**SOUPS**

<table>
<thead>
<tr>
<th></th>
<th>cup</th>
<th>bowl</th>
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</thead>
<tbody>
<tr>
<td>Shrimp and Sausage Gumbo</td>
<td>$4.50</td>
<td>$6.95</td>
</tr>
<tr>
<td>New England Clam Chowder</td>
<td>$4.50</td>
<td>$6.95</td>
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<tr>
<td>Lobster Bisque</td>
<td>$4.50</td>
<td>$6.95</td>
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</tbody>
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**STARTERS**

- **Bay Scallop Bites**
  panko breaded Bay Scallops served with a side of siracha mayo
  $10.95

- **Buffalo Grouper Cheeks**
  breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing
  $13.95

- **Fried Surf Clam Strips**
  fresh surf clams breaded to order
  $12.95

- **Cajun BBQ Shrimp**
  jumbo sauteed shrimp in cajun spiced butter sauce
  $11.95

- **Crab Cake**
  made with Maryland Blue Crab meat and served with remoulade
  $12.95

- **Fried Calamari**
  hand breaded to order
  $12.95

- **Fried Oysters**
  fresh shucked Virginia oysters hand breaded to order
  $12.95

- **Steamed Clams**
  seasonal clams steamed in white wine, fennel, cream, and garlic
  $12.95

- **Steamed PEI Mussels**
  fresh Prince Edward Island mussels steamed in white wine, fennel, cream, and garlic
  $11.95

- **Shark Bites**
  marinated and grilled Swordfish skewer served with buerre blanc
  $10.95

- **Calamari Steak**
  parmesan breaded and served over crimini mushrooms and buerre blanc
  $13.95

- **Oysters Rockefeller**
  Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur
  $11.95

- **Hot Peel n’ Eat Shrimp**
  steamed shell-on Gulf shrimp tossed in herbed Old Bay butter
  $12.95

- **Salmon Crack**
  smoked sweet salmon jerky, try not to get hooked!
  $7.50

- **Lobster Tail on a Stick**
  3 oz cold poached cold water lobster tail
  $16.95

**SALADS**

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<tbody>
<tr>
<td><strong>Arugula Beet</strong></td>
<td>$11.95</td>
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<tr>
<td>arugula, roasted beet, shaved fennel, goat cheese, pepitas, served with a white balsamic vinaigrette</td>
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<tr>
<td><strong>Caesar</strong></td>
<td>$10.95</td>
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<tr>
<td>romaine, crouton, parmesan, served with our house caesar dressing</td>
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<tr>
<td><strong>Chopped Salad</strong></td>
<td>$11.95</td>
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<tr>
<td>romaine, assorted greens, tomato, bacon, scallion, olives, parmesan, served with a white balsamic vinaigrette</td>
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**PO’ BOYS**

- Hoagie roll with lettuce, tomato, remoulade and served with chips and a pickle
  Add fish or lobster salad for an additional charge
  $16.95

- **Grilled Salmon**
  $8.00
  $18.00

- **Grilled Shrimp**
  $8.00
  $18.00

- **Lobster Salad**
  $18.00

**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 $2.00 more

- **Fried Grouper Cheeks**
  $11.95

- **Grilled Shrimp**
  $11.95

- **Fried Surf Clams**
  $11.95

**EAST COAST ROLLS**

- St. Paul’s famous, bestselling East Coast Roll - a butter toasted brioche split top bun stuffed with cold Lobster or Crab salad and served with fries and coleslaw

- **Maine Lobster Roll**
  $21.50
  without bread

- **Alaskan Crab Roll**
  $18.95
  without bread
SANDWICHES
Served with chips and a pickle Substitute fries for $2.00 more

Grilled Salmon 13.95
Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll

Blackened Salmon 13.95
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 13.95
grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll

Grilled Tuna Steak* 14.95
Ahi Tuna, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll

Classic Tuna Melt 11.95
house-made Tuna salad, cheddar cheese, and tomato on toasted white bread

Jamaican Jerk Swordfish 13.95
grilled Swordfish, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll

Fried Walleye 13.95
fried Walleye, lettuce, tomato, onion, and tartar sauce on a kaiser roll

Fried Grouper 14.95
fried Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll

Blackened Grouper 14.95
blackened Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll

Fried Lake Perch (when available) 14.95
fried Lake Perch, lettuce, tomato, onion, and tartar sauce on a kaiser roll

The Burger* 11.95
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

Alaskan Halibut 25.95

Swordfish 21.95

Ahi Tuna* 24.95

Jumbo Shrimp 19.95

Pan Fried Catfish 16.95

Chilean Sea Bass 29.95

Atlantic Salmon 18.95

Pan Fried Walleye 18.95

Mahi Mahi 19.95

Red Grouper 25.95

Seasonal Salmon 24.95

Pan Seared Scallops 26.95

SPECIALTIES

Sole Piccata 22.95
lightly pan fried sole fillet with a sauce of white wine, garlic, capers, lemon, and butter. Served with jasmine rice and sautéed vegetables

Parmesan Breaded Calamari Steak 16.95
parmesan breaded and served over crimini mushrooms and beurre blanc. served with jasmine rice and sautéed vegetables

Lobster Mac & Cheese 25.95
huge chunks of lobster meat tossed with cavatappi pasta in a gruyere and fontina cream sauce

Bouillabaisse 26.95
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread

New England Style Lobster Boil 26.95
one pound whole Maine lobster served with corn, red potatoes, and drawn butter

New England Style King Crab Boil 39.95
one pound of Alaskan King Crab legs served with corn, red potatoes, and drawn butter

New England Style Snow Crab Boil 24.95
over a pound of Snow Crab legs served with corn, red potatoes, and drawn butter

New England Style Seafood Boil 49.95
one pound whole Lobster, Alaskan King Crab pieces, sausage, shrimp, clams, and mussels served with red potatoes, corn, and drawn butter

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

Cod Fry 13.95

Jumbo Shrimp Fry 15.95

Walleye Fry 15.95

Grouper Fry 17.95

Catfish Fry 13.95

Lake Perch Fry (when available) 17.95

20% gratuity added to parties of 8 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.