

HOME OF THE

**\$17.95** LOBSTER DINNER

AND OUR FAMOUS LOBSTER ROLL



**MORE FISH  
BETTER FISH  
CHEAPER FISH**

**This is who we are  
This is what we do  
No Substitutions**

## STARTERS

<b>Oyster Shooters*</b>	3.00/ea
-Blue Point Oyster in our house Bloody Mary mix. With a Schlitz chaser!	
<b>Buffalo Grouper Cheeks</b>	9.95
-breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing	
<b>Fried Surf Clam Strips</b>	8.95
-fresh surf clams breaded to order	
<b>Cajun BBO Shrimp</b>	8.95
-sauteed shrimp in cajun spiced butter sauce	
<b>Crab Cake</b>	9.95
-made with Maryland Blue Crab Meat and served with remoulade	
<b>Fried Calamari</b>	8.95
-handbreaded to order	
<b>Fried Oysters</b>	8.95
-handbreaded to order	
<b>Steamed Manila Clams</b> <small>GF without bread</small>	9.95
-in white wine, butter, and garlic	
<b>Steamed P.E.I. Mussels</b> <small>GF without bread</small>	8.95
-in white wine, butter, and garlic	
<b>Shark Bites</b> <small>GF</small>	8.95
-marinated grilled skewer served with buerre blanc	
<b>Calamari Steak</b>	9.95
-parmesan breaded and served on top of crimini mushrooms with buerre blanc	
<b>Oysters Rockefeller</b> <small>GF</small>	3.50/ea
-spinach, bacon, fennel, cream, with an anise liqueur on Blue Point oyster	
<b>Shrimp Cocktail</b> <small>GF</small>	One Pound \$14.95 Half Pound \$7.50
-steamed shrimp with our house cocktail sauce.	
<b>Seafood Ceviche</b> <small>GF without crackers</small>	9.95
-lime marinated fish, grilled octopus, scallops, and shrimp	
<b>Hot Peel n' Eat Shrimp</b> <small>GF</small>	9.95
-half pound Gulf Shrimp steamed in Old Bay broth	
<b>Bayview Herring</b> <small>GF</small>	5.95
-your choice of wine or cream sauce	
<b>Salmon Crack</b> <small>GF</small>	8.95
-smoked sweet salmon jerky, try not to get hooked!	

## EAST COAST ROLLS

Served with fries and coleslaw

<b>Lobster Roll</b> <small>GF without bun</small>	15.95
-St. Paul's famous bestselling Lobster Roll a butter toasted brioche split top bun, stuffed with lobster salad	
<b>King Crab Roll</b> <small>GF without bun</small>	15.95
-butter toasted brioche split top bun, stuffed with king crab salad	

## SOUPS

	cup	bowl
Shrimp and Sausage Gumbo	3.95	5.95
New England Clam Chowder	3.95	5.95
Lobster Bisque	4.95	6.95

## SALADS

All salads available with fish or lobster salad

Salmon	7.95	Ahi Tuna*	9.95
Grilled Shrimp	7.95	Lobster Salad	12.95
<b>Spinach Pesto</b> <small>GF</small>			10.95
-spinach, tomato, baby mozzarella, red onion, almonds, with a basil pesto and balsamic glaze			
<b>Arugula Beet</b> <small>GF</small>			8.95
-arugula, roasted beet, shaved fennel, goat cheese, pepitas, with a white balsamic vinaigrette			
<b>Caesar</b>			7.95
-romaine, crouton, parmesan, with our house ceasar dressing			
<b>Chopped Salad</b> <small>GF</small>			9.95
-romaine, assorted greens, tomato, bacon, scallion, olives, parmesan, with a white balsamic viniagrette			
<b>Mixed Green</b> <small>GF</small>			6.95
-assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette			

## TACOS

Two fried tacos served on a flour tortilla with baja slaw, roasted tomato salsa, topped with queso fresco, and served with chips and a pickle

Substitute fries for \$1.00

Tilapia	9.95
Shrimp (fried or grilled)	9.95
Surf Clams	9.95

## PO' BOYS

Hoagie roll with lettuce, tomato, and remoulade.

Served with chips and a pickle.

Substitute fries for \$1.00 more

Clam Digger	11.95
Shrimp	11.95
Blackened Tilapia	11.95
Oyster	11.95
Catfish	10.95
Roast Beef	11.95

18% gratuity will be added to parties of 8 or more

## SANDWICHES

Served with chips and a pickle  
Substitute fries for \$1.00 more

<b>Grilled Salmon</b> -atlantic salmon, lettuce, tomato, onion, remoulade on a fresh bun	12.95	<b>Classic Tuna Melt</b> -housemade tuna salad, cheddar cheese, tomato, on sliced white bread	9.95
<b>Blackened Salmon</b> -blackened atlantic salmon, lettuce, tomato, onion, remoulade, on a fresh bun	12.95	<b>Grilled Salmon with Spinach and Bacon</b> -atlantic salmon, sauteed spinach, bacon, tomato, onion, lemon caper mayo on a fresh bun	13.95
<b>Crab Cake</b> -housemade crab cake, lettuce, tomato, onion, remoulade on a fresh bun	11.95	<b>Asian Tuna Steak*</b> -ahi tuna, lettuce, tomato, pickled ginger, ginger soy sauce on a fresh bun	13.95
<b>Peri Peri Mahi Mahi</b> -grilled mahi mahi, lettuce, tomato, onion, lemon caper mayo, on a fresh bun	12.95	<b>Jamaican Jerk Swordfish</b> -grilled swordfish, lettuce, tomato, onion, lemon caper mayo, on a fresh bun	12.95
<b>Bagel with Lox</b> -lox, cream cheese, lettuce, tomato, onion on a toasted bagel	10.95	<b>Tuna Salad Croissant</b> -housemade tuna salad, lettuce, tomato, onion, on a croissant	8.95
<b>Grilled Tuna Steak*</b> -ahi tuna, lettuce, tomato, onion, lemon caper mayo on a fresh bun	13.95	<b>Shrimp Salad Croissant</b> -housemade shrimp salad, lettuce, tomato, onion, on a croissant	10.95
<b>Walleye</b> -fried walleye, lettuce, tomato, onion, tartar, on a fresh bun	11.95	<b>Fried Grouper</b> -fried grouper, lettuce, tomato, onion, tartar, on a fresh bun	13.95

## ST. PAUL'S FAMOUS GRILLED FISH DINNERS

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

### Make it Surf n' Turf

Add a 4oz petite filet to any fish dinner for an  
additional 12.95. Grilled and topped with steak butter

<b>Alaskan Halibut</b> <sup>GF</sup>	25.95
<b>Tilapia</b> <sup>GF</sup>	14.95
<b>Swordfish</b> <sup>GF</sup>	19.95
<b>Ahi Tuna*</b> <sup>GF</sup>	23.95
<b>Jumbo Shrimp</b> <sup>GF</sup>	17.95
<b>Pan Fried Catfish</b> -available pan fried or blackened	13.95
<b>Mako Shark</b> <sup>GF</sup>	16.95
<b>Chilean Sea Bass</b> <sup>GF</sup>	26.95
<b>Atlantic Salmon*</b> <sup>GF</sup>	15.95
<b>Pan Fried Walleye</b>	16.95
<b>Mahi Mahi</b> <sup>GF</sup>	17.95
<b>Red Grouper</b> <sup>GF</sup>	24.95
<b>Pan Fried Rainbow Trout</b>	18.95
<b>Seasonal Salmon*</b> <sup>GF</sup>	22.95

## DESSERTS

Key Lime Pie	6.95
French Silk Pie	6.95
Bread Pudding	5.95

## SPECIALTIES

<b>Live Maine Lobster Dinner</b> <sup>GF</sup> -one pound steamed Maine lobster served with fries, coleslaw, and drawn butter	17.95
<b>King Crab Dinner</b> <sup>GF</sup> -one pound of steamed Alaskan king crab served with fries, coleslaw, and drawn butter	25.95
<b>Bouillabaisse</b> <sup>GF without bread</sup> -mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth and a side of toasted french bread	21.95
<b>Scallop Dinner</b> <sup>GF</sup> -pan seared jumbo dry pack scallops served with jasmine rice, sautéed vegetables, and your choice of beurre blanc or fruit salsa	25.95
<b>St. Paul Steak Dinner*</b> <sup>GF</sup> -twin 4oz petite filets grilled and served with jasmine rice, sautéed vegetables, and steak butter	25.95
<b>Pan Fried Rainbow Trout Dinner</b> -pan fried Rainbow Trout served with jasmine rice, sautéed vegetables, and your choice of beurre blanc or fruit salsa	18.95

## MILWAUKEE FISH FRY

Half pound of handbreaded fresh fish,  
served with fries and a coleslaw

<b>Schlitz Battered Cod Fry</b>	11.95
<b>Shrimp Fry</b>	14.95
<b>Walleye Fry</b>	14.95
<b>Grouper Fry</b>	16.95
<b>Catfish Fry</b>	12.95

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

<sup>GF</sup> Gluten Free. We are not a gluten free  
kitchen. cross contamination may occur.