

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

NORI TACOS 3 WAYS 24
*Tuna poke, hamachi, kani kama crab,
avocado, pickled fresnos, togarashi,
gochujang aioli & wonton*

CRISPY CALAMARI & ROCK SHRIMP 24
*Pickled fresno, tempura jalapeños, Claw Bar citrus
soy aioli, green tobiko*

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, micro cilantro, smoked salt
CURRY-DUSTED CAULIFLOWER 18
Flash fried, yuzu kosbu aioli

**SIGNATURE LOBSTER & LUMP CRAB
"POT HOLES" 28**
Lemon garlic chili crunch butter, puff pastry

SUSHI ROLLS

***SWEET & SPICY LUMP CRAB ROLL 24**
Avocado, cucumber, wasabi tobiko

***CLAW BAR PREMIUM TUNA & SHRIMP TEMPURA ROLL 24**
Pimento cheese brûlée, pickled fresno chili

SALADS

FLORIDA 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 crouton*

STREET CORN CAESAR 16
*Spiced pepitas, romaine, cilantro, blistered corn,
cojita cheese, chipotle caesar dressing*

PASTAS & NOODLES

BLACK TRUFFLE BOLOGNESE 38
*Short rib meatball, mafadine 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 ricotta, basil, hot honey, chili

SIGNATURES

***CLAW BAR SALMON 39**
*Dukkah spice, grilled shrimp, béarnaise,
cauliflower risotto, asparagus*

WILD FLOUNDER PICATTA 42
*Herby shrimp rice, citrus caper butter, arugula,
fennel salad, watermelon radish*

OVEN-ROASTED TRIGGERFISH 58
*Stuffed with lobster, crab & shrimp,
togarashi pineapple butter sauce*
CHARLESTON CHICKEN 38
*Hot sauce butter sauce, brussels sprouts,
sweet potato spaetzle*

ROASTED ALASKAN BUTTERFISH 49
*Crispy rice cake, shiitake mushrooms,
citrus soy butter*

***GRILLED TWIN FILET OF BEEF
TENDERLOIN 66**
*Twice-baked potato soufflé, charred broccolini,
peppercorn demi*

***WAGYU TERIYAKI SIRLOIN 48**
*Black vinegar & peppercorn demi,
twice-baked potato soufflé, charred broccolini*
ST. AUGUSTINE STEW 42
*Shrimp, crab, lobster, bay scallops, Gulf fish,
mussels, pork belly & rice in a datil pepper broth*

HOMEMADE CORNBREAD 12

*Chili honey butter
add our
signature pimento cheese 5*

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

***PEPPER-CRUSTED AHI TUNA 22**
Datil pepper slaw, poke sauce, sesame seeds

***SCALLOPS ON THE HALF SHELL 21**
wakame, sweet chili sauce, pickled red onion

**ALASKAN KING CRAB MKT
SNOW CRAB MKT**

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**
Sliced beef tenderloin, peppercorn demi

***THE INFAMOUS
CLAW BAR BURGER 28**
*Pickled red onion, Claw Bar sauce,
house pickles, pimento cheese*

CLASSIC STEAMED MUSSELS 36
*Fresh herbs, Polish kielbasa, rich wine herb
butter broth*



VISITING FISH MKT

Market fresh fish, simply prepared

Roasted, Grilled, or Blackened

*Sauces
Lemon caper beurre blanc or
Thai Chimichurri*

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

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