STARTERS

BAKED OYSTERS (4) 13
Bacon, butter, Parmesan, roasted garlic, shaved Brussels sprouts salad

CRAB BISQUE 10 (GF)
Sherry, lump crab, cream, chef's seasonings

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

FRIED BRUSSELS SPROUTS 10
Horsey sauce, Parmesan, bacon, sherry

BUFFALO WINGS 14
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

GREENS

FALL SALAD 12 (GF)
Kale, roasted butternut squash, goat cheese, Gala apples, pumpkin seeds, pomegranate balsamic

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!

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:

CHICKEN	6
SHRIMP	11
CRAB CAKE	16
SCALLOPS	12
TUNA	20
SALMON	11
MAHI-MAHI	9

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

ENTRÉES

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

BACON WRAPPED SCALLOPS* 29
Roasted sweet potatoes, shaved Brussels sprouts, maple bourbon glaze

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

BONE-IN PORK CHOP* 26 (GF)
Onion roasted potatoes, apple compote

VEGAN BOLOGNESE* 19 (GF)
Beyond Meat, zoodles, garlic-tomato sauce

PEPITA & PANKO CRUSTED BLACK SEABASS* 34
Roasted cauliflower & butternut squash, brown butter, fried sage

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 lump crab cake, butter baked shrimp & scallop chunks, mashed potatoes & vegetable of the day

FISH & CHIPS* 23
Beer battered cod, fries, coleslaw, tartar sauce

HOT HONEY SALMON* 26
Cauliflower puree, fried Brussels sprouts, bacon bits, honey

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

107 Savannah Road | Lewes, Delaware
302.645.4657 | STRIPERBITES.COM

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

AVAILABLE AFTER 4PM

SEA DRAGON* 16
Tempura shrimp, avocado, asparagus topped with black pepper seared tuna, eel sauce, green onion

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

GARDEN* 10 (GF)
Avocado, cucumber, scallion, carrot

THE CAPTAIN'S ROLL* 16
Fried seabass, avocado, cucumber, seabass ceviche, scallion wasabi aioli, jalapeño caviar

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)

CURRY CRAB ROLL* 16
Tempura butternut squash, scallion cream cheese, cucumber, tandoori, crab salad, pomegranate soy glaze

SANDWICHES

All sandwiches, except fish tacos, served with choice of one side.

FISH TACOS 15
Fried cod, shaved Brussels sprouts slaw, pickled onions, charred jalapeño ranch

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)

WINE

WHITES

PHANTOM CHARDONNAY CALIFORNIA	12 | 46
HAYES RANCH CHARDONNAY CALIFORNIA	8 | 29
CIELO PINOT GRIGIO ITALIA	7 | 26
CHATEAU PROMIS SAUVIGNON BLANC FRANCE	8 | 30
RATA SAUVIGNON BLANC MARLBOROUGH	10 | 38
CHATEAU STE MICHELLE REISLING WASHINGTON	9 | 34

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
COTES DU RHONE "LA SOLITUDE" RED BLEND GRENACHE / SYRAH / MOURVEDRE	10 | 38
BANSHEE MORDECAI PROPRIETARY RED BLEND 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
MARTINI & ROSSI SPARKLING ROSE ITALY	10/glass

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

FAITHFUL HOUND RED BLEND SOUTH AFRICA	59
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
LA CROIX SELTZER	3

SOFT DRINKS

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