit salsa

Alaskan Halibut		25 <sup>95</sup>
Swordfish		21 <sup>95</sup>
Ahi Tuna*		24 <sup>95</sup>
Jumbo Shrimp		18 <sup>50</sup>
Pan Fried Catfish		16 <sup>95</sup>
Chilean Sea Bass		29 <sup>95</sup>
Atlantic Salmon		18 <sup>95</sup>
Pan Fried Walleye		18 <sup>95</sup>
Pan Fried Mahi Mahi		18 <sup>95</sup>
Pan Fried Red Grouper		25 <sup>95</sup>
Seasonal Salmon		24 <sup>95</sup>

# SPECIALTIES

Sole Piccata		24 <sup>95</sup>
lightly pan fried sole fillet with a sauce of white wine, garlic, capers, lemon, and butter. Served with jasmine rice and sautéed vegetables		
Calamari Steak Dinner		17 <sup>95</sup>
parmesan breaded and served over crimini mushrooms and buerre blanc, served with jasmine rice and sautéed vegetables		
New England Style Lobster Boil		29 <sup>95</sup>
one pound whole Maine lobster seasoned with Old Bay and served with corn, red potatoes, and drawn butter		
New England Style Snow Crab Boil		34 <sup>95</sup>
over a pound of Snow Crab legs seasoned with Old Bay and served with corn, red potatoes, and drawn butter		
Scallop Dinner		26 <sup>95</sup>
pan seared jumbo dry pack scallops served with jasmine rice, sautéed vegetables, with your choice of beurre blanc or fruit salsa		
Bouillabaisse	 without bread	22 <sup>95</sup>
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread		