



STARTERS

Bay Scallop Bites panko breaded Bay Scallops served with a side of siracha mayo	8 ⁹⁵
Buffalo Grouper Cheeks breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing	11 ⁹⁵
Fried Surf Clam Strips fresh surf clams breaded to order	11 ⁹⁵
Cajun BBQ Shrimp jumbo sauteed shrimp in cajun spiced butter sauce	10 ⁹⁵
Crab Cake made with Maryland Blue Crab meat and served with remoulade	11 ⁵⁰
Fried Calamari hand breaded to order	11 ⁹⁵
Fried Oysters fresh shucked Virginia oysters hand breaded to order	11 ⁹⁵
Steamed Clams (GF) without bread seasonal clams steamed in white wine, fennel, cream, and garlic	12 ⁹⁵
Steamed PEI Mussels (GF) without bread fresh Prince Edward Island mussels steamed in white wine, fennel, cream, and garlic	10 ⁹⁵
Shark Bites (GF) marinated and grilled Swordfish skewer served with buerre blanc	10 ⁹⁵
Calamari Steak parmesan breaded and served over crimini mushrooms and buerre blanc	12 ⁹⁵
Oysters Rockefeller (GF) Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur	3 ⁵⁰ /ea
Hot Peel n' Eat Shrimp (GF) steamed shell-on Gulf shrimp tossed in herbed Old Bay butter	10 ⁹⁵
Peruvian Scallops baked on the half shell with panko, parmesan cheese, roasted red pepper, fennel, and shallot	3 ⁵⁰ /ea
Salmon Crack (GF) smoked sweet salmon jerky, try not to get hooked!	11 ⁹⁵
Lobster Tail on a Stick (GF) 3 oz cold poached cold water lobster tail	7 ⁵⁰
Shrimp Cocktail (GF)	One Pound 15 ⁹⁵ Half Pound 8 ⁵⁰

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

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

Arugula Beet (GF)	10 ⁹⁵
arugula, roasted beet, shaved fennel, goat cheese, pepitas, served with a white balsamic vinaigrette	
Caesar* (GF) without crouton	9 ⁹⁵
romaine, crouton, parmesan, served with our house caesar dressing	
Chopped Salad (GF)	10 ⁹⁵
romaine, assorted greens, tomato, bacon, scallion, olives, parmesan, served with a white balsamic vinaigrette	

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

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

SANDWICHES

Served with chips and a pickle
Substitute fries for 2⁰⁰ 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	
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	
Blackened Grouper	13 ⁹⁵
blackened 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	
The Burger*	10 ⁹⁵
half pound fresh beef patty, sharp Wisconsin cheddar, lettuce, tomato, onion, on a fresh toasted bun	

ST. PAUL'S FAMOUS GRILLED FISH DINNERS

Served grilled or blackened with jasmine rice, sautéed vegetables, with your choice of 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
Pan Seared Scallops (GF)	26 ⁹⁵

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

SPECIALTIES

Lobster Roll (GF) without bread	20 ⁵⁰	New England Style Lobster Boil (GF)	26 ⁹⁵
St. Paul's famous, bestselling Lobster Roll a butter toasted brioche split top bun stuffed with Lobster salad, served with fries and coleslaw		one pound whole Maine lobster served with corn, red potatoes, and drawn butter	
Bouillabaisse (GF) without bread	26 ⁹⁵	New England Style King Crab Boil (GF)	39 ⁹⁵
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread		one pound of Alaskan King Crab legs served with corn, red potatoes, and drawn butter	
New England Style Seafood Boil (GF)	49 ⁹⁵	New England Style Snow Crab Boil (GF)	24 ⁹⁵
one pound whole Lobster, Alaskan King Crab pieces, sausage, shrimp, clams, and mussels, served with red potatoes, corn, and drawn butter		over a pound of Snow Crab legs served with corn, red potatoes, and drawn butter	
		Lobster Mac & Cheese	25 ⁹⁵
		huge chunks of lobster meat tossed with cavatappi pasta in a gruyere and fontina cream sauce	

*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.