

APPETIZERS

CHILLED FLORIDA FISH DIP 16

Mahi, fresno chili, crackers

CRISPY CALAMARI & ROCK SHRIMP 24

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

HOMEMADE CORNBREAD 12

Chili honey butter - add our signature pimento cheese 5

BRUNCH SPECIALTIES

*CLAW BAR BREAKFAST 17

2 eggs, choice of meat, rustic potatoes, toast

*LUMP CRAB BENEDICT 24

Poached eggs, lump crab, spinach, English muffin, béarnaise, rustic potatoes

*LATIN BREAKFAST 18

Chorizo, chilaquiles, fried eggs, cotija, avocado, tomato, cilantro, crema

PEPPERED ATLANTIC SALMON 18

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

SALADS & BOWLS

*TUNA POKE BOWL 24

Jasmine rice, avocado, radish, cucumber, carrot, sesame, yum yum sauce

MEDITERRANEAN BOWL 12

*Garden greens, chickpeas, feta, tomato, cucumber, Zaatar balsamic
Add chicken 10, salmon 12, shrimp 12*

STREET CORN CAESAR 16

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

Add chicken 10, salmon 12, shrimp 12

SEA BLT BOWL 29

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

MAINS

*MISO-SEARED FAROE ISLAND SALMON 39

Crispy japanese rice cake, carrots, pickled cucumbers, yuzu-soy butter

CRAB CAKE FRITES 39

East coast spiced, bayou remoulade, frites

FISH TACOS 20

Blackened fish of the day, datil pepper sauce, micro cilantro, pico de gallo, guacamole

CLASSIC CLUB SANDWICH 18

Ham, turkey, bacon, Swiss cheese, lettuce, tomato, whole wheat bread, mayo, fries

*THE CLAW BAR BURGER 24

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

CRISPY FRIED FISH SANDWICH 22

Baby arugula, pickles, pickled red onion, red pepper aioli, brioche bun, fries

OYSTERS, GLORIOUS OYSTERS!!

*EAST COAST

HALF 26 DOZ 44

*WEST COAST

HALF 28 DOZ 55

CRISPY FRIED OYSTERS 22

Half dozen fried oysters, bayou remoulade

OYSTERS & BUBBLES 15

3 oysters & a glass of prosecco

BAKED OYSTERS ALCIATORE 24

Cream, spinach, bacon, pernod, citrus beurre blanc

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

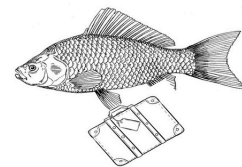
12 shrimp, 12 oysters, snow crab, 6 raw scallops, Maine lobster, smoked fish dip, pickles, pimento cheese, trio of sauces, crackers

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; today'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