

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 or BBQ sauce, celery, poblano ranch

CRISPY BRUSSELS SPROUTS 13
Pineapple hot honey, goat 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

NEW! WHIPPED GOAT CHEESE & PROSCIUTTO TOAST 15
Roasted garlic whipped goat cheese, black mission figs, crispy prosciutto, Calabrian hot honey, toasted pepitas

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, tomatoes, bleu cheese crumbles, poblano ranch

CLASSIC CAESAR 13 •
It's the best!

STEAMED SHRIMP 14 GF
Peel & eat shrimp, Old Bay cocktail sauce, lemon

CRAB DIP 19 •
Lump crab, spinach, Old Bay dusted house bread

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
Cocktail sauce, atomic horseradish, mignonette, lemon

NEW! ORCHARD SALAD 17 GF
Spinach, goat cheese, sweet potatoes, apples, candied pecans, dried cherries, apple cider vinaigrette

MAKE YOUR SALAD A MEAL

Add grilled or blackened:

CHICKEN	7
SHRIMP	12
CRAB CAKE	18
TUNA	24
SALMON	17

ENTRÉES

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, baby potatoes, andouille sausage, grilled ciabatta

STEAK FRITES 36 •
8 oz. prime flat iron, chimichurri, Parmesan truffle fries

GRILLED SALMON 28 •
Mashed potatoes, maple bacon brussels sprouts, Dijon cream sauce, fried shallots

FISH 'N CHIPS 24
“Flash-fried” fish (Chef's selection), fries, coleslaw, tartar sauce

FRIED SHRIMP 23
“Flash-fried” shrimp, fries, coleslaw, cocktail sauce

THE NOR'EASTER 39
Broiled lump crab cake, butter poached shrimp & scallop chunks, mashed potatoes, vegetable of the day

DAILY FISH BOARD MP GF

Choice of fresh seafood from our daily fish board, grilled or blackened & choice of two sides -OR- make it **Lewes Style** sautéed spinach, mashed potatoes, sherry butter sauce with onions, tomatoes & mushrooms

CRAB CAKES 38
Smoked gouda grits, vegetable of the day, tartar sauce

SHRIMP & GRITS 25 GF
Ground chorizo, roasted tomatoes, garlic, white wine, smoked Gouda grits

BRICK OVEN CHICKEN 24 •
Oven roasted half chicken, baby potatoes, basil pesto, caramelized lemon

CAULIFLOWER STEAK 21 •
Roasted spiced cauliflower, arugula, shaved parmesan, romesco sauce, sweet potato farro salad, vegetable of the day

NEW! BLACKENED SWORDFISH 34 GF
Smoked gouda grits, sautéed spinach, Creole butter, pickled pepper relish

• = 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
302.645.4657 | **STRIPERBITES.COM**

SUSHI

LAVA ROLL 16
Shrimp tempura, cream cheese, crab stick, avocado, salmon, spicy mayo, eel sauce, scallions
(contains raw seafood)

THE SB ROLL 16
Tuna, salmon, crab stick, avocado, cucumber, spicy mayo, eel sauce, tobiko
(contains raw seafood)

TEMPURA ROLL 14
Tempura shrimp, avocado, eel sauce, spicy mayo, crab stick

EDAMAME 8 GF
Salt, gochujang or 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
Fried cod, apple cucumber slaw, maple Dijon crema, pickled red onions
or Substitute Grilled Chicken

HOT HONEY CHICKEN SANDWICH 15
Fried chicken breast, hot honey sauce, warm bacon slaw, pickles, brioche bun

MAINE LOBSTER ROLL 36
5 oz. butter poached Maine lobster, split top brioche bun, lemon

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
SAUTÉED SPINACH GF
SWEET POTATO FARRO SALAD
MAPLE BACON BRUSSELS SPROUTS 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
---------------	--------	----	----

BEER



DRAFT Ask your server for today's draft selections.

BOTTLE

YUENGLING LAGER	4	NEWCASTLE BROWN ALE	5
MILLER LITE	4	HEINEKEN	6
COORS LIGHT	4	HEINEKEN 0.0	N/A
BUDWEISER	4	CORONA	6
BUD LIGHT	4	BOLD ROCK CIDER	6
MICHELOB ULTRA	4	STELLA ARTOIS	6
ROLLING ROCK	5	LEFT HAND MILK STOUT NITRO	8

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
ATHLETIC RUN WILD	N/A	REVELATION RAZZ SOUR	10
EVO LOT 6 DOUBLE IPA	6		
BELL'S HAZY HEARTED IPA	7		



ROCKTAILS



LIBATIONS

SEASONAL SANGRIA	12	EL DIABLO	14
Red wine, Grand Marnier, apple brandy, blackberry brandy, fresh fruit, lime juice, bubbles		Papelito Blanco, Ancho Reyes liqueur, jalapeno, lime, splash of sour	
THE SB BLOODY MARY	12	THE PEARFECT MULE	12
Tito's Handmade Vodka, George's Bloody Mary Mix, Old Bay rim		Birdie & Buck Vodka, pear nectar, lime juice, ginger beer	
CIDER MARGARITA	15	MAPLE BOURBON SMASH	17
Espolon Reposado, apple cider, orange liqueur, splash of sour, lime, cinnamon sugar rim		Knob Creek Smoked Maple, maple syrup, muddled orange, lemon, splash of sour	
CRANBERRY APEROL SPRITZ	14	BROWN SUGAR OLD FASHIONED	16
Aperol, prosecco, club soda, cranberry juice, rosemary		Woodford Reserve Bourbon, brown sugar cinnamon simple syrup, orange, cherry, bitters, cinnamon sugar rim	

MARTINIS

CITRON LEMON DROP	16	SALTED CARAMEL KISS	15
Absolut Citron vodka, lemon, splash of lemonade, sugar rim		Smirnoff Salted Kissed Caramel Vodka, Irish cream liqueur, vanilla, caramel syrup, half salt rim	
RUBY COSMO	15	STARRY NIGHT	16
Western Son Grapefruit Vodka, cranberry juice, grapefruit juice, lime		Absolut Pears, Amaretto, honey, lemon juice, cardamom bitters, star anise	

MOCKTAILS

PARTY PUNCH	8	SUNSET SIPPER	8
Orange, lemon, pineapple and cranberry juice, grenadine, ginger ale		Cranberry juice, orange juice, simple syrup, Sprite, rosemary	
GOLDEN APPLE	8		
Apple cider, lemon, honey, ginger beer			