

THE CLAW BAR

OYSTERS, GLORIOUS OYSTERS!

*EAST COAST OYSTERS 26 HALF 44 DOZ

shucked to order and served on the half shell with mignonette & cocktail sauces

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

CRISPY CALAMARI & ROCK SHRIMP 24

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

SIGNATURE LOBSTER & CRAB "POT HOLES" 28

Lemon-garlic chili crunch butter, puff pastry

HOMEMADE CORNBREAD 12

Chili honey butter

Add our signature pimento cheese 5

SALADS

ORGANIC FARMERS SALAD 20

Nightly selection

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*

FRITES & CO.

*Served with béarnaise sauce, crispy house
 frites & dressed rocket salad*

Truffle Parmesan & Herb Frites add \$5

LUMP CRAB CAKE 39

East coast spiced, bayou remoulade

FILET 47

ROASTED COLD WATER

LOBSTER TAILS 59

Butter-roasted twin tails, fresh herbs

FILET & LOBSTER TAIL 76

SIGNATURES

*CLAW BAR SALMON 39

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

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 FILET OF BEEF TENDERLOIN & CRAB 65

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

ST. AUGUSTINE STEW 42

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

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

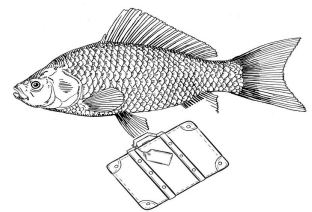
Yuzu mustard

*THE CLAW BAR BURGER 28

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

VISITING FISH MKT

Today's Market Fresh Fish



*Roasted, grilled or blackened
 with your choice of sauce:*

Lemon caper beurre blanc

or

Thai Chimichurri

*Served with herbed shrimp rice &
 farm vegetables.*

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