

LUNCH AT 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

OYSTERS & BUBBLES 15 3 oysters & a glass of prosecco

CRISPY-FRIED OYSTERS 22

Half dozen fried oysters, bayou remoulade

BAKED OYSTERS ALCIATORE 24

Cream, spinach, bacon, pernod, citrus beurre blanc

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*

*HAMACHI CRUDO 22

Fresno chili, citrus soy, smoked salt

BLUE CRAB WONTONS 22

*Yuzu mustard crab salad, pickled
fresnos, furikake, Sriracha*

*PEPPER-CRUSTED AHI TUNA 22

*Datil pepper slaw, poke sauce,
toasted sesame seeds*

CURRY-DUSTED CAULIFLOWER 18

Flash fried, yuzu kosbu aioli

HOMEMADE CORNBREAD 12

Chili honey butter ~ add our signature pimento cheese 5

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

SIGNATURE ORGANIC CAULIFLOWER SALAD 18

Parmesan, bacon, pickled red onion

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*

*SYREN SALAD & TERIYAKI WAGYU SIRLOIN 32

*Mixed field greens, lo mein noodles, avocado, tomatoes,
mint, cilantro, scallion, kimchi dressing*

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*

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

FL STONE CRAB CLAWS MKT

Yuzu mustard

MAINS

*CLAW BAR SALMON 39

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

PAN-FRIED CHICKEN MILANESE 26

Seasoned chicken scaloppine topped with street corn caesar

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*

*AHI TUNA STACK 24

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

CHILLED TARRAGON & TOASTED ALMOND CHICKEN SALAD 18

Served on a croissant with mixed greens & fruit

CLASSIC CUBAN SANDWICH 18

*Ham, swiss cheese, pork, yellow mustard,
house pickles & fries*

*THE INFAMOUS CLAW BAR BURGER 24

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

CRISPY FRIED FLOUNDER SANDWICH 22

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

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