

FRESH OYSTERS on the half shell*

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



STARTERS

Oyster Shooters*	3 ⁰⁰ /ea
Fresh shucked Blue Point Oyster served in a shot glass with our house Bloody Mary mix, alongside a Schlitz chaser!	
Buffalo Grouper Cheeks	11 ⁹⁵
breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing	
Fried Surf Clam Strips	11 ⁹⁵
fresh surf clams breaded to order	
Cajun BBQ Shrimp	10 ⁹⁵
shell-on sauteed shrimp in cajun spiced butter sauce	
Crab Cake	11 ⁵⁰
made with Maryland Blue Crab meat and served with remoulade	
Fried Calamari	11 ⁹⁵
hand breaded to order	
Fried Oysters	11 ⁹⁵
fresh shucked Virginia oysters hand breaded to order	
Steamed Clams (GF) without bread	12 ⁹⁵
seasonal clams steamed in white wine, butter, and garlic	
Steamed PEI Mussels (GF) without bread	10 ⁹⁵
fresh Prince Edward Island mussels steamed in white wine, butter, and garlic	
Shark Bites (GF)	10 ⁹⁵
marinated and grilled Swordfish skewer served with buerre blanc	
Calamari Steak	12 ⁹⁵
parmesan breaded and served over crimini mushrooms and buerre blanc	
Oysters Rockefeller (GF)	3 ⁵⁰ /ea
Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur	
Hot Peel n' Eat Shrimp (GF)	10 ⁹⁵
steamed shell-on Gulf shrimp tossed in herbed Old Bay butter	
Bayview Herring (GF)	6 ⁹⁵
your choice of wine or cream sauce	
Salmon Crack (GF)	11 ⁹⁵
smoked sweet salmon jerky, try not to get hooked!	
Lobster Tail on a Stick (GF)	7 ⁵⁰
3 oz cold poached cold water lobster tail	
Shrimp Cocktail (GF)	15 ⁹⁵ 8 ⁵⁰
One Pound	
Half Pound	

SOUPS

	cup	bowl
Shrimp and Sausage Gumbo	4 ⁵⁰	6 ⁵⁰
New England Clam Chowder	4 ⁵⁰	6 ⁵⁰
Lobster Bisque	4 ⁵⁰	6 ⁵⁰

SALADS

All salads available topped with fish or lobster salad for an additional charge

Grilled Salmon	8 ⁰⁰	Ahi Tuna*	10 ⁰⁰
Grilled Shrimp	8 ⁰⁰	Lobster Salad	18 ⁰⁰
Fried Calamari	7 ⁰⁰		

Mixed Green (GF)	5 ⁹⁵
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette	
Caesar* (GF)	8 ⁹⁵
romaine, crouton, parmesan, with our house Caesar dressing	
Poached Salmon (GF)	15 ⁹⁵
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette topped with white wine poached Atlantic Salmon	

PO' BOYS

Hoagie roll with lettuce, tomato, remoulade and served with chips and a pickle
Substitute fries for 2⁰⁰ more

Clam Digger	12 ⁵⁰
Fried Shrimp	12 ⁵⁰
Blackened Tilapia	12 ⁵⁰
Fried Oyster	12 ⁵⁰
Fried Catfish	12 ⁵⁰

ST PAUL LOBSTER ROLL

St. Paul's famous, bestselling Lobster Roll a butter toasted brioche split top bun stuffed with cold Lobster salad and served with fries and coleslaw

(GF) without bread

SANDWICHES

Served with chips and a pickle
Substitute fries for 2.00 more

Grilled Salmon	13 ⁵⁰
Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
Blackened Salmon	13 ⁵⁰
blackened Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
Salmon Rockefeller	14 ⁵⁰
grilled Atlantic Salmon topped with spinach, bacon, fennel, cream, and tomato on a kaiser roll	
Crab Cake	13 ⁹⁵
house-made crab cake, lettuce, tomato, onion, and remoulade on a kaiser roll	
Peri Peri Mahi Mahi	12 ⁹⁵
grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Grilled Tuna Steak*	13 ⁹⁵
Ahi Tuna, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Classic Tuna Melt	10 ⁵⁰
house-made Tuna salad, cheddar cheese, and tomato on toasted white bread	
Jamaican Jerk Swordfish	13 ⁵⁰
grilled Swordfish, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Fried Walleye	12 ⁵⁰
fried Walleye, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
Fried Grouper	13 ⁹⁵
fried Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
Fried Lake Perch (when available)	13 ⁹⁵
fried Lake Perch, lettuce, tomato, onion, and tartar sauce on a kaiser roll	

MILWAUKEE FISH FRY

Half pound of hand breaded fresh fish,
served with fries and coleslaw

Cod Fry	12 ⁵⁰
Jumbo Shrimp Fry	15 ⁵⁰
Walleye Fry	14 ⁹⁵
Grouper Fry	16 ⁹⁵
Catfish Fry	12 ⁹⁵
Lake Perch Fry (when available)	16 ⁹⁵

BAJA FISH TACOS

Two tacos served on flour tortillas with a lime cilantro cabbage, chipotle crema, topped with queso fresco, pickled red onion, and served with chips and a pickle

Substitute fries for 2⁰⁰ more

Fried Grouper Cheeks	10 ⁹⁵
Grilled Shrimp	10 ⁹⁵
Fried Surf Clams	10 ⁹⁵

ST. PAUL'S FAMOUS GRILLED FISH DINNERS

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

Parmesan Breaded Calamari Steak	15 ⁹⁵
Alaskan Halibut (GF)	25 ⁹⁵
Tilapia (GF)	14 ⁹⁵
Swordfish (GF)	20 ⁹⁵
Ahi Tuna* (GF)	23 ⁹⁵
Jumbo Shrimp (GF)	18 ⁵⁰
Pan Fried Catfish	15 ⁹⁵
Chilean Sea Bass (GF)	29 ⁹⁵
Atlantic Salmon (GF)	17 ⁹⁵
Pan Fried Walleye	17 ⁹⁵
Mahi Mahi (GF)	18 ⁵⁰
Red Grouper (GF)	24 ⁹⁵
Seasonal Salmon (GF)	24 ⁹⁵

SPECIALTIES

New England Style Lobster Boil (GF)	26 ⁹⁵
one pound whole Maine lobster served with corn, red potatoes, and drawn butter	
New England Style King Crab Boil (GF)	39 ⁹⁵
one pound of Alaskan King Crab legs served with corn, red potatoes, and drawn butter	
New England Style Snow Crab Boil (GF)	24 ⁹⁵
over a pound of Snow Crab legs served with corn, red potatoes, and drawn butter	
Scallop Dinner (GF)	26 ⁹⁵
pan seared jumbo dry pack scallops served with jasmine rice, sautéed vegetables, with your choice of beurre blanc or fruit salsa	
Bouillabaisse (GF) ^{without bread}	21 ⁹⁵
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread	

2⁰⁰ Plate Splitting Fee

20% gratuity added to parties of 5 or more

*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.