

Paula's on Main

Appetizers

Shrimp Cocktail 13.95
chilled jumbo shrimp served with cocktail sauce

Maryland Crabcake 15.45
lightly seasoned and loaded with crab meat

Tuna Sashimi 14.95
sesame seared served with ginger, soy wasabi & Asian greens

Crispy Calamari 12.95
lightly fried, served with a side of marinara & lemon aioli

Raspberry & Goat Cheese Crostini 13.95
goat cheese crostini with raspberry chipotle glaze

Oysters 12.95
Fried -or- On The ½ Shell

Soups & Salads

Clam Chowder
Cup 3.95 Bowl 5.95

House Salad 6.50
with balsamic vinaigrette and bleu-cheese crumbles

Soup du Jour
Cup 3.95 Bowl 5.95

Caesar Salad 6.50
romaine & croutons with Caesar dressing & parmesan

Entrees

Almond Walleye – almond crusted Canadian Walleye with house tartar sauce & slaw 14.95

Jambalaya – shrimp, Andouille sausage and chicken in a highly seasoned rice 14.95

Whitefish – pan sautéed with lemon capers and grape tomatoes, served on balsamic greens 12.95

Blackened Salmon & bleu-cheese glaze – on scallion mashed potatoes and garnished with balsamic greens 14.95

Teriyaki Grilled Salmon – topped with flashed Asian slaw and served on jasmine rice 14.95

Grilled Scallops – on flashed spinach, with jalapeno tartar and chipotle sour crème 16.95

Baja Fish Tacos – blackened Tilapia in grilled soft corn tortillas with lettuce, avocado, white cheese, and fresh pico-di-gallo, served with sides of house made salsa and chipotle sour cream 14.95

Seafood Enchiladas – shrimp and bay scallops in corn tortillas with white queso sauce, pico-di-gallo, avocado and side of house-made salsa 15.95

Shrimp Combo – 3 almond and 3 coconut shrimp with dipping sauces & fresh fruit 14.95

Shrimp & Bay Scallop Scampi – with house herb garlic butter, tomatoes, fresh basil and pepper flakes 14.95

Panko Crusted Tuna – seared rare and served with flashed Asian veggies and Korean BBQ sauce 14.95

Fish & Chips – beer-battered tilapia and fries, served with tartar, malt vinegar and slaw 11.95

Thai Tilapia – crispy sesame crusted served with Thai tartar, fresh lime and cucumber slaw 12.95

Buttermilk Fried Blue Gill – served with Cape Cod tartar and slaw 14.95

Chicken Marsala – pan sautéed with marsala, mushrooms and tomatoes, served over angel hair pasta 13.95

Veggie Pasta – pasta with seasonal vegetables, fresh basil and crumbled goat cheese 11.95

Grilled Filet Mignon – on scallion mashed potatoes, port wine sauce & seasonal veggies 19.95

Sandwiches

Fish Sandwich – panko crusted “freshest catch” on toasted bun with lemon caper tartar sauce, lettuce, tomato, onion and pickle, chips & slaw 13.95

‘Po’- boy – choice of fried shrimp OR fried oysters on a toasted bun with remoulade, lettuce, and tomato, side of slaw and chips 12.95

Steak Naan Wrap – grilled with Korean BBQ sauce served on toasted naan flat bread with avocado & caramelized onion 15.95

Fresh Tuna Salad Panini – fresh tuna salad and cheddar on rustic bread (hot peppers upon request) 13.95

Grilled Veggie Sandwich – grilled zucchini, roasted peppers, mushrooms, red onion, goat cheese and pesto on naan flatbread 10.95

Buffalo Chicken Sandwich – hand breaded and served on a bun with gorgonzola crumbles, cheddar, onion, lettuce, tomato and pickle 12.95

Gourmet Grilled Cheese – mozzarella, provolone, tomato and basil pesto grilled on rustic bread with a side of marinara dipping sauce served with fresh fruit salad 11.95

Cheeseburger – Applewood smoked bacon, smoked Gouda, caramelized onions, house-made 1,000 Island, served with chips & fruit 12.95

Rueben – house made corned beef, sauerkraut, and 1,000 Island served on marble rye with fresh fruit 13.95

Salad Entrees

Grilled Seafood salad – Shrimp and scallops on greens with fresh citrus vinaigrette, goat cheese & fresh seasonal fruit 15.95

Buffalo Shrimp Salad – crispy fried shrimp tossed with house made buffalo sauce on greens with ranch dressing, finished with bleu-cheese crumbles, celery and tomato 14.95 or chicken 11.95

Teriyaki Salmon Salad – teriyaki grilled salmon on greens with ginger vinaigrette, toasted almonds, cucumber and carrots and side of wasabi dipping sauce 14.95 or chicken 11.95

Country Fried Chicken Salad – blue cheese, apples, candied pecans and cider honey vinaigrette 13.95

Tuna Sashimi Salad – sesame seared tuna on a bed of mixed greens and vegetables with ginger vinaigrette and crispy wontons. Side of wasabi dipping 16.95

Caesar Entrée Salad – Romaine lettuce with our house made Caesar dressing and croutons, topped with choice of: blackened salmon 14.95 grilled shrimp 14.95 grilled chicken 12.95

Santa-Fe Shrimp Salad – blackened shrimp on greens with pico-di-gallo, grated cheddar, avocado chipotle ranch and tortilla crisps 14.95

*Note: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.