



Claws Seafood House
 167 Rehoboth Avenue Rehoboth Beach DE 19971
 302-227-2529 www.227claw.com
 A Fins Hospitality Group Concept



APPETIZERS

- CLAWS' CRAB DIP** 16
 A local favorite! Our secret recipe topped with melted cheddar cheese and old bay. Served with Old Bay dusted tortilla chips
- SEARED TUNA** 16
 Sesame encrusted, sushi grade tuna, served over seaweed salad and cucumbers with wasabi, ginger And soy sauce
- MOZZARELLA STICKS** 11
 Served with marinara sauce
- CHICKEN QUESADILLA** 14
 Chicken, bell peppers, onions, cheddar cheese, chipotle sour cream
- BUFFALO WINGS** 16
 Buffalo, BBQ, or Old Bay, choice of ranch or blue cheese, served with celery
- CRAB PRETZEL** 18
 Soft pretzel, homemade crab dip, melted cheddar cheese, dusted with old bay
- CALAMARI** 14
 Flash fried. Served with Cajun tartar and marinara sauce
- BASKET OF HUSH PUPPIES** 10
 Whipped honey butter
- BAKED CLAMS CASINO** 15
 Stuffed with bacon, peppers, and bread crumbs, baked with provolone cheese

SOUPS & SALADS

- SOUP OF THE DAY** MARKET
 Ask your server for today's house made specialty
- MARYLAND CRAB SOUP** 10
 Fresh vegetables, jumbo lump crab meat, traditional Maryland style Old Bay seasoned tomato broth
- HOUSE SALAD** 9
 Organic spring mix, Dijon-balsamic vinaigrette, bleu cheese crumbles, toasted almonds, and dried cranberries.
- WEDGE SALAD** 12
 Baby iceberg, applewood smoked bacon, red onions, cherry tomatoes, blue cheese crumbles, ranch dressing
- BURRATA CAPRESE** 14
 Heirloom cherry tomatoes, arugula, basil, mozzarella, olive oil, pesto, beer balsamic reduction
- CAESAR SALAD** 10
 Chopped romaine lettuce, pecorino Romano cheese, house made croutons, house made Caesar dressing

Make it an entrée

- Fish- **Market** Chicken Breast- 10*
- Crab Cake - **MARKET** Fried Oysters - 17*
- Calamari - 11 Grilled Shrimp - 11*

****Gratuity of 18% may be added to parties of five or more****
****Per Company Policy, WE DO NOT SPLIT CHECKS****
****We accept a maximum of three forms of payment per table ****

CLAWS CRABS

Delivered Fresh Daily & Steamed to Order

Check the Daily Crab Board For prices, and availability of JUMBO, XL, LG, MED

****subject to change with out notice****

STEAMER SELECTIONS

- MIDDLE NECK CLAMS**
 Drawn butter, lemon
 Twelve: 16 Thirty-six: 44
- PEEL AND EAT SHRIMP**
 Old bay, cocktail sauce, lemon
 Half pound: 14 One pound: 26
- ITALIAN CLAMS** 16
 Bakers dozen local clams sautéed in butter, garlic, shallots, and white wine with fresh basil and Italian spices

RAW BAR SELECTIONS

- CHINCOTEAGUE (VA)** 15/29
- DELAWARE DELICIOUS (DE)** 15/29
- BLUE POINT (CT)** 15/29
- MIDDLE NECK CLAMS (VA)** 14/28

MEAT & POULTRY

- FILET MIGNON** 39
 8 oz. center cut prime angus filet mignon, choice of two sides
- HALF ROASTED DUCK** 27
 Brown butter basted, grits, asparagus, brussels sprouts, cranberry garlic aioli
- BLACKENED CHICKEN ALFREDO** 24
 Blackened chicken breast, penne pasta, broccoli, homemade garlic alfredo sauce, parmesan cheese

****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****

****All equipment is used in food preparation, we cannot guarantee cross contamination has not occurred****

SEAFOOD SPECIALTIES

FISH AND CHIPS	23
Beer battered cod, fries, coleslaw	
FRIED FLOUNDER	22
Hand battered, lightly fried, served with tartar sauce. Choice of two sides	
FRIED OYSTERS	30
Hand battered, lightly fried, served with cocktail sauce. Choice of two sides	
JAMBALAYA	22
Shrimp, chicken, andouille sausage, saffron rice, spicy tomato broth	
FAMOUS CRAB CAKES	MARKET
Jumbo lump crab cakes, broiled or fried, served with tartar sauce. Choice of two sides	
FRIED SEAFOOD FEAST	32
Hand battered shrimp and scallops served with a deep fried mini crab cake. Choice of two sides	
TWIN LOBSTER TAILS	36
Broiled, served with drawn butter & choice of two sides <i>add crab imperial stuffing +\$10</i>	
FRESH FISH DINNER	MARKET
Rotating daily selection, blackened, grilled, or fried, choice of two sides	
LOBSTER BAKE	MARKET
1 1/4 lb. whole Maine lobster, half dozen clams, half dozen shrimp, steamed red potatoes, corn on the cob	
ALASKAN SNOW CRAB LEGS	42
11lb, served with drawn butter. Choice of two sides	
STEAMED FEAST	MARKET
8 oz. Alaskan snow crab legs, 5 oz. cold water lobster tail, half dozen clams, half dozen shrimp, corn on the cob. Choice of one side	
MAINE LOBSTER	MARKET
1 1/4 lb. whole Maine lobster steamed to perfection. Served with drawn butter. Choice of two sides	
SEAFOOD BAKE	34
Mini crab cake, shrimp, scallops, flounder stuffed with jumbo lump crab imperial. Choice of two sides	
GROUPEL RISOTTO	28
Blackened, creamy parmesan risotto, spinach, sundried tomatoes, cherry tomatoes, asparagus, lobster sauce	
SHRIMP PENNE	27
Sautéed Gulf shrimp, mushrooms, spinach, sun dried tomatoes, house made lobster sauce	
JUMBO FRIED SHRIMP	26
Gulf shrimp lightly battered, deep fried. Choice of two sides	
PASTA PRIMAVERA	19
Penne pasta, tomatoes, broccoli, spinach, onion, carrots, green beans, marinara sauce	

SANDWICHES

ALL SERVED WITH ONE SIDE WITH EXCEPTION OF TACOS

FRIED GROUPEL	18
Hand battered, lightly fried, lettuce and tomato. Served with garlic aioli on a toasted brioche roll	
1/2 LB ANGUS CHEESE BURGER	15
Fresh ground, black angus beef, choice of cheese, lettuce, tomato, toasted brioche roll <i>Sautéed Onions, Sautéed Mushrooms: .50 each</i> <i>Add Bacon: 1.50 Add Crab Imperial: 10</i>	
FRIED OYSTER PO'BOY	18
New Orleans style. Hand battered oysters served with Cajun tartar, lettuce, and tomato on a toasted Milano roll	
CRAB CAKE SANDWICH	MARKET
Broiled or fried, served with tartar sauce on a toasted brioche roll	
BUFFALO SHRIMP PO'BOY	16
Hand battered Gulf shrimp tossed in buffalo sauce with blue cheese crumbles, ranch dressing, toasted Milano roll	
AHI TUNA TACOS	17
Blackened, pan seared, spiced and pickled slaw, cilantro, wasabi aioli	
THE PEACEMAKER	18
A jacked-up oyster Po-boy with lettuce, tomato, bacon, and horseradish sour cream on a toasted Milano roll	
GRILLED CHICKEN SAMMY	16
Grilled all natural chicken breast, smothered in cheddar cheese, bacon, served with lettuce and tomato, toasted brioche roll	
FISH TACOS	14
Hand-breaded and lightly fried, spiced and pickled slaw, cilantro, chipotle sour cream	
HONEY BOURBON CHICKEN	16
Grilled all natural chicken breast, bacon, provolone cheese, honey bourbon sauce, lettuce, tomato, toasted brioche bun	

SIDES \$4

Mashed Potatoes	Chunky Applesauce
Cole Slaw	French Fries
Hush Puppies	Mac & Cheese
Green Beans	Broccoli
Corn on the Cob	Asparagus
Potato Salad	

PLEASE ASK ABOUT OUR DESSERT SELECTIONS



Bethany Beach, DE



Rehoboth Beach, DE



Lewes, DE



Rehoboth Beach, DE