
HOME OF THE**NEW ENGLAND STYLE****\$22.95** LOBSTER BOIL**AND OUR FAMOUS****\$18.95** LOBSTER ROLL

FRESH OYSTERS
on the half shell*

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

STARTERS

Oyster Shooters* -Blue Point Oyster in our house Bloody Mary mix. With a Schlitz chaser!	3.00/ea
Buffalo Grouper Cheeks -breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing	9.95
Fried Surf Clam Strips -fresh surf clams breaded to order	8.95
Cajun BBQ Shrimp -sautéed shell on shrimp in cajun spiced butter sauce	9.95
Hot Peel n' Eat Shrimp (GF) -half pound Gulf Shrimp steamed in Old Bay broth	9.95
Crab Cake -made with Maryland Blue Crab Meat and served with remoulade	9.95
Fried Calamari -handbreaded to order	8.95
Fried Oysters -handbreaded to order	9.95
Shark Bites -marinated grilled skewer served with beurre blanc	8.95
Steamed Clams (GF) without bread -seasonal clams in white wine, butter, and garlic	9.95
Steamed P.E.I. Mussels (GF) without bread -in white wine, butter, and garlic	8.95
Calamari Steak -parmesan breaded and served on top of crimini mushrooms with beurre blanc	9.95
Oysters Rockefeller (GF) -spinach, bacon, fennel, cream, with an anise liqueur on Blue Point oyster	3.50/ea
Shrimp Cocktail (GF) -steamed shrimp with our house cocktail sauce.	One Pound \$14.95 Half Pound \$7.50
Bayview Herring (GF) -your choice of wine or cream sauce	5.95
Salmon Crack (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

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

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

Grilled Salmon	12.95	Classic Tuna Melt	9.95
-atlantic salmon, lettuce, tomato, onion, remoulade on a kaiser roll		-housemade tuna salad, cheddar cheese, tomato, on sliced white bread	
Blackened Salmon	12.95	Jamaican Jerk Swordfish	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	
Salmon Rockefeller	13.95	Fried Grouper	13.95
-grilled atlantic salmon topped with spinach, bacon, fennel, cream, and tomato on a kaiser roll		-fried grouper, lettuce, tomato, onion, tartar, on a kaiser roll	
Crab Cake	12.95	Fried Walleye	11.95
-housemade crab cake, lettuce, tomato, onion, remoulade on a kaiser roll		-fried walleye, lettuce, tomato, onion, tartar, on a fresh bun	
Peri Peri Mahi Mahi	12.95	Fried Lake Perch (when available)	13.95
-grilled mahi mahi, lettuce, tomato, onion, lemon caper mayo, on a kaiser roll		-fried lake perch, lettuce, tomato, onion, tartar, on a fresh bun	
Grilled Tuna Steak*	13.95		
-ahi tuna, lettuce, tomato, onion, lemon caper mayo on a kaiser roll			

SPECIALTIES

New England Style Lobster Boil ^{GF}	22.95
-one pound whole Maine lobster served with corn, red potatoes, and drawn butter	
New England Style King Crab Boil ^{GF}	37.95
-one pound of Alaskan King Crab legs served with corn, red potatoes, and drawn butter	
Bouillabaisse ^{GF without bread}	21.95
-mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth and a side of toasted french bread	
Scallop Dinner ^{GF}	26.95
-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

Schlitz Battered Cod Fry	11.95	Calamari Steak	15.95
Shrimp Fry	14.95	Alaskan Halibut ^{GF}	25.95
Walleye Fry	14.95	Tilapia ^{GF}	14.95
Grouper Fry	16.95	Swordfish ^{GF}	19.95
Catfish Fry	12.95	Ahi Tuna* ^{GF}	23.95
Lake Perch Fry (when available)	16.95	Jumbo Shrimp ^{GF}	17.95
		Pan Fried Catfish	14.95
		Chilean Sea Bass ^{GF}	26.95
		Atlantic Salmon* ^{GF}	16.95
		Pan Fried Walleye	16.95
		Mahi Mahi ^{GF}	17.95
		Red Grouper ^{GF}	24.95

EAST COAST ROLLS

Served with fries and coleslaw

Lobster Roll ^{GF without bun}	18.95
-St. Paul's famous bestselling Lobster Roll a butter toasted brioche split top bun, stuffed with lobster salad	
King Crab Roll ^{GF without bun}	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

^{GF} Gluten Free. We are not a gluten free kitchen, cross contamination may occur.