



Pricing

Platter: \$20.00 plus the cost of seafood by the piece or pound, as listed below.

All platters include the tray, clear cover lid, garnished with a bed of lettuce, lemons, and all applicable sauces and sides. Our platters are ready to serve to your guests!

Whole Smoked Salmon	\$8.95/lb
Whole Smoked Whitefish	\$8.95/lb
Whole Smoked Lake Trout	\$8.95/lb
Smoked Salmon Fillet	\$14.95/lb
Smoked Fish Chunks	\$8.95/lb
Oysters on the Half Shell	\$1-\$2/ea
Cocktail Shrimp	\$13.95/lb
Cold Smoked Salmon	\$24.95/lb

Call today to place your order!



Milwaukee Location
 400 N. Water St
 (414) 220-8383

Mequon Location
 6200 W. Mequon Rd
 (262) 200-9909

www.stpaulfish.com



HOLIDAY PLATTERS

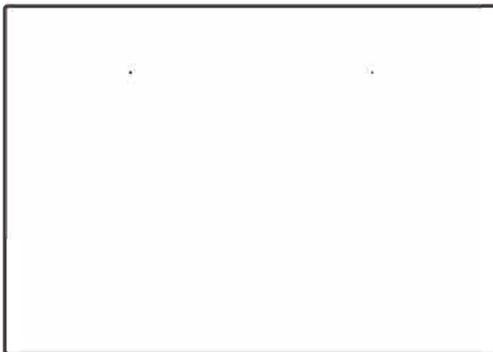




Wondering what to serve at your holiday gathering or event?

St. Paul Fish Co. party platters are the perfect solution!

Let us do all the work of preparation and presentation with our wide variety of mouth-watering party platters. Customizable to any size gathering, our platters are always made to order with the freshest seafood and beautifully presented sealed in a clear covered party tray. All you have to do is set it out for your guests!



Whole Smoked Salmon

Our Whole Smoked Atlantic Salmon average 6-8 pounds each and are served with the head and the tail on. When ordered on a platter, the fish will have the skin removed and scored for easy serving. Platter sides include lemon, capers, and red onion. Please note that we require 5 days advance notice for these platter orders.

Whole Smoked Whitefish

Our Whole Smoked Whitefish average 3-4 pounds each and are served with the head and tail on. When ordered on a platter, the fish will have the skin removed and scored for easy serving. Platter sides include lemon, capers, and red onion. Please note that we require 5 days advance notice for these platter orders.

Whole Smoked Lake Trout

Our Whole Smoked Lake Trout average 4-6 pounds each and are served with the head and tail on. When ordered on a platter, the fish will have the skin removed and scored for easy serving. Platter sides include lemon, capers, and red onion. Please note that we require 5 days advance notice for these platter orders.

Smoked Salmon Fillet

Our Smoked Salmon Fillets average between 10-14oz per fillet and are available in Original, Lemon Pepper, and Cajun. Feel free to mix and match flavors on your platter. Sides include lemon, capers, and red onion.



Smoked Fish Chunks

Our Smoked Fish Chunks average between 8-10oz each and we carry Salmon, Lake Trout, and Whitefish. These steak cuts are served skin on. Feel free to mix and match different varieties on your platter. Sides include lemon, capers, and red onion.

Oysters on the Half Shell

At any time, we have a selection of six to seven varieties of Oysters from the East and West Coasts available. These platters are served on a bed of ice and you are free to mix and match different varieties on your platter. Sides include lemon, cocktail sauce, horseradish, hot sauce, and mignonette.

Cocktail Shrimp

Our 26/30 ct. Cocktail Shrimp are steamed in house and guaranteed to make an excellent addition to any gathering. A minimum of 2 1/2 lbs. is required for platter orders. Platter sides include lemon and cocktail sauce.

Cold Smoked Salmon

We offer two varieties of Cold Smoked Salmon, original and pastrami. These varieties can be mixed and matched to meet the 2 1/2 lbs. required for platter orders. Platter sides include lemon, capers, and red onion.