

# FRESH OYSTERS on the half shell\*

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



## STARTERS

- Oyster Shooters\*** 3<sup>00</sup>/ea  
Fresh shucked Blue Point Oyster served in a shot glass with our house Bloody Mary mix, alongside a Schlitz chaser!
- Buffalo Grouper Cheeks** 13<sup>95</sup>  
breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing
- Fried Surf Clam Strips** 11<sup>95</sup>  
fresh surf clams breaded to order
- Cajun BBQ Shrimp** 10<sup>95</sup>  
shell-on sauteed shrimp in cajun spiced butter sauce
- Crab Cake** 11<sup>50</sup>  
made with Maryland Blue Crab meat and served with remoulade
- Fried Calamari** 12<sup>95</sup>  
hand breaded to order
- Fried Oysters** 12<sup>95</sup>  
fresh shucked Virginia oysters hand breaded to order
- Steamed Clams** (GF) without bread 12<sup>95</sup>  
seasonal clams steamed in white wine, butter, and garlic
- Steamed PEI Mussels** (GF) without bread 11<sup>95</sup>  
fresh Prince Edward Island mussels steamed in white wine, butter, and garlic
- Shark Bites** (GF) 10<sup>95</sup>  
marinated and grilled Swordfish skewer served with buerre blanc
- Calamari Steak** 12<sup>95</sup>  
parmesan breaded and served over crimini mushrooms and buerre blanc
- Oysters Rockefeller** (GF) 3<sup>50</sup>/ea  
Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur
- Hot Peel n' Eat Shrimp** (GF) 11<sup>95</sup>  
steamed shell-on Gulf shrimp tossed in herbed Old Bay butter
- Bayview Herring** (GF) 6<sup>95</sup>  
your choice of wine or cream sauce
- Salmon Crack** (GF) 13<sup>95</sup>  
smoked sweet salmon jerky, try not to get hooked!
- Lobster Tail on a Stick** (GF) 7<sup>50</sup>  
3 oz cold poached cold water lobster tail
- Shrimp Cocktail** (GF) 15<sup>95</sup>  
One Pound 8<sup>50</sup>  
Half Pound

## SOUPS

	cup	bowl
Shrimp and Sausage Gumbo	4 <sup>50</sup>	6 <sup>50</sup>
New England Clam Chowder	4 <sup>50</sup>	6 <sup>50</sup>
Lobster Bisque	4 <sup>50</sup>	6 <sup>50</sup>

## SALADS

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

Grilled Salmon	8 <sup>00</sup>	Ahi Tuna*	10 <sup>00</sup>
Grilled Shrimp	8 <sup>00</sup>	Lobster Salad	18 <sup>00</sup>
Fried Calamari	7 <sup>00</sup>		

- Mixed Green** (GF) 6<sup>95</sup>  
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette
- Caesar\*** (GF) 9<sup>95</sup>  
romaine, crouton, parmesan, with our house Caesar dressing
- Poached Salmon** (GF) 15<sup>95</sup>  
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 2<sup>00</sup> more

Clam Digger	12 <sup>95</sup>
Fried Shrimp	12 <sup>95</sup>
Blackened Catfish	12 <sup>95</sup>
Fried Catfish	12 <sup>95</sup>
Fried Oyster	12 <sup>95</sup>

## 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<sup>00</sup> more

Fried Grouper Cheeks	11 <sup>95</sup>
Grilled Shrimp	11 <sup>95</sup>
Fried Surf Clams	11 <sup>95</sup>

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## SANDWICHES

Served with chips and a pickle  
Substitute fries for 2.00 more

<b>Grilled Salmon</b>	<b>13<sup>50</sup></b>
Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
<b>Blackened Salmon</b>	<b>13<sup>50</sup></b>
blackened Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
<b>Salmon Rockefeller</b>	<b>14<sup>50</sup></b>
grilled Atlantic Salmon topped with spinach, bacon, fennel, cream, and tomato on a kaiser roll	
<b>Crab Cake</b>	<b>13<sup>95</sup></b>
house-made crab cake, lettuce, tomato, onion, and remoulade on a kaiser roll	
<b>Peri Peri Mahi Mahi</b>	<b>12<sup>95</sup></b>
grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
<b>Grilled Tuna Steak*</b>	<b>13<sup>95</sup></b>
Ahi Tuna, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
<b>Classic Tuna Melt</b>	<b>11<sup>50</sup></b>
house-made Tuna salad, cheddar cheese, and tomato on toasted white bread	
<b>Jamaican Jerk Swordfish</b>	<b>13<sup>50</sup></b>
grilled Swordfish, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
<b>Fried Walleye</b>	<b>12<sup>95</sup></b>
fried Walleye, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
<b>Fried Grouper</b>	<b>14<sup>95</sup></b>
fried Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
<b>Fried Lake Perch (when available)</b>	<b>13<sup>95</sup></b>
fried Lake Perch, lettuce, tomato, onion, and tartar sauce on a kaiser roll	

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## MILWAUKEE FISH FRY

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

<b>Cod Fry</b>	<b>12<sup>50</sup></b>
<b>Jumbo Shrimp Fry</b>	<b>15<sup>50</sup></b>
<b>Walleye Fry</b>	<b>14<sup>95</sup></b>
<b>Grouper Fry</b>	<b>20<sup>95</sup></b>
<b>Catfish Fry</b>	<b>13<sup>95</sup></b>
<b>Lake Perch Fry (when available)</b>	<b>16<sup>95</sup></b>

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

\*consuming undercooked meats, seafoods, or shellfish may increase your risk of foodborne illness

2<sup>00</sup> Plate Splitting Fee

20% service charge to parties of 5 or more as gratuity for your server

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## ST. PAUL'S 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

<b>Maine Lobster Roll</b>	<b>GF</b> without bread	<b>21<sup>95</sup></b>
<b>Alaskan Crab Roll</b>	<b>GF</b> without bread	<b>17<sup>95</sup></b>

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## 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

<b>Alaskan Halibut</b>	<b>GF</b>	<b>25<sup>95</sup></b>
<b>Swordfish</b>	<b>GF</b>	<b>20<sup>95</sup></b>
<b>Ahi Tuna*</b>	<b>GF</b>	<b>23<sup>95</sup></b>
<b>Jumbo Shrimp</b>	<b>GF</b>	<b>18<sup>50</sup></b>
<b>Pan Fried Catfish</b>		<b>16<sup>95</sup></b>
<b>Chilean Sea Bass</b>	<b>GF</b>	<b>29<sup>95</sup></b>
<b>Atlantic Salmon</b>	<b>GF</b>	<b>17<sup>95</sup></b>
<b>Pan Fried Walleye</b>		<b>17<sup>95</sup></b>
<b>Mahi Mahi</b>	<b>GF</b>	<b>18<sup>50</sup></b>
<b>Red Grouper</b>	<b>GF</b>	<b>24<sup>95</sup></b>
<b>Seasonal Salmon</b>	<b>GF</b>	<b>24<sup>95</sup></b>

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## SPECIALTIES

<b>Sole Piccata</b>		<b>21<sup>95</sup></b>
lightly pan fried sole fillet with a sauce of white wine, garlic, capers, lemon, and butter. Served with jasmine rice and sautéed vegetables		
<b>Parmesan Breaded Calamari Steak</b>		<b>15<sup>95</sup></b>
parmesan breaded and served over crimini mushrooms and burre blanc, served with jasmine rice and sautéed vegetables		
<b>New England Style Lobster Boil</b>	<b>GF</b>	<b>26<sup>95</sup></b>
one pound whole Maine lobster seasoned with Old Bay and served with corn, red potatoes, and drawn butter		
<b>New England Style King Crab Boil</b>	<b>GF</b>	<b>39<sup>95</sup></b>
one pound of Alaskan King Crab legs seasoned with Old Bay and served with corn, red potatoes, and drawn butter		
<b>New England Style Snow Crab Boil</b>	<b>GF</b>	<b>24<sup>95</sup></b>
over a pound of Snow Crab legs seasoned with Old Bay and served with corn, red potatoes, and drawn butter		
<b>Scallop Dinner</b>	<b>GF</b>	<b>26<sup>95</sup></b>
pan seared jumbo dry pack scallops served with jasmine rice, sautéed vegetables, with your choice of beurre blanc or fruit salsa		
<b>Bouillabaisse</b>	<b>GF</b> without bread	<b>21<sup>95</sup></b>
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread		