



**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** 15  
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** 15  
Buffalo, BBQ, or Old Bay, choice of ranch or bleu cheese, served with celery
- CRAB PRETZEL** 16  
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 - 14
- Calamari - 11 Grilled Shrimp - 11

**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: 13 One pound: 24
- 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)** 14/28
- DELAWARE DELICIOUS (DE)** 14/28
- BLUE POINT (CT)** 15/29
- TOP NECK CLAMS (VA)** 14/28

**MEAT & POULTRY**

- FILET MIGNON** 24  
6 oz. 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

*\*\*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 SPECIALTIES

<b>FISH AND CHIPS</b>	<b>23</b>
Beer battered cod, fries, coleslaw	
<b>FRIED FLOUNDER</b>	<b>22</b>
Hand battered, lightly fried, served with tartar sauce. Choice of two sides	
<b>FRIED OYSTERS</b>	<b>28</b>
Hand battered, lightly fried, served with cocktail sauce. Choice of two sides	
<b>JAMBALAYA</b>	<b>22</b>
Shrimp, chicken, andouille sausage, saffron rice, spicy tomato broth	
<b>FAMOUS CRAB CAKES</b>	<b>MARKET</b>
Jumbo lump crab cakes, broiled or fried, served with tartar sauce. Choice of two sides	
<b>FRIED SEAFOOD FEAST</b>	<b>32</b>
Hand battered shrimp and scallops served with a deep fried mini crab cake. Choice of two sides	
<b>TWIN LOBSTER TAILS</b>	<b>36</b>
Broiled, served with drawn butter & choice of two sides <i>stuffed with crab imperial \$46</i>	
<b>FRESH FISH DINNER</b>	<b>MARKET</b>
Rotating daily selection, blackened, grilled, or fried, choice of two sides	
<b>LOBSTER BAKE</b>	<b>MARKET</b>
1 1/4 lb. whole Maine lobster, half dozen clams, half dozen shrimp, steamed red potatoes, corn on the cob	
<b>ALASKAN SNOW CRAB LEGS</b>	<b>42</b>
11lb, served with drawn butter. Choice of two sides	
<b>STEAMED FEAST</b>	<b>MARKET</b>
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	
<b>MAINE LOBSTER</b>	<b>MARKET</b>
1 1/4 lb. whole Maine lobster steamed to perfection. Served with drawn butter. Choice of two sides	
<b>SEAFOOD BAKE</b>	<b>34</b>
Mini crab cake, shrimp, scallops, flounder stuffed with jumbo lump crab imperial. Choice of two sides	
<b>GROUPEL RISOTTO</b>	<b>28</b>
Blackened, creamy parmesan risotto, spinach, sundried tomatoes, cherry tomatoes, asparagus, lobster sauce	
<b>SHRIMP PENNE</b>	<b>26</b>
Sautéed Gulf shrimp, mushrooms, spinach, sun dried tomatoes, house made lobster sauce	
<b>JUMBO FRIED SHRIMP</b>	<b>26</b>
Gulf shrimp lightly battered, deep fried. Choice of two sides	
<b>PASTA PRIMAVERA</b>	<b>19</b>
Penne pasta, tomatoes, broccoli, spinach, onion, carrots, green beans, marinara sauce	

## SANDWICHES

ALL SERVED WITH ONE SIDE WITH EXCEPTION OF TACOS

<b>FRIED GROUPEL</b>	<b>18</b>
Hand battered, lightly fried, lettuce and tomato. Served with garlic aioli on a toasted brioche roll	
<b>1/2 LB ANGUS CHEESE BURGER</b>	<b>15</b>
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>	
<b>FRIED OYSTER PO'BOY</b>	<b>18</b>
New Orleans style. Hand battered oysters served with Cajun tartar, lettuce, and tomato on a toasted Milano roll	
<b>LOBSTER ROLL</b>	<b>MARKET</b>
Fresh lobster salad with celery and a house spice blend. Lettuce and tomato on a toasted Milano roll	
<b>CRAB CAKE SANDWICH</b>	<b>18</b>
Broiled or fried, served with tartar sauce on a toasted brioche roll	
<b>BUFFALO SHRIMP PO'BOY</b>	<b>16</b>
Hand battered Gulf shrimp tossed in buffalo sauce with blue cheese crumbles, ranch dressing, toasted Milano roll	
<b>AHI TUNA TACOS</b>	<b>17</b>
Blackened, pan seared, spiced and pickled slaw, cilantro, wasabi aioli	
<b>THE PEACEMAKER</b>	<b>18</b>
A jacked-up oyster Po-boy with lettuce, tomato, bacon, and horseradish sour cream on a toasted Milano roll	
<b>GRILLED CHICKEN SAMMY</b>	<b>16</b>
Grilled all natural chicken breast, smothered in cheddar cheese, bacon, served with lettuce and tomato, toasted brioche roll	
<b>FISH TACOS</b>	<b>14</b>
Hand-breaded and lightly fried, spiced and pickled slaw, cilantro, chipotle sour cream	
<b>HONEY BOURBON CHICKEN</b>	<b>16</b>
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