

St. Paul Fish Company

Interview with Brian Moran



By: SHERRY BANTUG, Milwaukee Public Market
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"This group of customers started coming in to eat fresh shellfish and then after some time, started asking us to cook lobsters for them to eat at our oyster bar. This has turned into a monthly event for 4-7 people. They gorge themselves on lobsters, king crab, deep fried scallops, raw clams and oysters. They stay well past an hour and a half. They now call ahead because it takes a while to open up fresh clams – the slowest part of the process. They can spend lots of money!" Brian Moran, chef and manager of St. Paul Fish, informed me.



"People love the oyster bar – it's a friendly place, casual, folks meet new people all the time. It gives a different life to the Market. We meet people from all over the world. I just met a couple of Madrid. You never know who you'll meet next." Moran adds.

When I asked him about the recent Oyster Fest (a beer and oyster tasting event coupled with an oyster-eating competition), Moran recalled a statement that a well-known Milwaukee chef just shared with him, "This is the greatest because it's oyster and beer." Moran adds. "It's so simple. And it's great that an old friend who is also a chef in the restaurant business came in and had a nice time."

I again asked him for any last thoughts about memorable customers, Moran said, "One customer ate the whole lobster this one time when she came in with a group of friends. She's been back and even insists that we do not cut the lobsters open because she first eats the tail meat and claw meat of course. And then she 'enjoys the guts.' She'll even ask for her friends' leftover lobster parts if they aren't going to eat."