

## APPETIZERS

### CARROT GAZPACHO 15

*Summer carrots, pepitas, coconut milk, ginger-mint pesto*

### THE SOUTHERN COLLECTION 19

*Pimento cheese, smoked fish dip, house pickles*

### \*HOUSE CURED SALMON 22

*Whipped dill cream cheese, capers, red onion, toasted sourdough*

### LOBSTER & CRAB POTHOLE 28

*Lemon-garlic chili crunch butter, puff pastry*

### CRISPY CALAMARI & ROCK SHRIMP 24

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

### \*TUNA STACK 24

*Crispy rice, avocado, arugula, scallion, cucumber, tuna, kimchi*

### HOMEMADE CORNBREAD 12

*Chili honey butter - add our signature pimento cheese 5*

## SALADS

### CHARRED IMMOKALEE WATERMELON 19

*Feta, mint, shaved sweet onion, pistachios, champagne vinaigrette*

### STREET CORN CAESAR 16

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

### SAVOY SALAD 19

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

### THE SEA BLT 29

*Chilled lobster, crab, & shrimp salad with fried green tomatoes, wild arugula, smoked bacon, roasted corn & smoked tomato vinaigrette*

### TOMATO CARPACCIO 19

*Heirloom tomatoes, micro basil, shaved red onion, burrata, balsamic glaze*

## FRITES & CO

*Served with crispy house herb fries, or sweet potato gaufrettes*

### CRAB CAKE 39

*East coast spiced, bayou remoulade*

### THE CLAW BAR BURGER 28

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

### ROASTED COLD WATER LOBSTER TAILS 59

*Butter-roasted twin tails, fresh herbs*

### CRISPY SOFT SHELL CRAB + SHRIMP 42

*Pimento cheese cornbread, baby frisee, bayou remoulade*

## SIGNATURES

### \*MISO-SEARED FAROE ISLAND SALMON 39

*Crispy Japanese rice cake, carrots, pickled cucumbers, yuzu-soy butter*

### CRAB-CRUSTED GULF GROUPER 58

*Smashed fingerlings, broccolini, stone ground mustard butter*

### OVEN-ROASTED TRIGGERFISH 56

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

### SEARED DIVER SCALLOPS & PORK BELLY 46

*Cauliflower, brown butter potatoes, citrus butter*

### CAROLINA MOUNTAIN TROUT PICATTA 38

*Snow crab, crushed smoked almonds, farm vegetables, herby shrimp rice, citrus caper butter*

### CLAW BAR SEAFOOD MIXED GRILL 56

*Stuffed shrimp, snow crab, local fish, baked oysters, herby shrimp rice*

### ROASTED HALF CHICKEN 38

*Duck fat potatoes, cauliflower, Creole mustard jus*

### \*PRIME USDA FILET 62

*Farm vegetables, twice-baked potato soufflé, red wine peppercorn demi*

### "OLD SCHOOL" BAKED STUFFED SHRIMP 39

*Lobster, crab, shrimp, herbs, Old Bay citrus butter, summer vegetables*

## OYSTERS, GLORIOUS OYSTERS !!

\*EAST COAST  
HALF 26 DOZ 44

\*WEST COAST  
HALF 28 DOZ 55

### BAKED OYSTERS ALCIATORE 24

*Cream, spinach, bacon, pernod, citrus beurre blanc*

### CRISPY FRIED OYSTERS 22

*Half dozen fried oysters, bayou remoulade*

## 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, 1/2 Maine lobster, 3 raw scallops, smoked fish dip, pickles, trio of sauces, crackers*

\*HIGH RISE 195

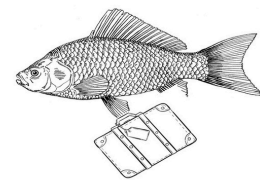
*12 shrimp, 12 oysters, snow crab, 6 raw scallops, Maine lobster, smoked fish dip, pickles, pimento cheese, trio of sauces, crackers*

### SHRIMP COCKTAIL 26

### WHOLE MAINE LOBSTER 55

\*SASHIMI SCALLOPS 21

*Wakame, sweet chili sauce, pickled red onion*



### VISITING FISH - MP

**Fresh fish check in daily; this evening's selection will be presented by your server.**

**GRILLED, BLACKENED OR OVEN-ROASTED**

*Served with seasonal vegetables and starch*

### SAUCE CHOICES

**THAI CHIMICHURRI**

**TOGARASHI PINEAPPLE BUTTER SAUCE**

**CITRUS CAPER BUTTER**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.