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www.Facebook.com  
 @Claws.SeafoodHouse



@ClawsSeafoodRB  
 #FollowtheCrab  
 A Fins Hospitality Group Concept

## Appetizers

### CLAWS' CRAB DIP

A local favorite! Our secret recipe topped with melted cheddar cheese and old bay. Served with Old Bay dusted tortilla chips

### MOZZARELLA STICKS

Served with marinara sauce

### CLAMS CASINO

Stuffed with bacon, peppers, and bread crumbs. Baked with provolone cheese

### FRIED OYSTERS

Hand battered and lightly fried. Served with cocktail sauce

### BASKET OF FRIES

Seasoned with salt

### SHRIMP CEVICHE

Jalapenos, red onion, cilantro, tomato, cucumber, avocado. Served with tortilla chips

**12.99 OYSTERS ASIAGO** **13.99**

Asiago cheese, leek, fennel, and spinach baked atop fresh oysters

**BUFFALO WINGS** **10.99**

**8.99** Classic buffalo or barbeque, ranch or bleu cheese. Served with celery

**CALAMARI** **10.99**

**11.99** Flash fried. Served with Cajun tartar and marinara sauce

**MUSSELS MARINARA** **12.99**

P.E.I Mussels, house marinara, garlic, shallots, and basil

**12.99 CRAB FLATBREAD** **12.99**

Sundried tomatoes, spinach, lump crab meat, Mozzarella cheese, balsamic glaze

**7.99 BASKET OF HUSH PUPPIES** **7.99**

**10.99** Whipped honey butter

## Soup & Salads

### SOUP OF THE DAY

Ask your server for today's house made specialty

### MARYLAND CRAB SOUP

Fresh vegetables, jumbo lump crab meat, traditional Maryland style Old Bay seasoned tomato broth

### GARDEN SALAD

Organic seasonal greens, cucumbers, tomatoes, red onion, house made croutons. Your choice of dressing

### HOUSE SALAD

Organic spring mix, Dijon-balsamic vinaigrette, bleu cheese crumbles, toasted almonds, and dried cranberries.

### GREEN TOMATO SALAD

Fried green tomatoes served over arugula, corn, sunflower seeds, black beans, onions, and cilantro. Topped with a Balsamic drizzle

**7.99 CAESAR SALAD** **7.99**

Chopped romaine lettuce, pecorino Romano cheese, house made croutons, house made Caesar dressing

**7.99 BEET SALAD** **9.99**

Baby arugula, red & golden beets, sunflower seeds, goat cheese, blood orange vinaigrette

### SALAD TOPPERS:

Make it an entrée

**7.99 Fish Board - Market** **7.99 Chicken Breast - 7.99** **12.99 Crab Cake - 12.99**

**12.99 Fried Oysters - 12.99** **9.99 Calamari - 9.99** **14.99 Lobster Salad - 14.99**

**9.99 Grilled Shrimp - 9.99**

**9.99**

## Steamed

## Raw Bar

### MIDDLE NECK CLAMS ON THE HALFSHELL

Half Dozen: \$6.99 Dozen: \$11.99

### OYSTERS

Served with red & white wine mignonettes, cocktail, horseradish, and lemon.

### CHINCOTEAGUE (VA) or HOG ISLAND (VA)

Half Dozen: \$13.99 Dozen: \$24.99

### BLUE POINT (CT)

Half Dozen: \$14.99 Dozen: \$25.99

### OYSTER SAMPLER

Half Dozen: \$13.99 Dozen: \$24.99

\*Please ask your server for additional oyster choices!\*

### MIDDLE NECK CLAMS

Drawn butter, lemon

Dozen: \$11.99 Thirty Six: \$31.99

### PEEL AND EAT SHRIMP

Old bay, cocktail sauce, lemon

Half pound: \$11.99 One pound: \$19.99

### ITALIAN CLAMS

Dozen local clams sautéed in butter, garlic, shallots, and white wine with fresh basil and Italian spices **11.99**

### LOBSTER BAKE

1 1/4 lb. whole Maine lobster, half dozen clams, half dozen shrimp, steamed red potatoes, corn on the cob, choice of one side **MARKET**

### MAINE LOBSTER

1 1/4 lb. whole Maine lobster steamed to perfection. Served with drawn butter. Choice of two sides **MARKET**

### ALASKAN SNOW CRAB LEGS

Served with drawn butter. Choice of two sides

One pound: \$32.99 Two pounds: \$39.99

### STEAMED FEAST

8 oz. Alaskan snow crab legs, 5 oz. cold water lobster tail, half dozen clams, half dozen shrimp, corn on the cob. Choice of two sides **MARKET**

## Sides: \$3

Garlic Mashed Potatoes

Corn on the Cob

Mac & Cheese

Cole Slaw

Saffron Rice

Spicy Grits

Hush Puppies

Chunky Applesauce

Broccoli

Green Beans

French Fries

Asparagus (\$4)

Sweet Potato Fries

## Fresh Fish Board

**1. Select a 10 oz. filet of fish**  
 Ask your server for today's selection of fresh fish

**2. Select your preparation**  
*Broiled    Blackened    Grilled    Seared*

**3. Select one of our house made sauces**  
 -Key West Beurre Blanc-    -Lobster Sauce-  
 -Tomatillo Salsa-    -Roasted Corn Salsa-    Apple Cranberry Chutney  
 -Tasso Creole Sauce-\$1 extra  
 -Stuffed with Crab Imperial- add \$9.99-

Choice Of Two Sides Included

## Seafood Entrees

### JUMBO FRIED SHRIMP

Gulf shrimp lightly battered, deep fried. Choice of two sides

### FRIED OYSTERS

Hand battered, lightly fried, served with cocktail sauce. Choice of two sides

### CLAWS' BOUILLABAISSE

Sautéed fish, mussels, clams, shrimp, and scallops in garlic, saffron, and white wine tomato sauce    *Add Linguini :\$2.00*

### FAMOUS CRAB CAKES

Jumbo lump crab cakes, broiled or fried, served with tartar sauce. Choice of two sides

### FRIED SEAFOOD FEAST

Hand battered shrimp and scallops served with a deep fried mini crab cake. Choice of two sides

### SHRIMP AND GRITS

Blackened jumbo shrimp, grilled andouille sausage, cheddar cheese grits, smoked bacon, and spiced Tasso creole sauce

### 20.99 BALSAMIC SALMON

Pan seared, bed of arugula, sautéed brussel sprouts, fingerling potatoes, cherry tomatoes. Topped with a balsamic reduction

### 23.99 GROUPEL RISOTTO

Grilled, lobster risotto, asparagus. Topped with crab meat and lobster sauce

### 28.99 SEAFOOD BAKE

Mini crab cake, shrimp, scallops, flounder stuffed with jumbo lump crab imperial. Choice of two sides

### 29.99 SHRIMP PENNE

Sautéed Gulf shrimp, mushrooms, spinach, sun dried tomatoes, house made lobster sauce

### 26.99 FISH AND CHIPS

Beer battered cod, french fries, coleslaw

### 21.99 FRIED FLOUNDER

Hand battered, lightly fried, served with tartar sauce. Choice of two sides

25.99

27.99

29.99

24.99

19.99

18.99

## Meat & Poultry

### CHICKEN PICATTA

Lightly breaded, pan fried, white wine caper sauce. Choice of two sides

### PORK CHOP

Twin grilled chops, apple chutney. Choice of two sides

### 17.99 FILET MIGNON

6 oz. filet mignon, choice of two sides

### 19.99 FILET OSCAR

6 oz. filet topped with jumbo lump crab meat and hollandaise sauce, over asparagus and mashed potatoes

22.99

29.99

### FRESH SEAFOOD ADDITIONS:

GRILLED SHRIMP: \$9.99    CRAB IMPERIAL: \$9.99  
 LOBSTER TAIL: \$11.99    CRAB CAKE: \$12.99

## Sandwiches

*All selections served with a choice of one side  
 (With the exception of tacos)*

### LOBSTER ROLL

Fresh lobster salad with celery and a house spice blend. Lettuce and tomato on a toasted Milano roll

### CRAB CAKE SANDWICH

Broiled or fried, served with tartar sauce on a toasted brioche roll

### FRESH FISH SANDWICH

Lettuce and tomato, served with tartar sauce on a toasted brioche roll

### FRIED FLOUNDER

Hand battered, lightly fried, lettuce and tomato. Served with tartar sauce on a toasted brioche roll

### FRIED OYSTER PO'BOY

New Orleans style. Hand battered oysters served with Cajun tartar, lettuce, and tomato on a toasted Milano roll

### FRIED SHRIMP PO'BOY

Hand battered Gulf shrimp served with Cajun tartar, lettuce, and tomato on a toasted Milano roll

### 22.99 CLAM ROLL

Hand battered, flash fried, lettuce, tomato. Served with tartar sauce on a Milano roll

### 16.99 GRILLED CHICKEN SAMMY

Smothered in cheddar cheese and bacon, served with lettuce and tomato on a toasted brioche roll

### Market FISH TACOS

Hand-breaded and lightly fried, spiced and pickled slaw, cilantro, chipotle sour cream

### 14.99 THE PEACEMAKER

A jacked-up oyster Po-boy with lettuce, tomato, bacon, and horseradish sour cream on a toasted Milano roll

### 13.99 1/2 LB BURGER

Fresh ground, black angus beef. Served with lettuce and tomato on a toasted brioche roll

*Sautéed Onions, Sautéed Mushrooms: \$.50 each  
 Add Cheese \$1 Add Bacon: \$1.50  
 Add Crab Imperial: \$9.99*

13.99

10.99

12.99

15.99

10.99

\*\*Gratuity of %18 may be added to parties of six or more\*\*

\*\*We accept a maximum of three forms of payment per table \*\*

\*\*Consuming Raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of obtaining a food borne illness.\*\*

\*\*All Prices are subject to change without notice\*\*