



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

STARTERS

Bay Scallop Bites	11 ⁹⁵
panko breaded Bay Scallops served with a side of siracha mayo	
Buffalo Walleye Cheeks	14 ⁹⁵
breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing	
Fried Surf Clam Strips	13 ⁹⁵
fresh surf clams breaded to order	
Cajun BBQ Shrimp	12 ⁹⁵
jumbo sauteed shrimp in cajun spiced butter sauce	
Crab Cake	12 ⁵⁰
two crab cakes made with Maryland Blue Crab meat and served with remoulade	
Fried Calamari	13 ⁹⁵
hand breaded to order	
Fried Oysters	13 ⁹⁵
fresh shucked Virginia oysters hand breaded to order	
Steamed Clams	13 ⁹⁵
seasonal clams steamed in white wine, fennel, cream, and garlic	
Steamed PEI Mussels	12 ⁹⁵
fresh Prince Edward Island mussels steamed in white wine, fennel, cream, and garlic	
Shark Bites	11 ⁹⁵
marinated and grilled Swordfish skewer served with buerre blanc	
Calamari Steak	14 ⁹⁵
parmesan breaded and served over crimini mushrooms and buerre blanc	
Oysters Rockefeller	3 ⁵⁰ /ea
Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur	
Hot Peel n' Eat Shrimp	12 ⁹⁵
steamed shell-on Gulf shrimp tossed in herbed Old Bay butter	
Salmon Crack	14 ⁹⁵
smoked sweet salmon jerky, try not to get hooked!	
Lobster Tail on a Stick	8 ⁵⁰
3 oz cold poached cold water lobster tail	
Shrimp Cocktail	16 ⁹⁵
One Pound	9 ⁵⁰
Half Pound	

SALADS

Arugula Beet	13 ⁹⁵
arugula, roasted beet, shaved fennel, goat cheese, pepitas, served with a white balsamic viniagrette	
Caesar*	12 ⁹⁵
romaine, crouton, parmesan, served with our house caesar dressing	
Chopped Salad	13 ⁹⁵
romaine, assorted greens, tomato, bacon, scallion, olives, parmesan, served with a white balsamic viniagrette	

All salads available 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
Tuna Salad	8 ⁰⁰	Fried Calamari	8 ⁰⁰

PO' BOYS

Hoagie roll with lettuce, tomato, remoulade and served with chips and a pickle Substitute fries for 2 ⁵⁰ more	
Clam Digger	14 ⁹⁵
Fried Shrimp	14 ⁹⁵
Blackened Catfish	14 ⁹⁵
Fried Oyster	14 ⁹⁵
Fried Catfish	14 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

Fried Walleye Cheeks	12 ⁹⁵
Grilled Shrimp	12 ⁹⁵
Fried Surf Clams	12 ⁹⁵






EAST COAST 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	23 ⁹⁵
Alaskan Crab Roll	19 ⁹⁵

SANDWICHES

Served with chips and a pickle
Substitute fries for 2⁵⁰ more

Grilled Salmon	 without bread	14 ⁹⁵
Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll		
Blackened Salmon	 without bread	14 ⁹⁵
blackened Atlantic Salmon, lettuce, tomato, onion, and remoulade 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	 without bread	14 ⁹⁵
grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll		
Grilled Tuna Steak*	 without bread	15 ⁹⁵
Ahi Tuna, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll		
Classic Tuna Melt		12 ⁹⁵
house-made Tuna salad, cheddar cheese, and tomato on toasted white bread		
Jamaican Jerk Swordfish	 without bread	14 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		
Blackened Grouper		15 ⁹⁵
blackened 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		
The Burger*	 without bread	14 ⁹⁵
half pound fresh beef patty, sharp Wisconsin cheddar, lettuce, tomato, onion, on a fresh toasted bun		

MILWAUKEE FISH FRY

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

Cod Fry	14 ⁹⁵
Jumbo Shrimp Fry	15 ⁹⁵
Walleye Fry	16 ⁹⁵
Grouper Fry	21 ⁹⁵
Catfish Fry	14 ⁹⁵
Lake Perch Fry (when available)	18 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		25 ⁹⁵
Swordfish		21 ⁹⁵
Ahi Tuna*		24 ⁹⁵
Jumbo Shrimp		19 ⁹⁵
Pan Fried Catfish		17 ⁹⁵
Chilean Sea Bass		29 ⁹⁵
Atlantic Salmon		19 ⁹⁵
Pan Fried Walleye		19 ⁹⁵
Pan Fried Mahi Mahi		20 ⁹⁵
Pan Fried Red Grouper		25 ⁹⁵
Seasonal Salmon		24 ⁹⁵
Pan Seared Scallops		26 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		
Parmesan Breaded Calamari Steak		17 ⁹⁵
parmesan breaded and served over crimini mushrooms and buerre blanc, served with jasmine rice and sautéed vegetables		
Lobster Mac & Cheese		27 ⁹⁵
huge chunks of lobster meat tossed with cavatappi pasta in a gruyere and fontina cream sauce		
Bouillabaisse	 without bread	26 ⁹⁵
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread		
New England Style Lobster Boil		29 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		34 ⁹⁵
over a pound of Snow Crab legs seasoned with Old Bay and served with corn, red potatoes, and drawn butter		
New England Style Seafood Boil		59 ⁹⁵
one pound whole Lobster, Snow Crab pieces, sausage, shrimp, clams, and mussels, seasoned with Old Bay and served with red potatoes, corn, and drawn butter		

20% service gratuity added to parties of 8 or more

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

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