

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, Honeycrisp apples,
red onion, 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 •
Yukon Gold 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,
Yukon Gold 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, Yukon Gold 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, 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.



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 6

FRIES
VEGETABLE OF THE DAY GF

COLE SLAW GF
POTATO SALAD GF
YUKON GOLD 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	13		52
GUILIANO ROSATI PINOT GRIGIO	ITALY	10		40
KURANUI SAUVIGNON BLANC	NEW ZEALAND	11		44
CHATEAU STE MICHELLE DRY RIESLING	WASHINGTON	11		44
ETHEREO ALBARIÑO	SPAIN	13		52

SPARKLING WHITES & ROSÉ

LUNETTA PROSECCO	ITALY	52/750 ML		13/SPLIT
VARICHON & CLERC PRIVILÈGE BRUT BLANC DE BLANCS	FRANCE	52/750 ML		
THE PALE ROSÉ	FRANCE	14		56

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

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 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

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 IPA	N/A 6	REVELATION RAZZ SOUR	10
EVO LOT 6 DOUBLE IPA	6		
BELL’S HAZY HEARTED IPA	7		



ROCKTAILS



LIBATIONS

SEASONAL SANGRIA	12	CRANBERRY APEROL SPRITZ	14
Red wine, Grand Marnier, apple brandy, blackberry brandy, fresh fruit, lime juice, bubbles		Aperol, prosecco, club soda, cranberry juice, rosemary	
MAPLE BOURBON SMASH	17	GIN THERE, DONE THAT	14
Knob Creek Smoked Maple, maple syrup, muddled orange, lemon, splash of sour		Tanqueray No. TEN, lemon, tonic, simple syrup, rosemary	
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	EL DIABLO	14
Espolon Reposado, apple cider, orange liqueur, splash of sour, lime, cinnamon sugar rim		Papelito Blanco, Ancho Reyes liqueur, jalapeno, lime, splash of sour	
		BROWN SUGAR OLD FASHIONED	16
		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

GOLDEN APPLE	8	SUNSET SIPPER	8
Apple cider, orange juice, agave syrup, sour mix, cinnamon sugar rim		Cranberry juice, grapefruit juice, simple syrup, lime, Sprite, rosemary	
PEAR PRESSURE	8		
Pear nectar, lemon, honey, ginger beer			