

bowl 7<sup>50</sup> 7<sup>50</sup> 7<sup>50</sup>

## SOUPS

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

#### STARTERS

Bay Scallop Bites panko breaded Bay Scallops served	with a side	11 <sup>95</sup>
of siracha mayo Buffalo Grouper Cheeks breaded and fried, tossed in buffalo served with a side of celery and blu dressing		<b>14</b> 95
Fried Surf Clam Strips fresh surf clams breaded to order		13 <sup>95</sup>
Cajun BBQ Shrimp jumbo sauteed shrimp in cajun spic sauce	ed butter	<b>12</b> 95
Crab Cake made with Maryland Blue Crab mea served with remoulade	t and	<b>12</b> <sup>50</sup>
Fried Calamari hand breaded to order		13 <sup>95</sup>
Fried Oysters fresh shucked Virginia oysters hand order	breaded to	13 <sup>95</sup>
Steamed Clams GF without seasonal clams steamed in white w cream, and garlic	ine, fennel,	13 <sup>95</sup>
Steamed PEI Mussels (GF) withou fresh Prince Edward Island mussels white wine, fennel, cream, and garlin		12 <sup>95</sup>
Shark Bites (GF) marinated and grilled Swordfish ske served with buerre blanc		11 <sup>95</sup>
Calamari Steak parmesan breaded and served over mushrooms and buerre blanc	crimini	<b>14</b> <sup>95</sup>
Oysters Rockefeller Blue Point oyster topped with spina parmesan, bacon, fennel, cream, and liqueur		<b>3</b> <sup>50</sup> /ea
Hot Peel n' Eat Shrimp (F) steamed shell-on Gulf shrimp tossed Old Bay butter	d in herbed	12 <sup>95</sup>
Salmon Crack (GF) smoked sweet salmon jerky, try not hooked!	to get	<b>14</b> <sup>95</sup>
Lobster Tail on a Stick GF 3 oz cold poached cold water lobster	er tail	<b>8</b> <sup>50</sup>
Shrimp Cocktail	One Pound Half Pound	16 <sup>95</sup> 9 <sup>50</sup>

## SALADS

Arugula Beet arugula, roasted beet, shaved fennel, goat cheese, pepitas, served with a white balsamic viniagrette	12 <sup>95</sup>
Caesar* GF without crouton	11 <sup>95</sup>
romaine, crouton, parmesan, served with our house caesar dressing	
Chopped Salad 🐨	12 <sup>95</sup>
romaine, assorted greens, tomato, bacon, scallion, olives, parmesan, served with a white balsamic viniagrette	
Add fish or lobster salad for an additional ch	arge
Grilled Salmon 800 Abi Tuna* 10	00

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

# PO' BOYS

Hoagie roll with lettuce, tomato, remoulade and served with chips and a pickle Substitute fries for 2<sup>50</sup> more

Clam Digger	<b>14</b> 95
Fried Shrimp	<b>14</b> 95
Blackened Catfish	<b>14</b> <sup>95</sup>
Fried Oyster	<b>14</b> 95
Fried Catfish	<b>14</b> 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 2<sup>50</sup> more

Fried Grouper Cheeks	<b>12</b> 95
Grilled Shrimp	12 <sup>95</sup>
Fried Surf Clams	<b>12</b> 95

# 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	<b>22</b> <sup>95</sup>
Alaskan Crab Roll	GF without	<b>19</b> 95

#### **SANDWICHES**

#### Served with chips and a pickle Substitute fries for 2<sup>50</sup> more

Grilled Salmon	14 <sup>95</sup>
Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
Blackened Salmon	<b>14</b> 95
blackened Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
Crab Cake	<b>14</b> 95
house-made crab cake, lettuce, tomato, onion, and remoulade on a kaiser roll	
Peri Peri Mahi Mahi	<b>14</b> 95
grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Grilled Tuna Steak*	15 <sup>95</sup>
Ahi Tuna, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Classic Tuna Melt	12 <sup>95</sup>
house-made Tuna salad, cheddar cheese, and tomato on toasted white bread	
Jamaican Jerk Swordfish	<b>14</b> 95
grilled Swordfish, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Fried Walleye	<b>14</b> 95
fried Walleye, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
Fried Grouper	15 <sup>95</sup>
fried Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
Blackened Grouper	15 <sup>95</sup>
blackened Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
Fried Lake Perch (when available)	15 <sup>95</sup>
fried Lake Perch, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
The Burger*	<b>14</b> 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	<b>14</b> 95
Jumbo Shrimp Fry	15 <sup>95</sup>
Walleye Fry	<b>16</b> 95
Grouper Fry	<b>21</b> <sup>95</sup>
Catfish Fry	<b>14</b> 95
Lake Perch Fry (when available)	18 <sup>95</sup>

## 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	<b>25</b> 95
Swordfish GF	<b>21</b> <sup>95</sup>
Ahi Tuna* 🕞	<b>24</b> <sup>95</sup>
Jumbo Shrimp	<b>19</b> 95
Pan Fried Catfish	1 <b>7</b> <sup>95</sup>
Chilean Sea Bass 🐨	<b>29</b> 95
Atlantic Salmon GF	<b>19</b> 95
Pan Fried Walleye	<b>19</b> 95
Pan Fried Mahi Mahi	<b>20</b> 95
Pan Fried Red Grouper	<b>25</b> <sup>95</sup>
Seasonal Salmon GF	<b>24</b> <sup>95</sup>
Pan Seared Scallops	<b>26</b> <sup>95</sup>

### **SPECIALTIES**

Sole Piccata lightly pan fried sole fillet with a sauce of white wine, garlic, capers, lemon, and butter. Served with jasmine rice and sautéed vegetables	<b>24</b> <sup>95</sup>
Parmesan Breaded Calamari Steak parmesan breaded and served over crimini mushrooms and buerre blanc, served with jasmine rice and sautéed vegetables	17 <sup>95</sup>
Lobster Mac & Cheese huge chunks of lobster meat tossed with cavatappi pasta in a gruyere and fontina cream sauce	27 <sup>95</sup>
Bouillabaisse (F) without mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread	<b>26</b> <sup>95</sup>
New England Style Lobster Boil (GF) one pound whole Maine lobster seasoned with Old Bay and served with corn, red potatoes, and drawn butter	<b>29</b> <sup>95</sup>
New England Style Snow Crab Boil over a pound of Snow Crab legs seasoned with Old Bay and served with corn, red potatoes, and drawn butter	<b>30</b> 95
New England Style Seafood Boil (GF) 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	54 <sup>95</sup>

20% service gratuity added to parties of 8 or more

\*consuming undercooked meats, seafoods, or shellfish may increase your risk of foodbourne illness GF) Gluten Free. We are not a gluten free kitchen, cross contamination may occur.