

# HOME OF

**THE FAMOUS \$17.95  
LOBSTER DINNER**



# FRESH OYSTERS on the half shell\*

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

## STARTERS

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

## SOUPS

- |                          | cup  | bowl |
|--------------------------|------|------|
| Shrimp and Sausage Gumbo | 3.95 | 5.95 |
| New England Clam Chowder | 3.95 | 5.95 |

## SALADS

- Mixed Green** <sup>GF</sup> 5.95  
-assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette
- Caesar\*** <sup>GF</sup> 7.95  
-romaine, crouton, parmesan, with our house ceasar dressing
- Grilled Shrimp** <sup>GF</sup> +8.00    **Ahi Tuna\*** <sup>GF</sup> +9.00
- Fried Calamari** +7.00
- Poached Salmon Salad** <sup>GF</sup> 15.95  
-assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette topped with white wine poached Atlantic Salmon

## BAJA FISH TACOS

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

Substitute fries for \$1.00

- Fried Grouper Cheeks** 9.95
- Grilled Shrimp** 9.95
- Fried 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

## SANDWICHES

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

<b>Grilled Salmon</b>	12.95	<b>Classic Tuna Melt</b>	9.95
-atlantic salmon, lettuce, tomato, onion, remoulade on a kaiser roll		-housemade tuna salad, cheddar cheese, tomato, on sliced white bread	
<b>Blackened Salmon</b>	12.95	<b>Jamaican Jerk Swordfish</b>	12.95
-blackened atlantic salmon, lettuce, tomato, onion, remoulade, on a kaiser roll		-grilled swordfish, lettuce, tomato, onion, lemon caper mayo, on a kaiser roll	
<b>Crab Cake</b>	11.95	<b>Bagel with Lox</b>	12.95
-housemade crab cake, lettuce, tomato, onion, remoulade on a kaiser roll		-pastrami lox, cream cheese, lettuce, tomato, onion, on a fresh baked everything bagel	
<b>Peri Peri Mahi Mahi</b>	12.95	<b>Fried Grouper</b>	13.95
-grilled mahi mahi, lettuce, tomato, onion, lemon caper mayo, on a kaiser roll		-fried grouper, lettuce, tomato, onion, tartar, on a kaiser roll	
<b>Grilled Tuna Steak*</b>	13.95	<b>Fried Walleye</b>	11.95
-ahi tuna, lettuce, tomato, onion, lemon caper mayo on a kaiser roll		-fried walleye, lettuce, tomato, onion, tartar, on a fresh bun	

## SPECIALTIES

<b>Live Maine Lobster Dinner</b> 	17.95
-one pound steamed Maine lobster served with fries, coleslaw, and drawn butter	
<b>King Crab Dinner</b> 	25.95
-one pound of steamed Alaskan king crab served with fries, coleslaw, and drawn butter	
<b>Bouillabaisse</b>  <small>without bread</small>	21.95
-mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth and a side of toasted french bread	
<b>Scallop Dinner</b> 	25.95
-pan seared jumbo dry pack scallops served with jasmine rice, sautéed vegetables, and your choice of beurre blanc or fruit salsa	

## MILWAUKEE FISH FRY

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

<b>Schlitz Battered Cod Fry</b>	11.95	<b>Alaskan Halibut</b> 	25.95
<b>Shrimp Fry</b>	14.95	<b>Tilapia</b> 	14.95
<b>Walleye Fry</b>	14.95	<b>Swordfish</b> 	19.95
<b>Grouper Fry</b>	16.95	<b>Ahi Tuna*</b> 	23.95
<b>Catfish Fry</b>	12.95	<b>Jumbo Shrimp</b> 	17.95
		<b>Pan Fried Catfish</b>	13.95
		<b>Chilean Sea Bass</b> 	26.95
		<b>Atlantic Salmon*</b> 	15.95
		<b>Pan Fried Walleye</b>	16.95
		<b>Mahi Mahi</b> 	17.95
		<b>Red Grouper</b> 	24.95

## EAST COAST ROLLS

Served with fries and coleslaw

<b>Lobster Roll</b>  <small>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>without bun</small>	15.95
-butter toasted brioche split top bun, stuffed with king crab salad	

## ST. PAUL'S FAMOUS GRILLED FISH DINNERS

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

\$2.00 Plate Splitting Fee

\*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.