

Paula's on Main

Appetizers

Shrimp Cocktail 14.95
chilled jumbo shrimp served with cocktail sauce

Maryland Crabcake 16.45
lightly seasoned and loaded with crab meat

Tuna Sashimi 16.95
sesame seared served with ginger, soy wasabi & Asian greens

Crispy Calamari 13.95
lightly fried, served with a side of marinara & lemon aioli

Raspberry & Goat Cheese Crostini 7.95
warm goat cheese crostini with raspberry chipotle glaze

Oysters 13.95
Fried -or- On The ½ Shell

Soups & Salads

Clam Chowder
Cup 4.95 Bowl 6.95

House Salad 7.50
with balsamic vinaigrette and bleu-cheese crumbles

Soup du Jour
Cup 4.95 Bowl 6.95

Caesar Salad 7.50
romaine & croutons with Caesar dressing & parmesan

Entrees

Almond Walleye – almond crusted Canadian Walleye with house tartar sauce & slaw 15.95

Jambalaya – shrimp, Andouille sausage and chicken in a highly seasoned rice 15.95

Whitefish – pan sautéed with lemon capers and grape tomatoes, served on spinach 13.95

Blackened Salmon & bleu-cheese glaze – on scallion mashed potatoes 15.95

Teriyaki Grilled Salmon – topped with flashed Asian slaw and served on jasmine rice 15.95

Grilled Scallops – on flashed spinach, with jalapeno tartar and chipotle sour crème 17.50

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 16.95

Seafood Enchiladas – shrimp and bay scallops in corn tortillas with white queso sauce, pico-di-gallo, avocado and side of house-made salsa 16.95

Shrimp Combo – 3 almond and 3 coconut shrimp with dipping sauces & fresh fruit 15.95

Shrimp & Bay Scallop Scampi – with house herb garlic butter, tomatoes, fresh basil and pepper flakes 15.50

Panko Crusted Tuna – seared rare and served with flashed Asian veggies and Korean BBQ sauce 15.95

Fish & Chips – beer-battered tilapia and fries, served with tartar, malt vinegar and slaw 12.95

Thai Tilapia – crispy sesame crusted served with Thai tartar, fresh lime and cucumber slaw 13.95

Buttermilk Fried Blue Gill – served with Cape Cod tartar and slaw 15.50

Chicken Marsala – pan sautéed with marsala, mushrooms and tomatoes, served over angel hair pasta 14.95

Veggie Pasta – pasta with seasonal vegetables, fresh basil and crumbled goat cheese 12.95

Grilled Filet Mignon – on scallion mashed potatoes, port wine sauce and asparagus 19.95

Sandwiches

Fish Sandwich – panko crusted Tilapia on toasted bun with lemon caper tartar sauce, lettuce, tomato, onion and pickle, chips & slaw 15.50

'Po'- boy – choice of fried shrimp OR fried oysters on a toasted bun with remoulade, lettuce, and tomato, side of slaw and chips 14.95

Steak Naan Wrap – grilled with Korean BBQ sauce served on toasted naan flat bread with avocado & caramelized onion 16.95

Fresh Tuna Salad Panini – fresh tuna salad and cheddar on rustic bread (hot peppers upon request) 14.50

Grilled Veggie Sandwich – grilled zucchini, roasted peppers, mushrooms, red onion, goat cheese and pesto on naan flatbread 11.95

Buffalo Chicken Sandwich – hand breaded and served on a bun with gorgonzola crumbles, cheddar, onion, lettuce, tomato and pickle 13.95

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 12.95

Cheeseburger – Applewood smoked bacon, smoked Gouda, caramelized onions, house-made 1,000 Island, served with chips & fruit 15.95

Salad Entrees

Grilled Seafood salad – Shrimp and scallops on greens with fresh citrus vinaigrette, goat cheese & fresh seasonal fruit 16.95

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 16.95 or chicken 14.95

Teriyaki Salmon Salad – teriyaki grilled salmon on greens with ginger vinaigrette, toasted almonds, cucumber and carrots and side of wasabi dipping sauce 16.95 or chicken 14.95

Country Fried Chicken Salad – blue cheese, apples, candied pecans and cider honey vinaigrette 14.95

Tuna Sashimi Salad – sesame seared tuna on a bed of mixed greens and vegetables with ginger and a side of wasabi for dipping 17.95

Caesar Entrée Salad – Romaine lettuce with our house made Caesar dressing and croutons, topped with choice of: blackened salmon 16.95 grilled shrimp 16.95 grilled chicken 14.95

Santa-Fe Shrimp Salad – blackened shrimp on greens with pico-di-gallo, grated cheddar, chipotle ranch and tortilla crisps 16.95

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