

FRESH OYSTERS on the half shell*

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



STARTERS

- Oyster Shooters*** 3⁰⁰/ea
Fresh shucked Blue Point Oyster served in a shot glass with our house Bloody Mary mix, alongside a Schlitz chaser!
- Buffalo Grouper Cheeks** 14⁹⁵
breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing
- Fried Surf Clam Strips** 12⁹⁵
fresh surf clams breaded to order
- Cajun BBQ Shrimp** 12⁹⁵
shell-on sauteed shrimp in cajun spiced butter sauce
- Crab Cake** 12⁵⁰
made with Maryland Blue Crab meat and served with remoulade
- Fried Calamari** 13⁹⁵
hand breaded to order
- Fried Oysters** 13⁹⁵
fresh shucked Virginia oysters hand breaded to order
- Steamed Clams** 13⁹⁵ (GF) without bread
seasonal clams steamed in white wine, butter, and garlic
- Steamed PEI Mussels** 12⁹⁵ (GF) without bread
fresh Prince Edward Island mussels steamed in white wine, butter, and garlic
- Shark Bites** 11⁹⁵ (GF)
marinated and grilled Swordfish skewer served with buerre blanc
- Calamari Steak** 13⁹⁵
parmesan breaded and served over crimini mushrooms and buerre blanc
- Oysters Rockefeller** 3⁵⁰/ea (GF)
Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur
- Hot Peel n' Eat Shrimp** 12⁹⁵ (GF)
steamed shell-on Gulf shrimp tossed in herbed Old Bay butter
- Bayview Herring** 7⁹⁵ (GF)
your choice of wine or cream sauce
- Salmon Crack** 14⁹⁵ (GF)
smoked sweet salmon jerky, try not to get hooked!
- Lobster Tail on a Stick** 8⁵⁰ (GF)
3 oz cold poached cold water lobster tail
- Shrimp Cocktail** 16⁹⁵ (GF)
One Pound 16⁹⁵
Half Pound 9⁵⁰

SOUPS

	cup	bowl
Shrimp and Sausage Gumbo	4 ⁹⁵	7 ⁵⁰
New England Clam Chowder	4 ⁹⁵	7 ⁵⁰
Lobster Bisque	4 ⁹⁵	7 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	8 ⁰⁰		

- Mixed Green** 7⁹⁵ (GF)
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette
- Caesar*** 10⁹⁵ (GF)
romaine, crouton, parmesan, with our house Caesar dressing
- Poached Salmon** 16⁹⁵ (GF)
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 2⁵⁰ more

Clam Digger	13 ⁹⁵
Fried Shrimp	13 ⁹⁵
Blackened Catfish	13 ⁹⁵
Fried Catfish	13 ⁹⁵
Fried Oyster	13 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 2⁵⁰ more

Fried Grouper Cheeks	12 ⁹⁵
Grilled Shrimp	12 ⁹⁵
Fried Surf Clams	12 ⁹⁵

SANDWICHES

Served with chips and a pickle
Substitute fries for 2.50 more

Grilled Salmon	13⁹⁵
Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
Blackened Salmon	13⁹⁵
blackened Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
Salmon Rockefeller	14⁹⁵
grilled Atlantic Salmon topped with spinach, bacon, fennel, cream, and tomato on a kaiser roll	
Crab Cake	13⁹⁵
house-made crab cake, lettuce, tomato, onion, and remoulade on a kaiser roll	
Peri Peri Mahi Mahi	13⁹⁵
grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Grilled Tuna Steak*	14⁹⁵
Ahi Tuna, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Classic Tuna Melt	12⁹⁵
house-made Tuna salad, cheddar cheese, and tomato on toasted white bread	
Jamaican Jerk Swordfish	14⁹⁵
grilled Swordfish, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Fried Walleye	13⁹⁵
fried Walleye, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
Fried Grouper	15⁹⁵
fried Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
Fried Lake Perch (when available)	14⁹⁵
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	13⁹⁵
Jumbo Shrimp Fry	15⁹⁵
Walleye Fry	15⁹⁵
Grouper Fry	21⁹⁵
Catfish Fry	14⁹⁵
Lake Perch Fry (when available)	17⁹⁵

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

2⁰⁰ Plate Splitting Fee

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

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

Maine Lobster Roll	GF without bread	22⁹⁵
Alaskan Crab Roll	GF without bread	19⁹⁵

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	GF	25⁹⁵
Swordfish	GF	21⁹⁵
Ahi Tuna*	GF	24⁹⁵
Jumbo Shrimp	GF	18⁵⁰
Pan Fried Catfish		16⁹⁵
Chilean Sea Bass	GF	29⁹⁵
Atlantic Salmon	GF	18⁹⁵
Pan Fried Walleye		18⁹⁵
Pan Fried Mahi Mahi		18⁹⁵
Pan Fried Red Grouper		25⁹⁵
Seasonal Salmon	GF	24⁹⁵

SPECIALTIES

Sole Piccata		23⁹⁵
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		17⁹⁵
parmesan breaded and served over crimini mushrooms and beurre blanc, served with jasmine rice and sautéed vegetables		
New England Style Lobster Boil	GF	29⁹⁵
one pound whole Maine lobster seasoned with Old Bay and served with corn, red potatoes, and drawn butter		
New England Style King Crab Boil	GF	49⁹⁵
one pound of Alaskan King Crab legs seasoned with Old Bay and served with corn, red potatoes, and drawn butter		
New England Style Snow Crab Boil	GF	28⁹⁵
over a pound of Snow Crab legs seasoned with Old Bay and served with corn, red potatoes, and drawn butter		
Scallop Dinner	GF	26⁹⁵
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	21⁹⁵
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread		