

STARTERS

CRAB BISQUE 10 •

Sherry, lump crab meat, cream, chef's seasonings

SEARED TUNA 14 •

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

SMOKED SALMON DIP 13 •

Bagel chips, lemon, everything bagel seasoning

FRIED BRUSSELS SPROUTS 10

Sherry, bacon, parmesan cheese, horsey sauce

NEW! FRIED RAVIOLIS 14

Goat cheese, lump crab meat, duxelles filling, eel sauce

STEAMED SHRIMP 14 GF

Old Bay, cocktail sauce, lemon

MUSSELS 14 •

Lewes style 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 +5 GUACAMOLE +3

GREENS

NEW! BURRATA SALAD 15 GF

Mixed greens, diced sweet potatoes, pumpkin seeds, sweet potato fluff, maple walnut vinaigrette

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!

NEW! FALL SALAD 14 GF

Kale, brussels sprouts, apples, orange pomegranate vinaigrette, goat cheese, spiced almonds, raisins

MAKE YOUR SALAD A MEAL

Add grilled or blackened:

CHICKEN 7
SHRIMP 12
CRAB CAKE 18
TUNA 25
SALMON 18
MAHI-MAHI 17
HALIBUT 29

ENTRÉES

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

NEW! CREAMY DILL BLACKENED

CHICKEN BREAST 21

Double lobe breast, pesto orzo salad, fingerling potatoes

SHRIMP & GRITS 25 GF

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

NEW! FAJITA SHELLFISH PASTA 27

Blackened shrimp, mussels, onion, jalapeno, red bell pepper, romesco sauce, crumbled goat cheese, linguini, lime zest

12oz. NY STRIP 44 GF

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

NEW! PARMESAN HALIBUT 39

Butternut squash ravioli, brown butter, garlic, parmesan cheese, lemon cream sauce

VEGAN SPAGHETTI & MEATBALLS 19 GF

Beyond Meat, oven roasted spaghetti squash, chunky marinara, vegan cheese

FRIED SHRIMP 23

Served with fries, coleslaw and cocktail sauce

BLACKENED TUNA PASTA 35

The Locals Favorite!

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

THE NOR'EASTER 35 GF

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

FISH & CHIPS 23

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

NEW! SALMON CACCIATORE 28

Roasted artichokes, tomatoes, red pepper coulis

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

- = Gluten Free Optional
- GF = Gluten Free

SUSHI ROLLS

NEW! LEMON BASIL ROLL 17 GF

Spicy salmon mix, cucumber, avocado, salmon, sliced lemon, basil oil, (contains raw seafood)

CALIFORNIA ROLL 13 GF

Lump crab meat, cucumber, avocado

TEMPURA ROLL 13

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

VEGGIE ROLL 11 GF

Carrot, cucumber, avocado, lettuce, green onion

THE GRIFFIN 16

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

FIRECRACKER TUNA ROLL 13 GF

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

THE SB ROLL 15

Tuna, salmon, crab stick, avocado, cucumber, spicy mayo, eel sauce, tobiko (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

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

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 RIESLING 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
ERATH RESPLENDENT PINOT NOIR OREGON	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
ROSEROCK PINOT NOIR OREGON	87
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!