

FRESH OYSTERS on the half shell*

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



STARTERS

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

SOUPS

	cup	bowl
Shrimp and Sausage Gumbo	4 ⁵⁰	6 ⁵⁰
New England Clam Chowder	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 ceasar 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 1⁰⁰ 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 1⁰⁰ 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 1.00 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 sliced 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	

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

EAST COAST ROLLS

Served with fries and coleslaw

Lobster Roll (GF) without bread	20 ⁵⁰
St. Paul's famous, bestselling Lobster Roll a butter toasted brioche split top bun stuffed with Lobster salad	
King Crab Roll (GF) without bread	17 ⁵⁰
butter toasted brioche split top bun stuffed with King Crab salad	

ST. PAUL'S FAMOUS GRILLED FISH DINNERS

Served grilled or blackened with jasmine rice,
sautéed vegetables, with your choice of buerre
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

SPECIALTIES

New England Style Lobster Boil (GF)	26 ⁹⁵
one pound whole Maine lobster served with corn, red potatoes, and drawn butter	
New England Style King Crab Boil (GF)	49 ⁹⁵
one pound of Alaskan King Crab legs served with corn, red potatoes, and drawn butter	
New England Style Dungeness Crab Boil (GF)	29 ⁹⁵
over a pound of Dungeness Crab legs served with corn, red potatoes, and drawn butter	
New England Style Seafood Boil (GF)	44 ⁹⁵
one pound whole Lobster, Alaskan King Crab leg, sausage, shrimp, clams, and mussels, served with red potatoes, corn, and drawn butter	
Bouillabaisse (GF) without bread	26 ⁹⁵
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side or toasted french bread	

*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.