

# STARTERS

**BAKED OYSTERS (4)** 13  
Bacon, butter, Parmesan, roasted garlic, arugula salad

**CRAB BISQUE** 9 **GF**  
Sherry, lump crab, cream, chef's seasonings

**SEARED TUNA** • 14  
Seared tuna, seasoned sesame crust, spicy mayo, soy glaze, ginger, wonton, seaweed salad

**CONCH FRITTERS** 10  
Mango salsa, key lime crema

# GREENS

**SPRING SALAD** • 12  
Mango, avocado, arugula, bell pepper, crushed chicharrones, queso fresco, citrus vinaigrette

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

**CLASSIC CAESAR** • 9  
*It's the best!*

**BUFFALO WINGS** 13  
Deep fried chicken wings, spicy hot sauce or BBQ sauce, celery sticks, ranch dressing or bleu cheese

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

**NACHOOOOOS** 9 **GF**  
Fresh corn tortilla chips, jack and cheddar cheese, jalapeños, sour cream, fresh tomato salsa  
**ADD CRAB MEAT +9 | CHICKEN +4**  
**GUACAMOLE +3**

**ROMAINE WEDGE** 10 **GF**  
Bacon, hard boiled egg, red onion, bleu cheese dressing, heart of romaine

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

<b>CHICKEN</b>	<b>6</b>
<b>SHRIMP</b>	<b>11</b>
<b>CRAB CAKE</b>	<b>16</b>
<b>SCALLOPS</b>	<b>12</b>
<b>TUNA</b>	<b>20</b>
<b>SALMON</b>	<b>11</b>
<b>MAHI-MAHI</b>	<b>9</b>

# ENTRÉES

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

**BACON WRAPPED SCALLOPS\*** 28  
Cilantro-lime rice, mango salsa, hot honey drizzle

**SHRIMP & GRITS\*** 25 **GF**  
Chorizo, roasted tomatoes, garlic, white wine, jalapeño grits

**SEAFOOD FRA DIAVOLO\*** 31  
Lobster tail, clams, shrimp, garlic-tomato broth, linguini, shaved pecorino, house bread

**SLICED SKIRT STEAK\*** 24  
48 hour marinade, corn succotash, mashed potato, Cajun butter

**FRIED SHRIMP\*** 23  
Served with fries, cole slaw and cocktail sauce

## BLACKENED TUNA PASTA\* 29

*The Locals Favorite!*

Lightly blackened tuna, tomato, roasted garlic cream sauce and penne pasta

**THE NOR'EASTER\*** 31  
Broiled jumbo lump crabcake, butter baked shrimp & scallop chunks, mashed potatoes & vegetable of the day

**BUDDHA BOWL\*** 16 **GF**  
Quinoa, red curry marinated tofu, kimchi, fried chickpeas, avocado, sesame seed, nori, shaved snow pea salad, romesco sauce  
*(add a protein from our selection)*

# LOCAL'S FISH BOARD

**PANKO CRUSTED HALIBUT** 32  
Roasted potatoes, asparagus, mushrooms, bell pepper and pesto oil

**SESAME SEARED SALMON** 26  
Chilled lo mein salad with soy peanut vinaigrette, zucchini, red onion, bell pepper, carrot, crushed peanuts & scallions

**LEWES STYLE MP** **GF**  
Choice of fresh seafood from our daily fish board, sautéed spinach, mashed potatoes, tomato, mushroom and sautéed onion in a sherry butter sauce

# SUSHI ROLLS

AVAILABLE AFTER 4PM

**SEA DRAGON\*** 15  
Tempura shrimp, avocado, asparagus topped with black pepper seared tuna, cherry-soy reduction, green onion

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

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

**THE SB\*** 15  
Tuna, salmon, crab stick, avocado, cucumber, spicy mayo, eel sauce, tobiko  
*(contains raw seafood)*

**FIRECRACKER TUNA\*** 13 **GF**  
Spicy tuna, jalapeño, cucumber, spicy mayo, sriracha, sesame  
*(contains raw seafood)*

# SANDWICHES

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

**FISH TACOS** 15  
Lightly fried mahi, red cabbage, key lime sour cream, jalapeño, salsa & chips

**MAINE LOBSTER ROLLS** 24  
World famous Maine lobster, light Dijon mayo, stuffed in a traditional lobster roll

**SB HOUSE BURGER** 14  
1/2 lb. Angus beef on a kaiser roll with cheddar cheese, lettuce & tomato  
**ADD BACON +1**

**HOUSEMADE TURKEY BURGER** 13  
Bacon maple aioli, smoked Gouda, lettuce & tomato

# SIGNATURE SIDES 4

**JALAPEÑO GRITS\*** **GF**  
**SAUTÉED SPINACH** **GF**  
**VEGETABLE OF THE DAY** **GF**  
**FRENCH FRIES**

**QUINOA** **GF**  
**COLE SLAW** **GF**  
**MASHED POTATOES\*** **GF**  
**CUCUMBER SALAD** **GF**

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.



107 Savannah Road | Lewes, Delaware  
302.645.4657 | [STRIPERBITES.COM](http://STRIPERBITES.COM)

**SB** = NEW Menu Item \* = Available after 4PM  
• = Gluten Free Optional **GF** = Gluten Free

# 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

J.LOHR REISLING  
MONTEREY, CALIFORNIA 9 | 34

## BLENDS

COTES DU RHONE "LA SOLITUDE" RED BLEND  
GRENACHE / SYRAH / MOURVEDRE  
FRANCE 10 | 38

## SPARKLING WHITES

CARPENE MALVOLTI DOCG PROSECCO  
ITALY 28/750 ML  
8/SPLIT

SEGURA VIUDAS BRUT RESERVA  
SPAIN 22/750 ML  
7/SPLIT

VEUVE CLICQUOT  
FRANCE 40/375 ML

## REDS

LOVE PINOT NOIR  
CALIFORNIA 8 | 30

Z. ALEXANDER BROWN UNCAGED PINOT NOIR  
CALIFORNIA 12 | 46

JUGGERNAUT CABERNET SAUVIGNON  
CALIFORNIA 12 | 46

GEN 5 CABERNET SAUVIGNON  
LODI, CALIFORNIA 8 | 30

ZOLO MALBEC  
MENDOZA, ARGENTINA 9 | 34

## ROSÉ

LIONEL OSMIN LA VIE EN ROSÉ  
FRANCE 9 | 34

CHANDON SPARKLING ROSÉ (187 ml)  
CALIFORNIA 10/glass

JCB BRUT ROSÉ NO. 69  
BURGUNDY, FRANCE 44/bottle

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.

CHEERS!



# STAFF SELECTIONS



## WHITES

LA CREMA CHARDONNAY  
CALIFORNIA 58

DOMAINE DE SAINT-PIERRE SANCERRE  
LOIRE VALLEY, FRANCE 42

## REDS

CHARLES KRUG MERLOT  
CALIFORNIA 56

BUENA VISTA RESERVE CABERNET  
NAPA VALLEY 68

DOMAINE DROUHIN PINOT NOIR  
WILLIAMETTE VALLEY, OREGON 69

OBSIDIAN RIDGE VINEYARD  
CABERNET SAUVIGNON ESTATE  
OAKVILLE, CALIFORNIA 50

## SPRING WATER

SAN PELLEGRINO SPARKLING 4

FIJI ARTESIAN SPRING WATER 4

LA CROIX SELTZER 3

## SOFT DRINKS

COKE | DIET COKE | SPRITE | GINGER ALE | ROOT BEER

LEMONADE | POWERADE | RED BULL ENERGY DRINK