

STARTERS

CRAB BISQUE 10 •

Sherry, lump crab, cream, chef's seasonings

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

CALAMARI FRITTO MISTO 15

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

GREENS

SB HOUSE SALAD 15 GF

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

COBB SALAD 16 GF

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

STEAMED SHRIMP 14 GF

Peel & eat shrimp, Old Bay cocktail sauce, lemon

CRAB DIP 19 •

Lump crab, spinach, Old Bay dusted house bread

SB NACHO00000S 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!

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.



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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

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)

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

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

SIDES

FRIES

VEGETABLE OF THE DAY GF

COLE SLAW GF

POTATO SALAD GF

MASHED POTATOES GF

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
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	GUINNESS	7
DOGFISH SEAQUENCH ALE	6	DOWNEAST CIDER	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		



ROCKTAILS



LIBATIONS

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

MARTINIS

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

MOCKTAILS

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