



## SOUPS

	cup	bowl
Shrimp and Sausage Gumbo	4 <sup>50</sup>	6 <sup>95</sup>
New England Clam Chowder	4 <sup>50</sup>	6 <sup>95</sup>
Lobster Bisque	4 <sup>50</sup>	6 <sup>95</sup>

## STARTERS

<b>Bay Scallop Bites</b> panko breaded Bay Scallops served with a side of siracha mayo	10 <sup>95</sup>
<b>Buffalo Grouper Cheeks</b> breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing	13 <sup>95</sup>
<b>Fried Surf Clam Strips</b> fresh surf clams breaded to order	12 <sup>95</sup>
<b>Cajun BBQ Shrimp</b> jumbo sauteed shrimp in cajun spiced butter sauce	11 <sup>95</sup>
<b>Crab Cake</b> made with Maryland Blue Crab meat and served with remoulade	11 <sup>50</sup>
<b>Fried Calamari</b> hand breaded to order	12 <sup>95</sup>
<b>Fried Oysters</b> fresh shucked Virginia oysters hand breaded to order	12 <sup>95</sup>
<b>Steamed Clams</b> (GF) without bread seasonal clams steamed in white wine, fennel, cream, and garlic	12 <sup>95</sup>
<b>Steamed PEI Mussels</b> (GF) without bread fresh Prince Edward Island mussels steamed in white wine, fennel, cream, and garlic	11 <sup>95</sup>
<b>Shark Bites</b> (GF) marinated and grilled Swordfish skewer served with buerre blanc	10 <sup>95</sup>
<b>Calamari Steak</b> parmesan breaded and served over crimini mushrooms and buerre blanc	13 <sup>95</sup>
<b>Oysters Rockefeller</b> (GF) Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur	3 <sup>50</sup> /ea
<b>Hot Peel n' Eat Shrimp</b> (GF) steamed shell-on Gulf shrimp tossed in herbed Old Bay butter	11 <sup>95</sup>
<b>Salmon Crack</b> (GF) smoked sweet salmon jerky, try not to get hooked!	12 <sup>95</sup>
<b>Lobster Tail on a Stick</b> (GF) 3 oz cold poached cold water lobster tail	7 <sup>50</sup>
<b>Shrimp Cocktail</b> (GF)	One Pound 16 <sup>95</sup> Half Pound 9 <sup>50</sup>

## SALADS

<b>Arugula Beet</b> (GF) arugula, roasted beet, shaved fennel, goat cheese, pepitas, served with a white balsamic vinaigrette	11 <sup>95</sup>
<b>Caesar*</b> (GF) without crouton romaine, crouton, parmesan, served with our house caesar dressing	10 <sup>95</sup>
<b>Chopped Salad</b> (GF) romaine, assorted greens, tomato, bacon, scallion, olives, parmesan, served with a white balsamic vinaigrette	11 <sup>95</sup>

Add 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>

## 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	13 <sup>95</sup>
Fried Shrimp	13 <sup>95</sup>
Blackened Catfish	13 <sup>95</sup>
Fried Oyster	13 <sup>95</sup>
Fried Catfish	13 <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>

## 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	(GF) without bread	21 <sup>50</sup>
Alaskan Crab Roll	(GF) without bread	18 <sup>95</sup>

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## SANDWICHES

Served with chips and a pickle  
Substitute fries for 2<sup>00</sup> more

<b>Grilled Salmon</b>	13 <sup>95</sup>
Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
<b>Blackened Salmon</b>	13 <sup>95</sup>
blackened Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
<b>Crab Cake</b>	13 <sup>95</sup>
house-made crab cake, lettuce, tomato, onion, and remoulade on a kaiser roll	
<b>Peri Peri Mahi Mahi</b>	13 <sup>95</sup>
grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
<b>Grilled Tuna Steak*</b>	14 <sup>95</sup>
Ahi Tuna, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
<b>Classic Tuna Melt</b>	11 <sup>95</sup>
house-made Tuna salad, cheddar cheese, and tomato on toasted white bread	
<b>Jamaican Jerk Swordfish</b>	13 <sup>95</sup>
grilled Swordfish, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
<b>Fried Walleye</b>	13 <sup>95</sup>
fried Walleye, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
<b>Fried Grouper</b>	14 <sup>95</sup>
fried Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
<b>Blackened Grouper</b>	14 <sup>95</sup>
blackened Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
<b>Fried Lake Perch (when available)</b>	14 <sup>95</sup>
fried Lake Perch, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
<b>The Burger*</b>	11 <sup>95</sup>
half pound fresh beef patty, sharp Wisconsin cheddar, lettuce, tomato, onion, on a fresh toasted bun	

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## MILWAUKEE FISH FRY

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

<b>Cod Fry</b>	13 <sup>95</sup>
<b>Jumbo Shrimp Fry</b>	15 <sup>95</sup>
<b>Walleye Fry</b>	15 <sup>95</sup>
<b>Grouper Fry</b>	20 <sup>95</sup>
<b>Catfish Fry</b>	13 <sup>95</sup>
<b>Lake Perch Fry (when available)</b>	17 <sup>95</sup>

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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>	ⓄGF	25 <sup>95</sup>
<b>Swordfish</b>	ⓄGF	21 <sup>95</sup>
<b>Ahi Tuna*</b>	ⓄGF	24 <sup>95</sup>
<b>Jumbo Shrimp</b>	ⓄGF	19 <sup>95</sup>
<b>Pan Fried Catfish</b>		16 <sup>95</sup>
<b>Chilean Sea Bass</b>	ⓄGF	29 <sup>95</sup>
<b>Atlantic Salmon</b>	ⓄGF	18 <sup>95</sup>
<b>Pan Fried Walleye</b>		18 <sup>95</sup>
<b>Mahi Mahi</b>	ⓄGF	19 <sup>95</sup>
<b>Red Grouper</b>	ⓄGF	25 <sup>95</sup>
<b>Seasonal Salmon</b>	ⓄGF	24 <sup>95</sup>
<b>Pan Seared Scallops</b>	ⓄGF	26 <sup>95</sup>

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## SPECIALTIES

<b>Sole Piccata</b>		22 <sup>95</sup>
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>		16 <sup>95</sup>
parmesan breaded and served over crimini mushrooms and buerre blanc, served with jasmine rice and sautéed vegetables		
<b>Lobster Mac &amp; Cheese</b>		25 <sup>95</sup>
huge chunks of lobster meat tossed with cavatappi pasta in a gruyere and fontina cream sauce		
<b>Bouillabaisse</b>	ⓄGF without bread	26 <sup>95</sup>
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread		
<b>New England Style Lobster Boil</b>	ⓄGF	26 <sup>95</sup>
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>	ⓄGF	39 <sup>95</sup>
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>	ⓄGF	24 <sup>95</sup>
over a pound of Snow Crab legs seasoned with Old Bay and served with corn, red potatoes, and drawn butter		
<b>New England Style Seafood Boil</b>	ⓄGF	49 <sup>95</sup>
one pound whole Lobster, Alaskan King Crab pieces, sausage, shrimp, clams, and mussels, seasoned with Old Bay and served with red potatoes, corn, and drawn butter		

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20% service 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.