

STARTERS

CRAB BISQUE 10 •

Sherry, lump crab, cream, chef's seasonings

SEARED TUNA 14 •

Seared tuna, seasoned sesame crust, spicy mayo, soy glaze, ginger, wonton, seaweed salad

NEW! SMOKED SALMON DIP 12 •

Bagel chips, lemon, everything bagel seasoning

"FLASH FRIED" CALAMARI 14

Pepperoncini, roasted red pepper aioli, lemon

CHEESE & CHORIZO DIP 12

Tortilla chips

STEAMED SHRIMP 14 GF

Old Bay, cocktail sauce, lemon

MUSSELS 14 •

Red curry or white wine garlic, house bread

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

NACHO0000S 9

Fresh corn tortilla chips, jack and cheddar cheese, jalapeños, sour cream, fresh tomato salsa

ADD CRAB MEAT +9

CHICKEN +4

GUACAMOLE +3

GREENS

BURRATA SALAD 15 GF

Burrata cheese, arugula, strawberries, blueberries, roasted sunflower seeds, strawberry balsamic, cracked black pepper

SB HOUSE SALAD 13 GF

Fresh greens, artichoke hearts, marinated olives, toasted pine nuts, cucumbers, red onion, tomato, Italian vinaigrette, bleu cheese crumbles

CLASSIC CAESAR 11 •

It's the best!

MAKE YOUR SALAD A MEAL

Add grilled or blackened:

CHICKEN 7

SHRIMP 12

CRAB CAKE 18

TUNA 27

SALMON 18

MAHI-MAHI 19

ROCKFISH 28

- = 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.

MEDITERRANEAN CHICKEN 23

Quarter roasted chicken, pesto orzo salad, romesco sauce

SHRIMP & GRITS 25 GF

Chorizo, roasted tomatoes, garlic, white wine, smoked gouda grits

SHELLFISH PASTA 29

Clams, mussels, shrimp, shallot, basil, parmesan cheese, white wine, garlic, linguini, lemon, house bread

12oz. NY STRIP 44 GF

Grilled zucchini, blistered heirloom grape tomatoes, mashed potatoes, Cajun butter

VEGAN BOLOGNESE 19 GF

Beyond Meat, zoodles, garlic-tomato sauce

BBQ GLAZED ROCKFISH 38 •

Roasted potatoes, green bean succotash, crispy onion straws

FRIED SHRIMP 23

Served with fries, coleslaw and cocktail sauce

BLACKENED TUNA PASTA 37

The Locals Favorite!

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

THE NOR'EASTER 35 GF

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

FISH & CHIPS 23

"Flash fried" cod, fries, coleslaw, tartar sauce

SESAME SALMON 28

Cold noodle salad, zucchini, red onion, red bell pepper, peanut vinaigrette

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

SIGNATURE SIDES 4

SMOKED GOUDA GRITS GF

SAUTÉED SPINACH GF

VEGETABLE OF THE DAY GF

GREEN BEAN SUCCOTASH GF

FRIES

COLE SLAW GF

MASHED POTATOES GF

PESTO ORZO SALAD

SUSHI ROLLS

ROCK 'N ROLL 17

Fried rockfish, avocado, cucumber, jalapeño, scallion wasabi aioli, sesame seeds

SECOND STREET ROLL 15 GF

Salmon, basil, pickled watermelon, avocado, strawberry chipotle drizzle, tobiko (contains raw seafood)

CANNONBALL ROLL 11 GF

Soy marinated tomato, carrot, lettuce, avocado, squash, red pepper rouille

TEMPURA ROLL 13

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

NEW! SMOKEY CRAB ROLL 17 GF

Smokey crab salad, avocado, spicy mayo, eel sauce, pickled onion

THE GRIFFIN 16

Tempura shrimp, avocado, spicy tuna, spicy mayo, sriracha, eel sauce (contains raw seafood)

GARDEN ROLL 10 GF

Avocado, cucumber, scallion, carrot

THE SB ROLL 15

Tuna, salmon, crab stick, avocado, cucumber, spicy mayo, eel sauce, tobiko (contains raw seafood)

FIRECRACKER

TUNA ROLL 13 GF

Spicy tuna, jalapeño, cucumber, spicy mayo, sriracha, sesame (contains raw seafood)

SANDWICHES

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

FISH TACOS 15

Fried cod, citrus slaw, pickled onions, charred jalapeño ranch

MAINE LOBSTER ROLL 23

World famous Maine lobster, light Dijon mayo, stuffed in a traditional lobster roll

BITES 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

Dear guests with allergies, we care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen (s). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with individuals with certain medical conditions. A split fee may be charged to entrées (\$5) and salads (\$2). Substitutions or modifications will require an upcharge.

WINE



WHITES

PHANTOM CHARDONNAY CALIFORNIA	12 46
HAYES RANCH CHARDONNAY CALIFORNIA	9 36
CIELO PINOT GRIGIO ITALIA	9 36
CHATEAU LA GRAVIERE SAUVIGNON BLANC FRANCE	9 36
KURANUI SAUVIGNON BLANC NEW ZEALAND	11 44
CHATEAU STE MICHELLE REISLING WASHINGTON	9 36

SPARKLING WHITES

LUNETTA PROSECCO ITALY	9/SPLIT
CARPENE MALVOLTI DOCG PROSECCO ITALY	39/750 ML
SEGURA VIUDAS BRUT RESERVA SPAIN	32/750 ML 9/SPLIT
VEUVE CLICQUOT FRANCE	55/375 ML

SPRING WATER

SAN PELLEGRINO SPARKLING	4
LA CROIX SELTZER	3

REDS

LOVE PINOT NOIR CALIFORNIA	9 36
ANGELS INK PINOT NOIR CALIFORNIA	13 52
CÔTES DU RHÔNE "LA SOLITUDE" RED BLEND FRANCE	14 56
JUGGERNAUT CABERNET SAUVIGNON CALIFORNIA	13 52
GEN 5 CABERNET SAUVIGNON CALIFORNIA	9 36
ZOLO MALBEC ARGENTINA	10 40

ROSÉ

LIONEL OSMIN LA VIE EN ROSÉ FRANCE	9 36
DIORA LA BELLE FÊTE ROSE CALIFORNIA	13 52
MARTINI & ROSSI SPARKLING ROSE ITALY	10/glass

SOFT DRINKS

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



STAFF SELECTIONS



WHITES

HARTFORD COURT RUSSIAN RIVER VALLEY CHARDONNAY CALIFORNIA	56
DOMAINE DE SAINT-PIERRE SANCERRE FRANCE	66
KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND	52

REDS

FAITHFUL HOUND RED BLEND SOUTH AFRICA	60
7 DEADLY ZINS RED ZINFANDEL CALIFORNIA	52
FERRARI-CARANO CABERNET SAUVIGNON CALIFORNIA	77
DOMAINE DROUHIN PINOT NOIR OREGON	79
STAGS LEAP HANDS OF TIME RED BLEND CALIFORNIA	72

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!