



167 Rehoboth Avenue
 Rehoboth Beach, DE, 19971
 (302)227-2529



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

FRIED SHRIMP

Hand battered and lightly fried. Served with cocktail sauce

BASKET OF CHICKEN TENDERS

Choice of buffalo, old bay, or plain

CHICKEN QUESADILLA

Chicken, bell peppers, onions, cheddar cheese, chipotle sour cream

14	JUMBO BUFFALO WINGS	14
	Buffalo, BBQ, or Old Bay, ranch or bleu cheese. Served with celery	
	CALAMARI	12
10	Flash fried. Served with Cajun tartar and marinara sauce	
	CHESAPEAKE CHEESE FRIES	15
12	Topped with crab imperial, cheddar cheese, and lobster sauce	
	BASKET OF HUSH PUPPIES	9
9	Whipped honey butter	
	CRAB BALLS	11
12	Mini crab cakes, choice of fried or broiled, bed of arugula & red onion, cocktail or tartar sauce	

Steamed

Raw Bar & Bakes

MIDDLE NECK CLAMS ON THE HALFSHELL

Half Dozen: \$7 Dozen: \$14

OYSTERS ON THE HALFSHELL

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

CHINCOTEAGUE (VA) or HOG ISLAND (VA)

Half Dozen: \$14 Dozen: \$27

BLUE POINT (CT)

Half Dozen: \$14 Dozen: \$27

OYSTER SAMPLER

Half Dozen: \$14 Dozen: \$27

Please ask your server for additional oyster choices!

BAKED CLAMS CASINO

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

BAKED OYSTERS

Drawn butter, breadcrumbs, parmesan

11		
15		
	MIDDLE NECK CLAMS	
	Drawn butter, lemon By the Dozen: \$14	
	PEEL AND EAT SHRIMP	
	Old bay, cocktail sauce, lemon Half pound: \$11 One pound: \$22	
	ITALIAN CLAMS	15
	Bakers dozen local clams sautéed in butter, garlic, shallots, and white wine with fresh basil and Italian spices	
	MUSSELS MARINARA	15
	1.5lbs, P.E.I Mussels, house marinara, garlic, shallots, and basil	

CLAWS CRABS

Delivered Fresh Daily & Steamed to Order

**Check the Daily Crab Board
 for sizes, prices, and availability**

subject to change with out notice

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.

8	CAESAR SALAD	8
	Chopped romaine lettuce, pecorino Romano cheese, house made croutons, house made Caesar dressing	
8	BEET SALAD	10
	Baby arugula, red & golden beets, sunflower seeds, goat cheese, blood orange vinaigrette	
7		
	SALAD TOPPERS: Make it an entrée	
8	Fish- Market Chicken Breast- 9 Crab Cake - MARKET Fried Oysters - 13 Calamari - 10 Grilled Shrimp - 11	

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

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

Seafood Entrees

<p>JUMBO FRIED SHRIMP Gulf shrimp lightly battered, deep fried. Choice of two sides</p> <p>FRIED OYSTERS Hand battered, lightly fried, served with cocktail sauce. Choice of two sides</p> <p>FAMOUS CRAB CAKES Jumbo lump crab cakes, broiled or fried, served with tartar sauce. Choice of two sides</p> <p>ALASKAN SNOW CRAB LEGS Served with drawn butter. Choice of two sides <i>One pound: \$34 Two pounds: \$45</i></p> <p>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</p> <p>FRIED SEAFOOD FEAST Hand battered shrimp and scallops served with a deep fried mini crab cake. Choice of two sides</p> <p>FRESH FISH DINNER Rotating daily selection, blackened, grilled, or fried, choice of two sides</p>	<p>22</p> <p>25</p> <p>MARKET</p> <p>MARKET</p> <p>27</p> <p>MARKET</p>	<p>FISH AND CHIPS Beer battered cod, fries, coleslaw</p> <p>FRIED FLOUNDER Hand battered, lightly fried, served with tartar sauce. Choice of two sides</p> <p>SEAFOOD BAKE Mini crab cake, shrimp, scallops, flounder stuffed with jumbo lump crab imperial. Choice of two sides</p> <p>MAINE LOBSTER 1 1/4 lb. whole Maine lobster steamed to perfection. Served with drawn butter. Choice of two sides</p> <p>SHRIMP PENNE Sautéed Gulf shrimp, mushrooms, spinach, sun dried tomatoes, house made lobster sauce</p> <p>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</p> <p>VEGETARIAN PASTA Penne pasta, tomatoes, broccoli, asparagus, spinach, onion, carrots, green beans, marinara sauce</p>	<p>20</p> <p>19</p> <p>29</p> <p>MARKET</p> <p>26</p> <p>MARKET</p> <p>16</p>
--	---	--	---

Meat & Poultry

<p>CHICKEN CHESAPEAKE Grilled, anti biotic free chicken breast, topped with crab imperial, mashed potatoes, garlic cream sauce</p> <p>FILET OSCAR 6 oz. filet topped with jumbo lump crab meat and hollandaise sauce, over asparagus and mashed potatoes</p>	<p>26</p> <p>29</p>	<p>FILET MIGNON 6 oz. filet mignon, choice of two sides</p> <p>BLACKENED CHICKEN ALFREDO Blackened chicken breast, penne pasta, broccoli, homemade garlic alfredo sauce, parmesan cheese</p>	<p>24</p> <p>22</p>
--	---------------------	--	---------------------

Sandwiches

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

<p>FRIED FLOUNDER Hand battered, lightly fried, lettuce and tomato. Served with tartar sauce on a toasted brioche roll</p> <p>FRIED OYSTER PO'BOY New Orleans style. Hand battered oysters served with Cajun tartar, lettuce, and tomato on a toasted Milano roll</p> <p>LOBSTER ROLL Fresh lobster salad with celery and a house spice blend. Lettuce and tomato on a toasted Milano roll</p> <p>CRAB CAKE SANDWICH Broiled or fried, served with tartar sauce on a toasted brioche roll</p> <p>BUFFALO SHRIMP PO'BOY Hand battered Gulf shrimp tossed in buffalo sauce, blue cheese crumbles, ranch dressing, toasted milano roll</p>	<p>12</p> <p>15</p> <p>MARKET</p> <p>MARKET</p> <p>14</p>	<p>BLACK BEAN BURGER Spiced, avocado, lettuce, tomato, brioche bun</p> <p>GRILLED CHICKEN SAMMY Grilled anti biotic free chicken breast, smothered in cheddar cheese, bacon, served with lettuce and tomato, toasted brioche roll</p> <p>FISH TACOS Hand-breaded and lightly fried, spiced and pickled slaw, cilantro, chipotle sour cream</p> <p>THE PEACEMAKER A jacked-up oyster Po-boy with lettuce, tomato, bacon, and horseradish sour cream on a toasted Milano roll</p> <p>1/2 LB ANGUS CHEESE BURGER Fresh ground, black angus beef, choice of cheese, lettuce, tomato, toasted brioche roll <i>Sautéed Onions, Sautéed Mushrooms: \$.50 each Add Bacon: \$1.50 Add Crab Imperial: \$9.99</i></p>	<p>10</p> <p>14</p> <p>13</p> <p>16</p> <p>14</p>
--	---	---	---

Sides: \$4

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