

# STARTERS

■ **CHEESEBOARD** 15  
Assorted artisan cheeses, nuts, dried fruits, crackers, fresh fruit, preserved fruit, jam, fresh baked bread, pickled veggies

■ **CRAB FLATBREAD** 13  
Lump crab meat, white sauce, artichoke, fontina cheese, shaved spinach, pickled onion

■ **STEAMED SHRIMP DUMPLINGS** 11  
Shaved shishito pepper & soy ginger sauce

**CRAB BISQUE\*** 8  
Sherry, lump crab, cream, chef's seasoning

**CONCH FRITTERS** 10  
Jerked pineapple salsa, key lime crema

**SEARED TUNA** 12  
Seared rare, seasoned sesame crust, spicy mayo, soy glaze, fried ginger crisps, wonton, seaweed salad

**BUFFALO WINGS** 12  
Deep fried chicken wings, spicy hot sauce or BBQ sauce, celery sticks, ranch dressing

**LEWES BEACH BRUSCHETTA** 10  
Roasted squash, sun-dried tomatoes, house cheese blend, house sourdough bread, basil pesto and balsamic reduction

**NACHOOOOOS** 9  
Fresh corn tortilla chips, jack and cheddar cheese, jalapeños, sour cream, fresh tomato salsa  
*Add...  
crab meat 6 | chicken 4  
guacamole 3*

# GREENS

Ask your server for gluten free options

■ **WINTER SALAD\*** 11  
Arugula, goat cheese, shaved fennel, roasted beets, pomegranate seed, candied walnuts, grapefruit vinaigrette

**ASIAN CHOPPED SALAD** 11  
Napa cabbage, red cabbage, carrot, radish, scallion, cucumber, peanuts, zucchini, snow peas, cilantro, miso sesame vinaigrette

**SB HOUSE SALAD\*** 11  
Fresh greens, artichoke hearts, marinated olives, toasted pine nuts, cucumbers, red onion, tomato, italian vinaigrette, bleu cheese crumbles

**ROMAINE WEDGE\*** 10  
Romaine wedge, chopped kale, apple, bacon, blue cheese crumbles, sunflower seeds, charred onion vinaigrette

**CLASSIC CAESAR** 9  
The Best!

**MAKE YOUR SALAD A MEAL!**  
*Add grilled or blackened:*  
CHICKEN 6  
SHRIMP 8  
CRAB CAKE 11  
SCALLOPS 11  
TUNA MP  
SALMON 10  
MAHI MAHI 9



107 Savannah Road | Lewes, Delaware  
302-645-4657 | [STRIPERBITES.COM](http://STRIPERBITES.COM) |

# SANDWICHES

All sandwiches, except fish tacos, served with your choice of fries or cucumber salad.

■ **BEER BRAT** 14  
Bratwurst simmered in beer, pickled red cabbage slaw, spicy Bavarian mustard, Swiss cheese, pretzel roll

**FISH TACOS** 15  
Lightly fried cod, pickled red cabbage slaw, key lime sour cream, jalapeño, salsa and chips

**STRIPER BITES CLUB** 16  
*Our Signature Sandwich!*  
Blackened Mahi Mahi served on ciabatta, lettuce, tomato, smoked applewood bacon, Caesar dressing

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

**HOUSEMADE TURKEY BURGER** 13  
Bacon maple aioli, smoked gouda, lettuce, tomato, onion

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

# LOCAL'S FISH BOARD

MP

Comes with your choice of fresh seafood seared, broiled, or blackened; vegetable of the day, roasted red skin potatoes and lemon butter

# SIGNATURE SIDES

4

**STICKY RICE\***  
**VEGETABLE OF THE DAY\***  
**FRENCH FRIES**  
**SAUTÉED SPINACH\***

**PICKLED RED SLAW\***  
**ROASTED POTATOES\***  
**SPAGHETTI SQUASH\***  
**CUCUMBER SALAD\***

■ = NEW Menu Item \* = GLUTEN FREE

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 entrées, 5 and salads, 2. Substitutions or modifications will require an upcharge.

# SUSHI ROLLS

All rolls cooked except for Chesapeake, The SB & Firecracker Tuna.

■ **CHESAPEAKE** 14  
Tuna, asparagus, shiitake, topped with torched crab cake mix

■ **TEMPURA** 13  
Tempura shrimp, avocado, spicy mayo, eel sauce, topped with shredded crab stick

■ **SPICY EBI** 12  
Tempura shrimp, jalapeño, avocado, sriracha, topped with toasted panko

**GARDEN** 10  
Avocado, cucumber, pea sprouts, scallion, carrot

**THE SB** 15  
Tuna, salmon, crab stick, avocado, cucumber, red curry mayo, eel sauce, tobiko

**FIRECRACKER TUNA\*** 13  
Spicy tuna, jalapeño, cucumber, spicy mayo, sriracha, sesame

# ENTRÉES

With respect to our chef's entrée creations, we politely request that modifications are avoided. Most require an upcharge.

■ **BACON WRAPPED SCALLOPS\*** 29  
Roasted on cedar, spaghetti squash, roasted asparagus, chipotle honey glaze

■ **LOBSTER MAC** 27  
Lobster claw and leg meat, cream, tomato chutney, house special cheese blend, bacon, scallion, bread crumbs, tomato chutney cavatappi pasta

■ **CRAB POT PIE** 26  
Lump crab meat, crab velouté, potato, peas, corn, carrot, celery, edamame, cream, flaky parmesan pie crust

■ **LEWES STYLE\*** MP  
Choice of fresh seafood from our daily fish board, sautéed spinach, roasted potato, tomato, mushroom and sautéed onion in a sherry butter sauce

■ **POT ROAST** 22  
Fried white cheddar grit cake, roasted brussel sprouts and honey squash, caramelized cipollini onion, jus glaze

**BLACKENED TUNA PASTA** 29  
*The Locals Favorite!*  
Lightly blackened tuna, tomato - roasted garlic cream sauce and penne pasta

**THE NOR'EASTER** 27  
Broiled jumbo lump crab cake, butter baked shrimp and scallop chunks, roasted red skin potatoes and vegetable of the day

**STEAK N' POTATO\*** 32  
Pan roasted with special house steak rub, SB steak sauce, jumbo twice baked loaded potato

# WINE



## WHITES

PHANTOM CHARDONNAY CALIFORNIA	12		46
CANYON ROAD CHARDONNAY CALIFORNIA	7		26
CIELO PINOT GRIGIO ITALIA	7		26
CHATEAU PROMIS SAUVIGNON BLANC FRANCE	8		30
STONEBURN SAUVIGNON BLANC MARLBOROUGH	10		38
PICPOUL DE PINET FRANCE	8		30
CHARLES & CHARLES RIESLING WASHINGTON	9		34

## BLENDS

MUGA RIOJA WHITE BLEND SPAIN	10		38
CA'MOMI "ROSSO" RED BLEND MERLOT / ZINFANDEL / CABERNET NAPA VALLEY	9		34

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.

**C H E E R S !**

## REDS

BOUCHARD AINÉ & FILS PINOT NOIR FRANCE	9		34
Z. ALEXANDER BROWN UNCAGED PINOT NOIR CALIFORNIA	12		46
JUGGERNAUT CABERNET SAUVIGNON CALIFORNIA	12		46
RAYMOND VINEYARDS CABERNET SAUVIGNON NAPA VALLEY	8		30
PREDATOR "OLD VINE" ZINFANDEL LODI, CALIFORNIA	9		34
ZOLO MALBEC MENDOZA, ARGENTINA	9		34
BRECA GRENACHE SPAIN	9		34

## ROSÉ

LIONEL OSMIN LA VIE EN ROSÉ FRANCE	9		34
SOFIA SPARKLING ROSÉ (187ml) CALIFORNIA	9		-
JCB BRUT ROSÉ NO. 69 BURGUNDY, FRANCE	-		44

## SPARKLING WHITES

CARPENE MALVOLTI DOCG PROSECCO ITALY	750ML	28
	SPLIT	8
SEGURA VIUDAS BRUT RESERVA SPAIN	750ML	22
	SPLIT	7
VEUVE CLICQUOT FRANCE	375ML	40

# STAFF SELECTIONS



## WHITES

LA CREMA CHARDONNAY CALIFORNIA	58
LA CANA ALBARINO SPAIN	46
DOMAINE DE SAINT-PIERRE SANCERRE LOIRE VALLEY, FRANCE	42
CHARLES KRUG MERLOT NAPA VALLEY	56
BUENA VISTA RESERVE CABERNET NAPA VALLEY	68
DOMAINE DROUHIN PINOT NOIR WILLAMETTE VALLEY, OREGON	69
OBSIDIAN RIDGE VINEYARD CABERNET SAUVIGNON ESTATE OAKVILLE, CALIFORNIA	50

## SPRING WATER

SAN PELLEGRINO SPARKLING	4
FIJI ARTESIAN SPRING WATER	4
LACROIX SELTZER	3

## SOFT DRINKS

COKE | DIET COKE | SPRITE | GINGER ALE  
ROOT BEER | LEMONADE | POWERADE  
RED BULL ENERGY DRINK