

FRESH OYSTERS DAILY



**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	10.95
-breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing	
Fried Surf Clam Strips	9.95
-fresh surf clams breaded to order	
Cajun BBQ Shrimp	10.95
-sautéed shrimp in cajun spiced butter sauce	
Hot Peel n' Eat Shrimp ^{GF}	10.95
-half pound Gulf Shrimp steamed in Old Bay broth	
Crab Cake	10.95
-made with Maryland Blue Crab Meat and served with remoulade	
Fried Calamari	10.95
-handbreaded to order	
Fried Oysters	10.95
-handbreaded to order	
Shark Bites	9.95
-marinated grilled skewer served with buerre blanc	
Steamed Clams ^{GF} ^{without bread}	10.95
-seasonal clams in white wine, butter, and garlic	
Steamed P.E.I. Mussels ^{GF} ^{without bread}	9.95
-in white wine, cream, fennel, and garlic	
Calamari Steak	11.95
-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 \$15.95 Half Pound \$8.50
-steamed shrimp with our house cocktail sauce.	
Bayview Herring ^{GF}	6.95
-your choice of wine or cream sauce	
Salmon Crack ^{GF}	10.95
-smoked sweet salmon jerky, try not to get hooked!	
Bay Scallop Bites	6.95
-panko breaded bay scallops served with a side of siracha mayo	

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

Salmon	7.95	Ahi Tuna*	9.95
Grilled Shrimp	7.95	Lobster Salad	17.95
Caesar* ^{GF}			8.95
-romaine, crouton, parmesan, with our house ceasar dressing			
Arugula Beet ^{GF}			10.95
-arugula, roasted beet, shaved fennel, goat cheese, pepitas, with a white balsamic vinaigrette			
Chopped Salad ^{GF}			10.95
-romaine, assorted greens, tomato, bacon, scallion, olives, parmesan, with a white balsamic viniagrette			

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

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
Lake Perch Fry (when available)	16.95

ST. PAUL'S FAMOUS GRILLED FISH DINNERS

Served grilled or blackened 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 Seared Catfish	14.95
Chilean Sea Bass <small>GF</small>	26.95
Atlantic Salmon* <small>GF</small>	16.95
Pan Seared Walleye	16.95
Mahi Mahi <small>GF</small>	17.95
Red Grouper <small>GF</small>	24.95
Pan Seared Jumbo Scallops <small>GF</small>	26.95

DESSERTS

Key Lime Pie	6.95
French Silk Pie	6.95

THE BURGER

Served with chips and a pickle
Substitute fries for \$1.00 more

The Burger	10.95
-half pound fresh beef patty, sharp Wisconsin cheddar, lettuce, tomato, onion, on a fresh toasted bun. Served with chips and a pickle.	

EAST COAST ROLLS

Served with fries and coleslaw

Lobster Roll <small>GF without bun</small>	18.95
-St. Paul's famous bestselling Lobster Roll a butter toasted brioche split top bun, stuffed with lobster salad	

SPECIALTIES

New England Style Lobster Boil <small>GF</small>	22.95
-one pound whole Maine lobster served with corn, red potatoes, and drawn butter	
New England Style King Crab Boil <small>GF</small>	49.95
-one pound of Alaskan King Crab legs served with corn, red potatoes, and drawn butter	
New England Style Seafood Boil <small>GF</small>	39.95
-one pound whole lobster, Alaskan King Crab leg, sausage, shrimp, clams, and mussels served with red potatoes, corn, and drawn butter.	
Bouillabaisse <small>GF without bread</small>	21.95
-mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth and a side of toasted french bread	

*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.