

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

- 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 BBO Shrimp** 8.95
-sauteed 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

All salads available with fish or lobster salad

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|---|------|---------------|-------|
| Salmon | 7.95 | Ahi Tuna* | 9.95 |
| Grilled Shrimp | 7.95 | Lobster Salad | 12.95 |
| Caesar* ^{GF} | | | 7.95 |
| -romaine, crouton, parmesan, with our house ceasar dressing | | | |
| Arugula Beet ^{GF} | | | 8.95 |
| -arugula, roasted beet, shaved fennel, goat cheese, pepitas, with a white balsamic vinaigrette | | | |
| Chopped Salad ^{GF} | | | 9.95 |
| -romaine, assorted greens, tomato, bacon, scallion, olives, parmesan, with a white balsamic viniagrette | | | |

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

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|----------------------|------|
| 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

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|-------------------|-------|
| 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

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

EAST COAST ROLLS

Served with fries and coleslaw

Lobster Roll <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	

ST. PAUL'S FAMOUS GRILLED FISH DINNERS

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

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

SPECIALTIES

Live Maine Lobster Dinner <small>GF</small> -one pound steamed Maine lobster served with fries, coleslaw, and drawn butter	17.95
King Crab Dinner <small>GF</small> -one pound of steamed Alaskan king crab served with fries, coleslaw, and drawn butter	25.95
Bouillabaisse <small>GF</small> -mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth and a side of toasted french bread	21.95
Scallop Dinner <small>GF</small> -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

Schlitz Battered Cod Fry	11.95
Shrimp Fry	14.95
Walleye Fry	14.95
Grouper Fry	16.95
Catfish Fry	12.95

DESSERTS

Key Lime Pie	6.95
French Silk Pie	6.95

*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.