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#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

CLAWS CRABS

Delivered Fresh Daily & Steamed to Order

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

Subject to change with out notice

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

Bakers dozen local clams sautéed in butter, garlic, shallots, and white wine with fresh basil and Italian spices

MUSSELS MARINARA

1.5lbs, P.E.I Mussels, house marinara, garlic, shallots, and basil

15

15

15

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.

CAESAR SALAD

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

BEET SALAD

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

SALAD TOPPERS:

Make it an entrée

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

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

Meat & Poultry

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

Sandwiches

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

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

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