

THE CLAW BAR

OYSTERS. GLORIOUS OYSTERS!

*ICED SEAFOOD OYSTERS

*EAST COAST OYSTERS 26 HALF 44 DOZ

*shucked to order and served on the half shell**

CRISPY FRIED OYSTERS 22

Half dozen fried oysters, bayou remoulade

BAKED OYSTERS ALCIATORE 24

Cream, spinach, bacon, pernod, citrus beurre blanc

APPETIZERS

THE SOUTHERN COLLECTION 19

Pimento cheese, smoked fish dip, house pickles

*PEPPER-CRUSTED AHI TUNA 22

Datil pepper slaw, poke sauce, sesame seed

CRISPY CALAMARI & ROCK SHRIMP 24

Pickled fresno, tempura jalapeños, Claw Bar citrus soy aioli, green tobiko

SIGNATURE LOBSTER & KING CRAB

"POT HOLES" 28

Lemon-garlic chili crunch butter, puff pastry

CRAWFISH & TASSO ARANCINI 22

Gochujang aioli & hot honey sauce

INDIAN-SPICED FRIED ARTICHOKE HEARTS 18

Red curry & Thai basil aioli

HAMACHI CRUDO 22

Fresno chili, citrus soy, smoked salt

CURRY-DUSTED CAULIFLOWER 18

Flash fried, yuzu kosbu aioli

SALADS

ORGANIC FARMERS SALAD 20

Nightly selection

SIGNATURE ORGANIC CAULIFLOWER SALAD 18

Parmesan, bacon, pickled red onion

SAVOY SALAD 19

Butter crunch lettuce, grilled corn, avocado, heirloom tomato, pickled red onion, feta, poblano ranch, fresh herbs, cornbread croutons

STREET CORN CAESAR 16

Spiced pepitas, romaine, cilantro, blistered corn, cotija cheese, chipotle-caesar dressing

PASTAS & NOODLES

BLACK TRUFFLE BOLOGNESE 38

Short rib meatball, campanelle pasta, chili flake, basil, mint & pecorino snow, ricotta blue cheese crostini

SINGAPORE SHRIMP & SCALLOPS 39

Ginger-garlic broth, Thai basil, cilantro, fresno chili, lo mein noodles

ROASTED MAITAKE MUSHROOM PAPPARDELLE 36

Whipped lemon ricotta, basil, hot honey, chili

HOMEMADE CORNBREAD 12

*Chili honey butter
add our
signature pimento cheese 5*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SEAFOOD TOWERS & CHILLED SEAFOOD

*CLAW BAR FOR ONE 45

3 shrimp, 3 oysters, snow crab, smoked fish dip, pickles, trio of sauces, crackers

*LOW RISE 125

6 shrimp, 6 oysters, snow crab, ½ Maine lobster, 3 raw scallops, smoked fish dip, pickles, trio of sauces, crackers

*HIGH RISE 195

12 shrimp, 12 oysters, snow crab, 6 raw scallops, Maine lobster, smoked fish dip, pickles, pimento cheese, trio of sauces, crackers

SHRIMP COCKTAIL 26

WHOLE MAINE LOBSTER 55

*SCALLOPS ON THE HALF SHELL 21

Wakame, sweet chili sauce, pickled red onion

SNOW CRAB MKT

FLORIDA STONE CRAB CLAWS MKT

Yuzu mustard

SIGNATURES

*CLAW BAR SALMON 39

Dukkah spice, grilled shrimp, béarnaise, cauliflower risotto, asparagus

WILD FLOUNDER PICATTA 42

Panko crusted, herbed shrimp rice, citrus caper butter, arugula, fennel salad, watermelon radish

OVEN-ROASTED TRIGGERFISH 58

Lightly breaded & stuffed with lobster, crab & shrimp, togarashi pineapple butter sauce, herbed shrimp rice & farm vegetables

CHARLESTON CHICKEN 38

Hot sauce butter sauce, brussels sprouts, pickles, sweet potato spaetzle

ROASTED ALASKAN

BUTTERFISH 49

Crispy rice cake, shiitake mushrooms, citrus soy butter, charred broccolini

*GRILLED FILETS OF BEEF

TENDERLOIN & KING CRAB 59

Bacon, chive & pimento cheese potato soufflé, charred broccolini, peppercorn demi & béarnaise

*WAGYU TERIYAKI SIRLOIN 48

Black vinegar & peppercorn demi, bacon, chive & pimento cheese potato soufflé, charred broccolini

ST. AUGUSTINE STEW 42

Shrimp, crab, lobster, bay scallops, Gulf fish, mussels, pork belly & rice in a datil pepper broth

*THE INFAMOUS CLAW BAR BURGER 28

Pickled red onion, Claw Bar sauce, lettuce, bacon, house pickles, pimento cheese served with house frites

FRITES & CO.

*Served with crispy house frites & dressed rocket salad
Truffle Parmesan & Herb Frites add \$5*

LUMP CRAB CAKE 39

East coast spiced, bayou remoulade

ROASTED COLD WATER LOBSTER TAILS 59

Butter-roasted twin tails, fresh herbs

*CLASSIC BAR STEAK 47

CLASSIC STEAMED MUSSELS 36

Fresh herbs, Polish kielbasa, rich wine herb butter broth



VISITING FISH MKT

Today's market fresh fish

*Roasted, Grilled
or Blackened*

Sauces

*Lemon caper beurre blanc or
Thai Chimichurri*

*All served with herbed shrimp
rice & farm vegetables.*