

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** ^{GF} 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** ^{GF without bread} 9.95
-seasonal clams in white wine, butter, and garlic
- Steamed P.E.I. Mussels** ^{GF without bread} 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** ^{GF} 3.50/ea
-spinach, bacon, fennel, cream, with an anise liqueur on Blue Point oyster
- Shrimp Cocktail** ^{GF} One Pound \$14.95
Half Pound \$7.50
-steamed shrimp with our house cocktail sauce.
- Bayview Herring** ^{GF} 5.95
-your choice of wine or cream sauce
- Salmon Crack** ^{GF} 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** ^{GF} 5.95
-assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette
- Caesar*** ^{GF} 7.95
-romaine, crouton, parmesan, with our house ceasar dressing
- Grilled Shrimp** ^{GF} +8.00 **Ahi Tuna*** ^{GF} +9.00
- Fried Calamari** +7.00
- Poached Salmon Salad** ^{GF} 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

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

SPECIALTIES

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

MILWAUKEE FISH FRY

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

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

EAST COAST ROLLS

Served with fries and coleslaw

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| Lobster Roll (GF) without bun -St. Paul's famous bestselling Lobster Roll a butter toasted brioche split top bun, stuffed with lobster salad | 15.95 |
| King Crab Roll (GF) without bun -butter toasted brioche split top bun, stuffed with king crab salad | 15.95 |

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

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