

## SOUP AND STARTERS

**MEDITERRANEAN HUMMUS DIP**  
Roasted veggies, baked Lavash chips

10

**CRAB BISQUE\***  
Sherry, lump crab, Lewes Dairy cream, chef's seasoning

8

**FRIED CALAMARI**  
Flash fried, bloody mary marinara

10

**BUFFALO WINGS\***  
Fried chicken wings tossed in spicy hot sauce or BBQ sauce, served with celery sticks and ranch dressing

12

**LEWES BEACH BRUSCHETTA**  
A warm tower of roasted squash, tomatoes and a house cheese blend on house sourdough bread with a basil pesto and balsamic reduction

10

**SEARED TUNA**  
Seared rare with sesame 5-spice crust over crispy wontons, served with spicy mayo, seaweed salad, wasabi, pickled ginger, and soy glaze

12

**STEAMED SHRIMP\***  
1/2 lb. of peel and eats, cocktail sauce, lemon

14

**NACHOOOOOS**  
Fresh corn tortilla chips smothered with jack and cheddar cheese, jalapeños, sour cream, and fresh tomato salsa  
Add crab meat...6 | chicken...4 | guacamole...2

9

## GREENS

**SPRING SALAD\***  
Arugula and spinach with blueberries, pickled strawberries, candied and spiced pecans, shaved fennel, and goat cheese in a citrus vinaigrette

11

**WEDGE\***  
Romaine wedge, chopped kale, apple, bacon, blue cheese crumbles, sunflower seeds, charred onion vinaigrette

10

**CHOPPED**  
Chopped kale, romaine, cabbage, roasted cauliflower, cucumber, dried cranberries, pumpkin seed granola, feta, balsamic vinaigrette

11

**SB HOUSE\***  
A mix of fresh greens with artichoke hearts, roma tomatoes, olives, cucumbers, and red onion tossed in an Italian vinaigrette and topped with toasted pine nuts and crumbled bleu cheese

11

**CLASSIC CAESAR**  
The Best!

9

**MAKE YOUR SALAD A MEAL!** Add grilled or blackened:

Chicken	5	Salmon	7
Tuna	MP	Crab Cake	9
Rockfish	MP	Scallops	10
Mahi Mahi	6	Shrimp	6



## SUSHI

**CRISPY CRAB** 12  
Crab and citrus salad, pickled red onion, tempura fried, jalapeño, spicy mayo, ponzu dipping sauce

**SHRIMP TEMPURA** 12  
Shrimp tempura, asparagus, avocado, sesame, and spicy mayo

**DYNAMITE STICK TUNA** 12  
Spicy tuna, cucumber, chili mayo, jalapeño, sesame

**NORTH AND SOUTH** 12  
House cured pastrami salmon, fried mahi, avocado

## LOCAL'S FISH BOARD\* Market Price

**ROCKFISH | TUNA | SALMON | SCALLOPS | COD**  
Served "Lewes Style" Herb roasted yukon potatoes, sauteed spinach, roasted mushrooms, tomato sherry butter sauce

*Optional Preparation:* Grilled or Blackened with a choice of two sides and/or a fish topper: Apple/Cranberry Compote | Chef's Butter

## SANDWICHES

**THE BLENDED BURGER** 15  
NY strip, short rib, beef blend, seared shiitake mushrooms, pickled Asian plum slaw, miso honey glaze

**SB HOUSE BURGER** 14  
½ lb. angus beef grilled to perfection on a kaiser with cheddar cheese, sliced onion, lettuce, and tomato  
Add bacon...1

**NANA'S FRIED PO' BOY** 11  
Fried clam strips with lettuce, tomato, drizzled with a lemon and tarragon aioli

**STRIPER BITES CLUB....Our Signature Sandwich!** 14  
Blackened Mahi Mahi served on ciabatta with lettuce, tomato, smoked applewood bacon and Caesar dressing

**MAINE LOBSTER ROLL** 19  
World famous Maine lobster tossed in light Dijon mayo and stuffed in a traditional lobster roll

**FISH TACOS** 15  
Lightly fried mahi wrapped in two flour tortillas with slaw, fresh salsa, sour cream, and jalapeño

## ENTREES

*With respect to our chef's entree creations, we politely request that modifications/substitutions are avoided. Most of them require an upcharge.*

**CAMARONES FIESTA** 28  
Jumbo shrimp and pancetta coated in a BBQ glaze served over savory blue cheese grits and topped with a pickled strawberry salad

**SURF AND EARTH** 21  
Pan roasted cod, whole grain chilled tabbouleh salad, seasonal vegetables

**STEAK AND POTATOES** 31  
14oz rib eye, roasted potatoes, SB steak sauce, seasonal vegetable

**RATATOUILLE\*** 18  
Veggie noodles, herbs, capers, citrus, bloody mary marinara, parmesan, garlic toast.....vegan option available

**THE NOR'EASTER** 26  
One crab cake, scallop chunks, and 2 shrimp broiled to perfection with green beans, and herb roasted potatoes

**SHRIMP AND GRITS\*** 25  
Sautéed shrimp, tomato, scallions, chorizo, chili butter, garlic and cajun seasonings served over creamy cheddar grits

**BLACKENED TUNA PASTA 'Locals Favorite'** 27  
Lightly blackened tuna over penne pasta tossed in a light tomato cream sauce

## SIGNATURE SIDES 4

Green Beans	Cheesy Grits
French Fries	Seasonal Vegetable
Sautéed Spinach	Chilled Tabbouleh Salad
Herb Roasted Potatoes	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. There may be small bones or shell in some fish or shellfish. We are not responsible for an individual's allergic reaction to our food.

A split fee may be charged to entrees...5 and salads...2  
Substitutions or modifications will require an upcharge.

**NEW Menu Item**  
**\* = GLUTEN FREE**

## WHITES

Glass / Bottle

<b>Canyon Road Chardonnay</b> CALIFORNIA	6 / 21	<b>Paco &amp; Lola Albarino</b> RIAS BAIXAS SPAIN	10 / 34
<b>Kali Hart Chardonnay</b> MONTEREY	11 / 39	<b>Famega Vinho Verde</b> PORTUGAL	6 / 21
<b>Cielo Pinot Grigio</b> ITALIA	6 / 21	<b>Lionel Osmin La Vie En Rosé</b> FRANCE	9 / 31
<b>Chateau La Graviere Sauvignon Blanc</b> FRANCE	7 / 24	<b>J.J. Muller Reisling</b> GERMANY	7 / 24
<b>Stoneburn Sauvignon Blanc</b> MARLBOROUGH	10 / 34		

## SPARKLING WHITES

<b>Carpene Malvolti DOCG Prosecco</b> ITALY	750ml 28 split 8	<b>Cristalino Cavas Brut</b> SPAIN	18
<b>Segura Viudas Brut Reserva</b> SPAIN	split 7	<b>Veuve Clicquot</b> FRANCE	375ml 40

## STAFF SELECTIONS WHITES | Bottles Only

<b>Domaine Drouhin Chardonnay</b> WILLAMETTE VALLEY, OREGON	55	<b>Rutherford Ranch Sauvignon Blanc</b> NAPA VALLEY	31
<b>Neyers Carneros Chardonnay</b> CARNEROS, CALIFORNIA	42	<b>Cheverny Sauvignon Blanc</b> LOIRE VALLEY, FRANCE	42
<b>Robert Mondavi Fume Blanc</b> NAPA VALLEY	36		

## REDS

Glass / Bottle

<b>Maggio Merlot</b> LODI, CALIFORNIA	7 / 23	<b>Raymond Vineyards Cabernet Sauvignon</b> NAPA VALLEY	7 / 26
<b>Hybrid Pinot Noir</b> LODI, CALIFORNIA	7 / 22	<b>Predator "Old Vine" Zinfandel</b> LODI, CALIFORNIA	9 / 29
<b>Head High Pinot Noir</b> SONOMA, CALIFORNIA	12 / 46	<b>Sposato Malbec</b> MENDOZA, ARGENTINA	8 / 31
<b>Summers Cabernet Sauvignon</b> SONOMA/NAPA	11 / 39		

## RED BLENDS

Glass / Bottle

<b>Morgan Red Blend Syrah / Tempranillo / Grenache</b> MONTEREY COUNTY	11 / 39	<b>SPRING WATER</b>	
<b>Lyeth "Chronology" Cabernet Sauvignon / Malbec</b> SONOMA COUNTY	12 / 42	<b>San Pelligrino Sparkling</b>	4
<b>Dreaming Tree "Crush"</b> NORTH COAST	10 / 34	<b>Fiji Artesian Spring Water</b>	4
		<b>Aranciata</b>	2.5
		<b>SOFT DRINKS</b>	
		Coke • Diet Coke • Sprite • Ginger Ale	
		Root Beer • Lemonade • Hi-C	
		Red Bull Energy Drink	

## STAFF SELECTIONS REDS | Bottles Only

<b>Domaine Drouhin Pinot Noir</b> WILLAMETTE VALLEY, OREGON	69	<b>Obsidian Ridge Vineyard Cabernet Sauvignon Estate</b> OAKVILLE, CALIFORNIA	50
<b>Neyers Vista Luna Zinfandel</b> NAPA VALLEY	45	<b>Aranjeuz Tannat</b> TARIJA, BOLIVIA	55

# Cheers!

For your convenience, we remind you that you may take your bottle home to enjoy it with friends at a later time if it is not finished while visiting us.



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