

bowl 7⁵⁰ 7⁵⁰ 7⁵⁰

SOUPS

	cup
Shrimp and Sausage Gumbo	4 ⁵⁰
New England Clam Chowder	4 ⁵⁰
Lobster Bisque	4 ⁵⁰

STARTERS

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

SALADS

Arugula Beet arugula, roasted beet, shaved fennel, goat cheese, pepitas, served with a white balsamic viniagrette	12 ⁹⁵
Caesar* GF without crouton	11 ⁹⁵
romaine, crouton, parmesan, served with our house caesar dressing	
Chopped Salad 🐨	12 ⁹⁵
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	8 00	Ahi Tuna*	10 ⁰⁰
Grilled Shrimp	8 00	Lobster Salad	18 00
Tuna Salad	8 00	Fried Calamari	8 00

PO' BOYS

Hoagie roll with lettuce, tomato, remoulade and served with chips and a pickle Substitute fries for 2⁵⁰ more

Clam Digger	14 95
Fried Shrimp	14 95
Blackened Catfish	14 ⁹⁵
Fried Oyster	14 95
Fried Catfish	14 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

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	22 ⁹⁵
Alaskan Crab Roll	GF without	19 95

SANDWICHES

Served with chips and a pickle Substitute fries for 2⁵⁰ more

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

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

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	24 ⁹⁵
Parmesan Breaded Calamari Steak parmesan breaded and served over crimini mushrooms and buerre blanc, served with jasmine rice and sautéed vegetables	17 ⁹⁵
Lobster Mac & Cheese huge chunks of lobster meat tossed with cavatappi pasta in a gruyere and fontina cream sauce	27 ⁹⁵
Bouillabaisse (F) without mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread	26 ⁹⁵
New England Style Lobster Boil (GF) one pound whole Maine lobster seasoned with Old Bay and served with corn, red potatoes, and drawn butter	29 ⁹⁵
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	30 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 ⁹⁵

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.