

STARTERS

CRAB BISQUE 10 •

Sherry, lump crab, cream, chef's seasonings

SB SEARED TUNA 14 •

Sesame seared tuna, spicy mayo, eel sauce, ginger, fried wontons, seaweed salad

HOUSE WINGS 15

Buffalo sauce, celery, poblano ranch

CRISPY BRUSSELS SPROUTS 13

Pineapple hot honey, feta cheese, toasted almonds, lime zest

MUSSELS 14 •

Creamy Cajun broth, andouille sausage, grilled ciabatta

SB CALAMARI FRITTO MISTO 15

"Flash-fried" brined sweet Italian peppers, green onion, caramelized lemon, Thai chili sauce

STEAMED SHRIMP 14 **GF**

Peel & eat shrimp, Old Bay cocktail sauce, lemon

GREENS

SB SB HOUSE SALAD 15 **GF**

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

BURRATA SALAD 17 **GF**

Arugula, corn, cherry tomatoes, pistachio, red onion, peaches, lemon basil vinaigrette

WATERMELON SALAD 16 **GF**

Arugula, watermelon, cucumber, red onion, mint, feta cheese, honey jalapeño lime vinaigrette, balsamic glaze

CRAB DIP 19 •

Lump crab, spinach, Old Bay dusted house bread

WHIPPED RICOTTA TOAST 14

Grilled peaches, whipped ricotta, raw honey, basil, pistachio, lemon zest, sea salt, balsamic glaze

SB NACHOOOOOS 10

Fresh corn tortilla chips, queso blanco cheese sauce, jalapeños, sour cream, pico de gallo

+Add

GUACAMOLE +3

CHICKEN +7

CRAB MEAT +9

RAW BAR

SHRIMP COCKTAIL 14 **GF**

Cocktail sauce, lemon

OYSTERS ON THE HALF SHELL

*Half Dozen 17 • Dozen 34 **GF***

Big Fish Salts, cocktail sauce, atomic horseradish, mignonette, lemon

CLASSIC CAESAR 13 •

It's the best!

COBB SALAD 16 **GF**

Romaine, avocado, bacon, egg, radish, corn, bleu cheese crumbles, poblano ranch

MAKE YOUR SALAD A MEAL

Add grilled or blackened:

CHICKEN	7
SHRIMP	12
CRAB CAKE	18
TUNA	24
SALMON	17

ENTRÉES

SB BLACKENED TUNA PASTA 35

The Locals Favorite!

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

FISHERMAN'S STEW 31 •

Saffron tomato broth, shrimp, mussels, calamari, fish, corn, baby potatoes, andouille sausage, grilled ciabatta

STEAK FRITES 36 •

8 oz. prime flat iron, chimichurri, Parmesan truffle fries

GRILLED SALMON 28 **GF**

Summer succotash, charred tomato vinaigrette

FISH 'N CHIPS 24

"Flash-fried" wild caught hake, fries, coleslaw, tartar sauce

LEWES STYLE MP **GF**

Choice of fresh seafood from our daily fish board, sautéed spinach, mashed potatoes, tomato, mushroom, sautéed onion, sherry butter sauce

FRIED SHRIMP 23

"Flash-fried" shrimp, fries, coleslaw, cocktail sauce

GRILLED ROCKFISH 36 •

Toasted quinoa salad, roasted fennel, fried capers, brown butter sauce

CRAB CAKES 38

Summer succotash, vegetable of the day, tartar sauce

SB THE NOR'EASTER 39

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

SB SHRIMP & GRITS 25 **GF**

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

BRICK OVEN CHICKEN 24 **GF**

Oven roasted half chicken, baby potatoes, basil pesto, caramelized lemon

CAULIFLOWER STEAK 21 **GF**

Roasted spiced cauliflower, toasted quinoa salad, arugula, shaved parmesan, romesco sauce, vegetable of the day

• = Gluten Free Optional **GF** = Gluten Free

SB = Striper Bites Favorite

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with individuals with certain medical conditions. Please notify your server of any food allergies or dietary restrictions.

A customary gratuity of 20% will be added to all parties of 8 or more.

SB 107 Savannah Road | Lewes, Delaware
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SUSHI

LAVA ROLL 16

Shrimp tempura, cream cheese, crab stick, avocado, salmon, spicy mayo, eel sauce, scallions *(contains raw seafood)*

SB THE SB ROLL 16

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

SB TEMPURA ROLL 14

Tempura shrimp, avocado, eel sauce, spicy mayo, crab stick

EDAMAME 8 **GF**

Salt, gochujang, Old Bay & butter

SANDWICHES

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

FISH TACOS 15

Blackened fish (Chef's selection), jicama slaw, fried corn, spicy mayo, flour tortillas *or Substitute Grilled Chicken*

HOT HONEY CHICKEN SANDWICH 15

Fried chicken breast, hot honey sauce, warm bacon slaw, pickles, brioche bun

SB MAINE LOBSTER ROLL 36

5 oz. butter poached Maine lobster, split top brioche bun, lemon

SIDES

FRIES

VEGETABLE OF THE DAY **GF**

COLE SLAW **GF**

POTATO SALAD **GF**

MASHED POTATOES **GF**

FIRECRACKER TUNA ROLL 14 **GF**

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

VEGGIE ROLL 12 **GF**

Carrot, cucumber, avocado, lettuce, green onion

CRABBY CALIFORNIA ROLL 15

Lump crab meat, cucumber, avocado, sesame seeds, eel sauce

POKE BOWL 18 •

Tuna, candied ginger, pickled red onions, cucumber, edamame, seaweed salad, sushi rice, eel sauce, spicy mayo, sesame seeds, fried wontons *(contains raw seafood)*

SB SB SMASH BURGER 18 •

(2) 4 oz. patties, pickles, lettuce, pepper jack cheese, house spread, bacon, brioche bun

HOUSEMADE TURKEY BURGER 15 •

Hand pattied ground turkey, maple bacon aioli, smoked Gouda, lettuce, tomato, brioche bun

CRAB CAKE SANDWICH 21

Broiled lump crab cake, lettuce, tomato, tartar sauce, brioche bun

SMOKED GOUDA GRITS **GF**

SUMMER SUCCOTASH **GF**

TOASTED QUINOA SALAD **GF**

PARMESAN TRUFFLE FRIES +2

WINE



WHITES

RYAN PATRICK NAKED CHARDONNAY WASHINGTON	10 40
CHALK HILL RUSSIAN RIVER VALLEY CHARDONNAY CALIFORNIA	12 48
GUILIANO ROSATI PINOT GRIGIO ITALY	10 40
LA PETITE PERRIÈRE SAUVIGNON BLANC FRANCE	10 40
KURANUI SAUVIGNON BLANC NEW ZEALAND	11 44
CHATEAU STE MICHELLE COLD CREEK RIESLING WASHINGTON	12 48
ETHEREO ALBARIÑO SPAIN	13 52

SPARKLING WHITES

LUNETTA PROSECCO ITALY	48/750 ML 12/SPLIT
CARPENE MALVOLTI DOCG PROSECCO ITALY	64/750 ML

REDS

HAYES RANCH PINOT NOIR CALIFORNIA	10 40
ERATH PINOT NOIR OREGON	13 52
FARMHOUSE RED BLEND CALIFORNIA	10 40
CALLIA MALBEC ARGENTINA	11 44
LYLE THOMAS CABERNET SAUVIGNON CALIFORNIA	10 40
LIBERTY SCHOOL CABERNET SAUVIGNON CALIFORNIA	12 48

ROSÉ

THE PALE ROSÉ FRANCE	13 52
CA' FURLAN SPARKLING ROSÉ ITALY	10/SPLIT

BEER



BOTTLE

ROLLING ROCK	4	HEINEKEN	5
YUENGLING LAGER	4	HEINEKEN 0.0 N/A	5
MILLER LITE	4	NEWCASTLE BROWN ALE	5
COORS LIGHT	4	CORONA LIGHT	6
BUDWEISER	4	CORONA	6
BUD LIGHT	4	BOLD ROCK CIDER	6
MICHELOB ULTRA	4	STELLA ARTOIS	6

DRAFT Ask your server for today's draft selections.

CAN

FOUNDERS ALL DAY IPA	5	DOWNEAST CIDER	8
DOGFISH SEAQUENCH ALE	6	NÜTRL ORANGE VODKA SELTZER	8
DOGFISH CITRUS DAYDREAMER LAGER	6	SUN CRUISER ICED TEA VODKA -OR- LEMONADE VODKA	8
DOGFISH 30 MINUTE LITE IPA	6	REVELATION RAZZ SOUR	10
ATHLETIC FREE WAVE HAZY N/A	6		
FAT TIRE	6		
BELL'S HAZY HEARTED IPA	7		
WICKED WEED PERNICIOUS IPA	7		
GUINNESS	7		



ROCKTAILS



LIBATIONS

SEASONAL SANGRIA	12	MANGO MARGARITA	17
White wine, Grand Marnier, peach schnapps, fresh fruit, bubbles		Patron silver, triple sec, lime, mango purée, agave syrup, tajin rim	
THE SB BLOODY MARY	12	HUGO SPRITZ	14
Tito's Handmade Vodka, George's Bloody Mary Mix, Old Bay rim		Saint Germain, prosecco, splash of soda, mint, lime	
STATESIDE MULE	13	PEACH BOURBON SMASH	16
Stateside vodka, ginger beer, lime, orange juice, simple syrup		Woodford Reserve, peach nectar, orange, lemon, splash of sour	
WATERMELON CRUSH	13	COASTAL RUM RUNNER	12
Absolut Watermelon, watermelon purée, triple sec, Sprite		Goslings Black Seal Rum, Malibu Coconut Rum, banana liqueur, blackberry liqueur, fresh juices	
EL DIABLO	15		
Espolòn Blanco, Ancho Reyes liqueur, jalapeño, lime, splash of sour			

MARTINIS

CITRON LEMON DROP	16	GREEN GODDESS	17
Absolut Citron vodka, lemon, splash of lemonade, sugar rim		Tanqueray 10, St. Germain, cucumber, lime, jalapeño, simple syrup, mint	
RUBY COSMO	15		
Western Son Grapefruit Vodka, cranberry juice, grapefruit juice, lime			

MOCKTAILS

WATERMELON REFRESHER	8	CUCUMBER COOLER	8
Watermelon purée, lime, agave syrup, club soda		Cucumber purée, lime, simple syrup, club soda, mint	
PARTY PUNCH	8		
Orange, lemon, pineapple and cranberry juice, grenadine, ginger ale			