

# FRESH OYSTERS on the half shell\*

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



## STARTERS

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

## SOUPS

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

## SALADS

<b>Mixed Green</b> (GF)	5 <sup>95</sup>				
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette					
<b>Caesar*</b> (GF)	8 <sup>95</sup>				
romaine, crouton, parmesan, with our house Caesar dressing					
<table border="0"> <tr> <td>Grilled Shrimp + 8<sup>00</sup></td> <td>Ahi Tuna* + 9<sup>00</sup></td> </tr> <tr> <td>Fried Calamari + 7<sup>00</sup></td> <td>Grilled Salmon + 8<sup>00</sup></td> </tr> </table>		Grilled Shrimp + 8 <sup>00</sup>	Ahi Tuna* + 9 <sup>00</sup>	Fried Calamari + 7 <sup>00</sup>	Grilled Salmon + 8 <sup>00</sup>
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Fried Calamari + 7 <sup>00</sup>	Grilled Salmon + 8 <sup>00</sup>				
<b>Poached Salmon</b> (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

<b>Hoagie roll with lettuce, tomato, remoulade and served with chips and a pickle</b>	
Substitute fries for 2 <sup>00</sup> more	
<b>Clam Digger</b>	12 <sup>50</sup>
<b>Fried Shrimp</b>	12 <sup>50</sup>
<b>Blackened Tilapia</b>	12 <sup>50</sup>
<b>Fried Oyster</b>	12 <sup>50</sup>
<b>Fried Catfish</b>	12 <sup>50</sup>

## BAJA FISH TACOS

<b>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</b>	
Substitute fries for 2 <sup>00</sup> more	
<b>Fried Grouper Cheeks</b>	10 <sup>95</sup>
<b>Grilled Shrimp</b>	10 <sup>95</sup>
<b>Fried Surf Clams</b>	10 <sup>95</sup>

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## SANDWICHES

Served with chips and a pickle  
Substitute fries for 2.00 more

<b>Grilled Salmon</b>	13 <sup>50</sup>
Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
<b>Blackened Salmon</b>	13 <sup>50</sup>
blackened Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
<b>Salmon Rockefeller</b>	14 <sup>50</sup>
grilled Atlantic Salmon topped with spinach, bacon, fennel, cream, and tomato 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>	12 <sup>95</sup>
grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
<b>Grilled Tuna Steak*</b>	13 <sup>95</sup>
Ahi Tuna, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
<b>Classic Tuna Melt</b>	10 <sup>50</sup>
house-made Tuna salad, cheddar cheese, and tomato on toasted white bread	
<b>Jamaican Jerk Swordfish</b>	13 <sup>50</sup>
grilled Swordfish, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
<b>Fried Walleye</b>	12 <sup>50</sup>
fried Walleye, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
<b>Fried Grouper</b>	13 <sup>95</sup>
fried Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
<b>Fried Lake Perch (when available)</b>	13 <sup>95</sup>
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>	12 <sup>50</sup>
<b>Jumbo Shrimp Fry</b>	15 <sup>50</sup>
<b>Walleye Fry</b>	14 <sup>95</sup>
<b>Grouper Fry</b>	16 <sup>95</sup>
<b>Catfish Fry</b>	12 <sup>95</sup>
<b>Lake Perch Fry (when available)</b>	16 <sup>95</sup>

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## EAST COAST ROLLS

Served with fries and coleslaw

<b>Lobster Roll</b> (GF) without bread	20 <sup>50</sup>
St. Paul's famous, bestselling Lobster Roll a butter toasted brioche split top bun stuffed with cold Lobster salad	
<b>Cajun Roll</b> (GF) without bread	16 <sup>50</sup>
butter toasted brioche split top bun stuffed with a cold cajun seasoned shrimp, crawfish, and crab salad	

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## ST. PAUL'S FAMOUS GRILLED FISH DINNERS

Served grilled or blackened with jasmine rice,  
sautéed vegetables, with your choice or beurre  
blanc or fruit salsa

<b>Parmesan Breaded Calamari Steak</b>	15 <sup>95</sup>
<b>Alaskan Halibut</b> (GF)	25 <sup>95</sup>
<b>Tilapia</b> (GF)	14 <sup>95</sup>
<b>Swordfish</b> (GF)	20 <sup>95</sup>
<b>Ahi Tuna*</b> (GF)	23 <sup>95</sup>
<b>Jumbo Shrimp</b> (GF)	18 <sup>50</sup>
<b>Pan Fried Catfish</b>	15 <sup>95</sup>
<b>Chilean Sea Bass</b> (GF)	29 <sup>95</sup>
<b>Atlantic Salmon</b> (GF)	17 <sup>95</sup>
<b>Pan Fried Walleye</b>	17 <sup>95</sup>
<b>Mahi Mahi</b> (GF)	18 <sup>50</sup>
<b>Red Grouper</b> (GF)	24 <sup>95</sup>
<b>Seasonal Salmon</b> (GF)	24 <sup>95</sup>

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## SPECIALTIES

<b>New England Style Lobster Boil</b> (GF)	26 <sup>95</sup>
one pound whole Maine lobster 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 served with corn, red potatoes, and drawn butter	
<b>New England Style Dungeness Crab Boil</b> (GF)	29 <sup>95</sup>
over a pound of Dungeness Crab legs served with corn, red potatoes, and drawn butter	
<b>Scallop Dinner</b> (GF)	26 <sup>95</sup>
pan seared jumbo dry pack scallops served with jasmine rice, sautéed vegetables, with your choice of beurre blanc or fruit salsa	
<b>Bouillabaisse</b> (GF) without bread	21 <sup>95</sup>
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread	

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

20% gratuity added to parties of 5 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.