

## HOME OF THE

### NEW ENGLAND STYLE

**\$18.95** LOBSTER BOIL

### AND OUR FAMOUS

**\$16.95** LOBSTER ROLL



## FRESH OYSTERS on the half shell\*

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

## STARTERS

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

## SOUPS

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

## SALADS

<b>Mixed Green</b> (GF) -assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette	5.95
<b>Caesar*</b> -romaine, crouton, parmesan, with our house ceasar dressing	8.95
<b>Grilled Shrimp</b> (GF) +8.00	
<b>Ahi Tuna*</b> (GF) +9.00	
<b>Fried Calamari</b> +7.00	
<b>Poached Salmon Salad</b> (GF) -assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette topped with white wine poached Atlantic Salmon	15.95

## 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

<b>Fried Grouper Cheeks</b>	9.95
<b>Grilled Shrimp</b>	9.95
<b>Fried Surf Clams</b>	9.95

## PO' BOYS

Hoagie roll with lettuce, tomato, and remoulade. Served with chips and a pickle. Substitute fries for \$1.00 more

<b>Clam Digger</b>	11.95
<b>Shrimp</b>	11.95
<b>Blackened Tilapia</b>	11.95
<b>Oyster</b>	11.95
<b>Catfish</b>	10.95

## 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 kaiser roll	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 kaiser roll	12.95	<b>Jamaican Jerk Swordfish</b> -grilled swordfish, lettuce, tomato, onion, lemon caper mayo, on a kaiser roll	12.95
<b>Crab Cake</b> -housemade crab cake, lettuce, tomato, onion, remoulade on a kaiser roll	12.95	<b>Fried Grouper</b> -fried grouper, lettuce, tomato, onion, tartar, on a kaiser roll	13.95
<b>Peri Peri Mahi Mahi</b> -grilled mahi mahi, lettuce, tomato, onion, lemon caper mayo, on a kaiser roll	12.95	<b>Fried Walleye</b> -fried walleye, lettuce, tomato, onion, tartar, on a fresh bun	11.95
<b>Grilled Tuna Steak*</b> -ahi tuna, lettuce, tomato, onion, lemon caper mayo on a kaiser roll	13.95	<b>Fried Lake Perch (when available)</b> -fried walleye, lettuce, tomato, onion, tartar, on a fresh bun	13.95

## SPECIALTIES

<b>New England Style Lobster Boil</b>  <b>New!</b> -one pound whole Maine lobster served with corn, red potatoes, and drawn butter	18.95
<b>New England Style King Crab Boil</b>  <b>New!</b> -one pound of Alaskan King Crab legs served with corn, red potatoes, and drawn butter	27.95
<b>Bouillabaisse</b>  <small>without bread</small> -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>  -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

<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
<b>Lake Perch Fry (when available)</b>	16.95

## EAST COAST ROLLS

Served with fries and coleslaw

<b>Lobster Roll</b>  <small>without bun</small> -St. Paul's famous bestselling Lobster Roll a butter toasted brioche split top bun, stuffed with lobster salad	16.95
<b>King Crab Roll</b>  <small>without bun</small> -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

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

\$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.