

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 **BAKED OYSTERS ALCIATORE 24**
Half dozen fried oysters, bayou remoulade *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, smoked salt

CURRY-DUSTED CAULIFLOWER 18
Flash fried, yuzu kosho aioli

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

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,
beirloom tomato, pickled red onion, feta,
poblano ranch, fresh herbs, cornbread crouton*

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*

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*

*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

***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

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.*