

## SOUP AND STARTERS

### MEDITERRANEAN HUMMUS DIP

Roasted veggies, baked Lavash chips

10

### CRAB BISQUE\*

Sherry, lump crab, Lewes Dairy cream, chef's seasoning

8

### FRIED CALAMARI

Flash fried, bloody mary marinara

10

### BUFFALO WINGS\*

Fried chicken wings tossed in spicy hot sauce or BBQ sauce, served with celery sticks and ranch dressing

12

### LEWES BEACH BRUSCHETTA

A warm tower of roasted squash, tomatoes and a house cheese blend on house sourdough bread with a basil pesto and balsamic reduction

10

### SEARED TUNA

Seared rare with sesame 5-spice crust over crispy wontons, served with spicy mayo, seaweed salad, wasabi, pickled ginger, and soy glaze

12

### STEAMED SHRIMP\*

1/2 lb. of peel and eats, cocktail sauce, lemon

14

### NACHOOOOOS

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

9

Add crab meat...6 | chicken...4 | guacamole...2

## GREENS

### WINTER WEDGE\*

Romaine wedge, chopped kale, apple, bacon, blue cheese crumbles, sunflower seeds, charred onion vinaigrette

10

### CHOPPED\*

Chopped kale, romaine, cabbage, roasted cauliflower, cucumber, dried cranberries, pumpkin seed granola, feta, balsamic vinaigrette

11

### BEET SALAD\*

Arugula and spinach with beets, roasted cauliflower, candied walnuts, shaved fennel, and goat cheese in a citrus vinaigrette

11

### SB HOUSE\*

A mix of fresh greens with artichoke hearts, roma tomatoes, olives, cucumbers, and red onion tossed in an Italian vinaigrette and topped with toasted pine nuts and crumbled bleu cheese

11

### CLASSIC CAESAR

The Best!

9

### MAKE YOUR SALAD A MEAL! Add grilled or blackened:

Chicken	5	Salmon	7
Tuna	MP	Crab Cake	9
Rockfish	MP	Scallops	10
Mahi Mahi	6	Shrimp	6



## SUSHI

### CRISPY CRAB

Crab and citrus salad, pickled red onion, tempura fried, jalapeño, spicy mayo, ponzu dipping sauce

12

### SHRIMP TEMPURA

Shrimp tempura, asparagus, avocado, sesame, and spicy mayo

12

### DYNAMITE STICK TUNA

Spicy tuna, cucumber, chili mayo, jalapeño, sesame

12

### NORTH AND SOUTH

House cured pastrami salmon, fried mahi, avocado

12

## LOCAL'S FISH BOARD\*

Market Price

### ROCKFISH | TUNA | SALMON | SCALLOPS | COD

Served "Lewes Style" Herb roasted yukon potatoes, sauteed spinach, roasted mushrooms, tomato sherry butter sauce

*Optional Preparation:* Grilled or Blackened with a choice of two sides and/or a fish topper: Apple/Cranberry Compote | Chef's Butter

## SANDWICHES

### NANA'S FRIED PO' BOY

Fried clam strips with lettuce, tomato, drizzled with a lemon and tarragon aioli

11

### STRIPER BITES CLUB....Our Signature Sandwich!

Blackened Mahi Mahi served on ciabatta with lettuce, tomato, smoked applewood bacon and Caesar dressing

14

### MAINE LOBSTER ROLL

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

19

### FISH TACOS

Lightly fried mahi wrapped in two flour tortillas with slaw, fresh salsa, sour cream, and jalapeño

15

### SB BURGER

½ lb. angus beef grilled to perfection on a kaiser with cheddar cheese, sliced onion, lettuce, and tomato

14

Add bacon...1

## ENTREES

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

### TURKEY POINT POT PIE

House smoked turkey, root vegetables, peas, ciopollini onion, turkey veloute' crust, fresh greens

18

### RATATOUILLE\*

Shoestring veggies, herbs, capers, citrus, bloody mary marinara, parmesan, garlic toast.....vegan option available

18

### LOBSTER MAC & CHEESE

House cheese blend and lobster veloute melt over chorizo and peas, topped with a fresh fennel-arugula salad

28

### 60 MINUTE IPA BRAISED POT ROAST

Slow roasted with local brew, served with Yukon potatoes, assorted root vegetables, tomatoes, and cipollini onions

19

### SUNRISE RIB EYE

14oz Rib Eye over a bacon, egg and cheese risotto, tumble-weed onions and SB steak sauce

31

### OH MY COD!

Cinnamon/espresso dusted cod, butternut hash, brussels, candied pancetta, apple/cranberry compote, pumpkin seed granola

21

### THE NOR'EASTER

One crab cake, scallop chunks, and 2 shrimp broiled to perfection with green beans, and herb roasted potatoes

26

### SHRIMP AND GRITS\*

Sautéed shrimp, tomato, scallions, chorizo, chili butter, garlic and cajun seasonings served over creamy cheddar grits

25

### BLACKENED TUNA PASTA 'Locals Favorite'

Lightly blackened tuna over penne pasta tossed in a light tomato cream sauce

27

## SIGNATURE SIDES

4

Green Beans	Cheesy Grits
French Fries	Seasonal Vegetable
Sautéed Spinach	Butternut Brussel Hash
Herb Roasted Potatoes	

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

= NEW Menu Items

\* = GLUTEN FREE

## WHITES

By the Glass and Bottle

- Canyon Road Chardonnay** 6/21  
CALIFORNIA  
Fairly oaky but balanced, big lush fruit.
- Kali Hart Chardonnay** 11/39  
MONTEREY  
Fruit driven with perfect acidity and just a touch of French oak.
- Cielo Pinot Grigio** 6/21  
ITALIA  
Flavors of green apple and lime with nice minerality.
- Chateau La Graviere Sauvignon Blanc** 7/24  
FRANCE  
Citrus fruit and white peach, zesty acidity and smooth texture.
- Stoneburn Sauvignon Blanc** 10/34  
MARLBOROUGH  
Classic New Zealand, full of grassy and citrus characters. Pairs well with seafood and salads, while offering a crisp and refreshing finish.
- Paco & Lola Albarino** 10/34  
RIAS BAIXAS SPAIN  
Dusty peach and apple aromas fold in stony mineral notes. Mouthfeel is solid and properly acidic. Flavors of apple cider and peach pit finish with citrusy acidity. 89 Points Wine Enthusiast.
- Famega Vinho Verde** 6/21  
PORTUGAL  
Light and slightly fizzy.
- Lionel Osmin La Vie En Rosé** 9/31  
FRANCE  
Negrette grapes. This rosé is crispy and smooth. Very nice fruit with an expressive mouth feel.
- J.J. Muller Reisling** 7/24  
GERMANY  
Crisp and acidic, well balanced with citrus notes.

### Striper Bites Bistro

107 Savannah Rd. | Lewes, DE 19958  
302-645-4657 | [striperbites.com](http://striperbites.com)



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## BOTTLE ONLY WHITES

- Cakebread Chardonnay** 55  
NAPA  
Excellent depth with ripe pear, apple and melon tones. Finish is well balanced with zesty spice and mineral tones.
- Domaine Drouhin Chardonnay** 55  
WILLAMETTE VALLEY, OREGON  
Brilliant luminous yellow. Hints of peach and delicate white flowers on the nose. Ample, round mouthfeel with great energy coming through vibrant acidity. Excellent balance and a long, very elegant finish.
- Poseidon Vineyard Chardonnay Estate** 48  
SONOMA, CALIFORNIA  
Pale straw hue with aromas of Granny Smith apples, cream soda and hard candies on the nose. The signature full body and rich mouthfeel are balanced midstream with lively acidity and freshness.
- Robert Mondavi Fume Blanc** 36  
NAPA VALLEY  
Crisp and refreshing. Bright citrus, melon, floral, and mineral notes.
- Rutherford Ranch Sauvignon Blanc** 31  
NAPA VALLEY  
Aromas of citrus and lemongrass. Refreshing flavors of Meyer lemon and grapefruit make this a complement to light grilled dishes and salads.
- Cheverny Sauvignon Blanc** 42  
LOIRE VALLEY, FRANCE  
Pale straw yellow in color with floral and fresh fruit notes. Medium-bodied and moderate acidity. A soft, velvety mouthfeel helps provide a smooth, long finish.
- SPARKLING**
- Carpene Malvolti DOCG Prosecco** 750ml 28  
ITALY split 8
- Segura Viudas Brut Reserva** split 7  
SPAIN
- Cristalino Cavas Brut** 18  
SPAIN
- Veuve Clicquot** 375ml 40  
FRANCE

*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!*

## REDS

By the Glass and Bottle

- Maggio Merlot** 7/23  
LODI  
Aromas of dark stone fruits and cherries with subtle notes of herbs.
- Hybrid Pinot Noir** 7/22  
LODI, CALIFORNIA  
Scent of ripe black cherry, wild berries, violet, warm gingerbread and clove, with traces of allspice.
- Head High Pinot Noir** 12/46  
SONOMA  
Ruby Red in color, this unique vintage is rich, sinewy and full of energy. Great depth, intense flavor and sound balance help cause this wine to feel like home.
- Chateau Julien Cabernet Sauvignon** 7/24  
MONTEREY  
Smooth full bodied style with rich mulberry, plum and cassis flavours supported by soft tannins.
- Summers Cabernet Sauvignon** 11/39  
SONOMA/NAPA  
Deep ruby plum color with notes of black currant, cedar and spice.
- Predator "Old Vine" Zinfandel** 9/29  
LODI  
Big and bold with hallmark "old vine" velvety texture, spice and vibrant varietal flavors. Excellent with short ribs!
- Sposato Malbec** 8/31  
MENDOZA, ARGENTINA  
Deep purple color, with high intensity of black fruits, raspberries and violets.

## RED BLENDS

By the Glass and Bottle

- Zolo Signature Red Blend** 9/32  
**Malbec/Cabernet/Bonarda/Merlot**  
MENDOZA, ARGENTINA  
Bold coffee, chocolate and peppercorn aromas. Dry, medium-bodied with a tangy, spiced finish.
- Dreaming Tree "Crush"** 10/34  
NORTH COAST  
Red blend that pulls you in with notes of smoky berry and a pop of raspberry jam.  
Dave Matthews Vineyard

## BOTTLE ONLY REDS

- Domaine Drouhin Pinot Noir** 69  
WILLAMETTE VALLEY, OREGON  
Deep garnet color. Notes of spice, rose and black cherry. The long finish provides great layers and a soft, exceptionally smooth mouthfeel.
- Seghesio Zinfandel** 45  
SONOMA  
Spicy, lush black fruit of Alexander Valley. Briary and raspberry flavors, along with structure, of cooler Dry Creek Valley.
- Lyeth "Chronology" Cabernet Sauvignon/Malbec** 49  
SONOMA COUNTY  
Incredibly rich, offering a heady array of flavors. Blackberries, blueberries, chocolate, sweet red licorice, pepper and toasty oak all mingle and make the wine rewardingly delicious.
- Obsidian Ridge Vineyard Cabernet Sauvignon Estate** 50  
OAKVILLE, CALIFORNIA  
Deep, rich, intense flavor up front balances the soft, round, velvety long finish. Easy to pair with a meal or to stand up on its own. One of our favorites!
- Aranjeuz Tannat** 55  
TARIJA, BOLIVIA  
Full-bodied and rich in flavor. Well balanced by high acidity and the supple, soft complex layers that melt away in your mouth.

## SPRING WATER

- San Pelligrino Sparkling** 4
- Fiji Artesian Spring Water** 4
- Aranciata Rossa** 2.5  
*blood orange can*

## SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Lemonade, Raspberry Tea & Red Bull Energy Drink

*Thank you for dining in our Green Establishment!  
We proudly recycle 91% of our waste!*