

FRESH OYSTERS on the half shell*

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



STARTERS

- Oyster Shooters*** 3⁰⁰/ea
Fresh shucked Blue Point Oyster served in a shot glass with our house Bloody Mary mix, alongside a Schlitz chaser!
- Buffalo Grouper Cheeks** 14⁹⁵
breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing
- Fried Surf Clam Strips** 12⁹⁵
fresh surf clams breaded to order
- Cajun BBQ Shrimp** 13⁹⁵
shell-on sauteed shrimp in cajun spiced butter sauce
- Crab Cakes** 12⁹⁵
two crab cakes made with Maryland Blue Crab meat and served with remoulade
- Fried Calamari** 14⁹⁵
hand breaded to order
- Fried Oysters** 13⁹⁵
fresh shucked Virginia oysters hand breaded to order
- Steamed Clams** (GF) without bread 13⁹⁵
seasonal clams steamed in white wine, butter, and garlic
- Steamed PEI Mussels** (GF) without bread 13⁹⁵
fresh Prince Edward Island mussels steamed in white wine, butter, and garlic
- Shark Bites** (GF) 12⁹⁵
marinated and grilled Swordfish skewer served with buerre blanc
- Calamari Steak** 14⁹⁵
parmesan breaded and served over crimini mushrooms and buerre blanc
- Oysters Rockefeller** (GF) 3⁵⁰/ea
Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur
- Hot Peel n' Eat Shrimp** (GF) 12⁹⁵
steamed shell-on Gulf shrimp tossed in herbed Old Bay butter
- Bayview Herring** (GF) 7⁹⁵
your choice of wine or cream sauce
- Salmon Crack** (GF) 14⁹⁵
smoked sweet salmon jerky, try not to get hooked!
- Lobster Tail on a Stick** (GF) 8⁹⁵
3 oz cold poached cold water lobster tail
- Shrimp Cocktail** (GF) 16⁹⁵
One Pound 16⁹⁵
Half Pound 9⁵⁰

SOUPS

- | | cup | bowl |
|---------------------------------|-----------------|-----------------|
| Shrimp and Sausage Gumbo | 4 ⁹⁵ | 7 ⁹⁵ |
| New England Clam Chowder | 4 ⁹⁵ | 7 ⁹⁵ |
| Lobster Bisque | 4 ⁹⁵ | 7 ⁹⁵ |

SALADS

- Mixed Green** (GF) 7⁹⁵
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette
- Caesar*** (GF) 10⁹⁵
romaine, crouton, parmesan, with our house Caesar dressing
- Poached Salmon** (GF) 16⁹⁵
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

Grilled Salmon	9 ⁰⁰	Ahi Tuna*	10 ⁰⁰
Grilled Shrimp	8 ⁰⁰	Lobster Salad	18 ⁰⁰
Fried Calamari	8 ⁰⁰		

PO' BOYS

Hoagie roll with lettuce, tomato, remoulade and served with chips and a pickle
Substitute fries for 2⁵⁰ more

- | | |
|--------------------------|------------------|
| Clam Digger | 14 ⁹⁵ |
| Fried Shrimp | 15 ⁹⁵ |
| Blackened Catfish | 14 ⁹⁵ |
| Fried Catfish | 14 ⁹⁵ |
| Fried Oyster | 15 ⁹⁵ |

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 2⁵⁰ more

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|-----------------------------|------------------|
| Fried Grouper Cheeks | 12 ⁹⁵ |
| Grilled Shrimp | 13 ⁹⁵ |
| Fried Surf Clams | 13 ⁹⁵ |

SANDWICHES

Served with chips and a pickle
Substitute fries for 2.50 more

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

Alaskan Cod Fry	15 ⁹⁵
Jumbo Shrimp Fry	16 ⁹⁵
Walleye Fry	16 ⁹⁵
Grouper Fry	22 ⁹⁵
Catfish Fry	15 ⁹⁵
Lake Perch Fry (when available)	19 ⁹⁵

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

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

2⁰⁰ 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 (GF) without bread	24 ⁹⁵
Alaskan Crab Roll (GF) without bread	19 ⁹⁵

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 (GF)	25 ⁹⁵
Swordfish (GF)	21 ⁹⁵
Ahi Tuna* (GF)	24 ⁹⁵
Jumbo Shrimp (GF)	19 ⁹⁵
Pan Fried Catfish	16 ⁹⁵
Chilean Sea Bass (GF)	32 ⁹⁵
Atlantic Salmon (GF)	18 ⁹⁵
Pan Fried Walleye	18 ⁹⁵
Pan Fried Mahi Mahi	19 ⁹⁵
Pan Fried Red Grouper	26 ⁹⁵
Seasonal Salmon (GF)	24 ⁹⁵

SPECIALTIES

Sole Piccata	24 ⁹⁵
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	18 ⁹⁵
parmesan breaded and served over crimini mushrooms and buerre blanc, served with jasmine rice and sautéed vegetables	
New England Style Lobster Boil (GF)	31 ⁹⁵
one pound whole Maine lobster seasoned with Old Bay and served with corn, red potatoes, and drawn butter	
New England Style Snow Crab Boil (GF)	34 ⁹⁵
over a pound of Snow Crab legs seasoned with Old Bay and served with corn, red potatoes, and drawn butter	
Scallop Dinner (GF)	26 ⁹⁵
pan seared jumbo dry pack scallops served with jasmine rice, sautéed vegetables, with your choice of beurre blanc or fruit salsa	
Bouillabaisse (GF) without bread	22 ⁹⁵
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread	