

STARTERS

- SEARED TUNA 14 •**
Sesame seared tuna, spicy mayo, eel sauce, ginger, fried wontons, seaweed salad
- CRISPY BRUSSELS SPROUTS 13**
Pineapple hot honey, goat cheese, toasted almonds, lime zest
- HOUSE WINGS 15**
Buffalo or BBQ sauce, poblano ranch, celery
- 🍷 CALAMARI FRITTO MISTO 15**
“Flash-fried”, brined sweet Italian peppers, green onion, caramelized lemon, Thai chili sauce
- CRAB DIP 19 •**
Lump crab, spinach, Old Bay dusted house bread
- STEAMED SHRIMP 14 (GF)**
Peel & eat shrimp, Old Bay, cocktail sauce, lemon

- NEW! WHIPPED GOAT CHEESE & PROSCIUTTO TOAST 15**
Roasted garlic whipped goat cheese, black mission figs, crispy prosciutto, Calabrian hot honey, toasted pepitas
- 🍷 NACHOOOOOS 10**
Fresh corn tortilla chips, queso blanco cheese sauce, jalapeños, sour cream, pico de gallo
- Add GUACAMOLE +3 • CHICKEN +7 CRAB MEAT +9**

SOUP

- CRAB BISQUE 10 (GF)**
Sherry, crab, cream, chef’s seasonings
- Ask your server for today’s soup du jour.**

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!
- 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**

SUSHI

- LAVA ROLL 16**
Shrimp tempura, cream cheese, crab stick, avocado, salmon, spicy mayo, eel sauce, scallions **
- 🍷 THE SB ROLL 16**
Tuna, salmon, crab stick, avocado, cucumber, spicy mayo, eel sauce, tobiko **
- 🍷 TEMPURA ROLL 14**
Tempura shrimp, avocado, eel sauce, spicy mayo, crab stick
- EDAMAME 8**
Salt, gochujang or Old Bay & butter
- **Contains Raw Seafood.**
- FIRECRACKER TUNA ROLL 14**
Spicy tuna, jalapeño, cucumber, spicy mayo, sriracha, sesame seeds **
- VEGGIE ROLL 12**
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**

ENTRÉES

- FRIED SHRIMP 23**
“Flash-fried” shrimp, fries, coleslaw, cocktail sauce
- BLACKENED TUNA PASTA 35**
Lightly blackened tuna, tomato, roasted garlic cream sauce, penne pasta
- FISH ‘N CHIPS 24**
“Flash-fried” fish (Chef’s selection), fries, coleslaw, tartar sauce

SIDES 6

- FRIES (GF) • VEGETABLE OF THE DAY (GF) • COLE SLAW (GF) • POTATO SALAD (GF)**
- SAUTÉED SPINACH (GF) • PARMESAN TRUFFLE FRIES +2**

Striper Bites

SOUP & SANDWICH 15

- Available Every Day!**
Includes soup of the day & choice of one sandwich.
- TURKEY BLT**
Bacon, lettuce, tomato, mayo, wheat bread
- SHRIMP SALAD SANDWICH**
Lettuce, brioche bun
- SIRLOIN MELT**
Swiss cheese, lettuce, tomato, horsey sauce, brioche bun

SANDWICHES

- 🍷 STRIPER BITES CLUB 16**
Our signature sandwich!
Blackened Mahi, lettuce, tomato, bacon, Caesar dressing, ciabatta bread
- 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
- FRIED ROCKFISH BURRITO 15**
“Flash fried” rockfish, shaved cabbage, poblano ranch, pico de gallo, cheddar cheese, flour tortilla
- SB SMASH BURGER 18 •**
(2) 4 oz. patties, pickles, lettuce, pepper jack cheese, house spread, bacon, brioche bun
- CRAB CAKE SANDWICH 21**
Broiled lump crab cake, lettuce, tomato, tartar sauce, brioche bun
- HOUSEMADE TURKEY BURGER 15 •**
Hand pattied ground turkey, maple bacon aioli, smoked Gouda, lettuce, tomato, brioche bun

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

- = Gluten Free Optional (GF) = Gluten Free
- 🍷 = Striper Bites Favorite**

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

LUNCH

WINE



WHITES

RYAN PATRICK NAKED CHARDONNAY	WASHINGTON	10		40
CHALK HILL RRV 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
LYLE THOMAS CABERNET SAUVIGNON	CALIFORNIA	10		40
LIBERTY SCHOOL CABERNET SAUVIGNON	CALIFORNIA	12		48
CALLIA MALBEC	ARGENTINA	11		44

ROSÉ

THE PALE ROSÉ	FRANCE	13		52
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BEER



DRAFT Ask your server for today’s draft selections.

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FOUNDERS ALL DAY IPA	5	BELL’S HAZY HEARTED IPA	7
DOGFISH HEAD SEAQUENCH ALE	6	GUINNESS	7
DOGFISH CITRUS DAYDREAMER LAGER	6	DOWNEAST CIDER	8
ATHLETIC RUN WILD N/A	6	SUN CRUISER ICED TEA VODKA -OR- LEMONADE VODKA	8
EVO LOT 6 DOUBLE IPA	6	REVELATION RAZZ SOUR	10

BOTTLE

YUENGLING LAGER	4	NEWCASTLE BROWN ALE	5
MILLER LITE	4	HEINEKEN	6
COORS LIGHT	4	HEINEKEN 0.0 N/A	6
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

ROCKTAILS



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	

LIBATIONS

SEASONAL SANGRIA	12	CIDER MARGARITA	15
Red wine, Grand Marnier, apple brandy, blackberry brandy, fresh fruit, lime juice, bubbles		Espolòn Reposado, apple cider, orange liqueur, splash of sour, lime, cinnamon sugar rim	
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	
CRANBERRY APEROL SPRITZ	14	MAPLE BOURBON SMASH	17
Aperol, prosecco, club soda, cranberry juice, rosemary		Knob Creek Smoked Maple, maple syrup, muddled orange, lemon, splash of sour	
EL DIABLO	14	BROWN SUGAR OLD FASHIONED	16
Papelito Blanco, Ancho Reyes liqueur, jalapeño, lime, splash of sour		Woodford Reserve Bourbon, brown sugar cinnamon simple syrup, orange, cherry, bitters, cinnamon sugar rim	

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			

WEEKLY SPECIALS

4PM - 9PM • *Dine-in only.*

SUNDAY

Comfort Food Night

A rotating lineup of homestyle favorites & comforting classics.

MONDAY

Tapas Night

Our signature dishes served tapas style.

TUESDAY

Prime Rib Night \$29

WEDNESDAY

Sushi Night - starting at \$9!

