



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 panko breaded Bay Scallops served with a side of siracha mayo	11 ⁹⁵
Buffalo Grouper Cheeks breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing	14 ⁹⁵
Fried Surf Clam Strips fresh surf clams breaded to order	13 ⁹⁵
Cajun BBQ Shrimp jumbo sauteed shrimp in cajun spiced butter sauce	13 ⁹⁵
Crab Cake two crab cakes made with Maryland Blue Crab meat and served with remoulade	12 ⁹⁵
Fried Calamari hand breaded to order	14 ⁹⁵
Fried Oysters fresh shucked Virginia oysters hand breaded to order	13 ⁹⁵
Steamed Clams (GF) without bread seasonal clams steamed in white wine, fennel, cream, and garlic	13 ⁹⁵
Steamed PEI Mussels (GF) without bread fresh Prince Edward Island mussels steamed in white wine, fennel, cream, and garlic	13 ⁹⁵
Shark Bites (GF) marinated and grilled Swordfish skewer served with buerre blanc	12 ⁹⁵
Calamari Steak parmesan breaded and served over crimini mushrooms and buerre blanc	14 ⁹⁵
Oysters Rockefeller (GF) Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur	3 ⁵⁰ /ea
Hot Peel n' Eat Shrimp (GF) steamed shell-on Gulf shrimp tossed in herbed Old Bay butter	12 ⁹⁵
Salmon Crack (GF) smoked sweet salmon jerky, try not to get hooked!	14 ⁹⁵
Lobster Tail on a Stick (GF) 3 oz cold poached cold water lobster tail	8 ⁹⁵
Shrimp Cocktail (GF)	One Pound 16 ⁹⁵ Half Pound 9 ⁵⁰

SALADS

Arugula Beet (GF) arugula, roasted beet, shaved fennel, goat cheese, pepitas, served with a white balsamic vinaigrette	13 ⁹⁵
Caesar* (GF) without crouton romaine, crouton, parmesan, served with our house caesar dressing	12 ⁹⁵
Chopped Salad (GF) romaine, assorted greens, tomato, bacon, scallion, olives, parmesan, served with a white balsamic vinaigrette	13 ⁹⁵

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 2⁵⁰ more

Clam Digger	14 ⁹⁵
Fried Shrimp	15 ⁹⁵
Blackened Catfish	14 ⁹⁵
Fried Oyster	15 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 Grouper Cheeks	13 ⁹⁵
Grilled Shrimp	13 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	(GF) without bread	24 ⁹⁵
Alaskan Crab Roll	(GF) without bread	19 ⁹⁵

SANDWICHES

Served with chips and a pickle
Substitute fries for 2⁵⁰ more

Grilled Salmon 	14 ⁹⁵
Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
Blackened Salmon 	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 	14 ⁹⁵
grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Grilled Tuna Steak* 	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 	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	
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* 	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	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

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 	32 ⁹⁵
Atlantic Salmon 	19 ⁹⁵
Pan Fried Walleye	19 ⁹⁵
Pan Fried Mahi Mahi	20 ⁹⁵
Pan Fried Red Grouper	26 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	18 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 	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 	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 	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 foodborne illness

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