

## TAVERN FAVORITES

**SHE CRAB SOUP ~ 9**

**CRISPY FRIED OYSTERS ~ 14**

**GRILLED TAVERN FILET ~ 15**  
HORSERADISH POTATO SALAD CAKE

**BBQ SHRIMP AND GRITS ~ 14**  
HORSERADISH CREAM, ANDOUILLE SAUSAGE

**BRAISED SHORT RIB ~ 14**  
AGED CHEDDAR MAC AND CHEESE, MUSHROOM RAGOUT

**THIGHS AND FRIES ~ 13**  
EAST INDIAN SPICED BONELESS CHICKEN, RIATA,  
CURRY FRIES

**GRILLED TAVERN BURGER ~ 10**  
SPECIAL SAUCE, BRIOCHE BUN, FRIES, BREAD AND  
BUTTER PICKLES

**PIMENTO CHEESEBURGER ~ 12**  
SAME AS ABOVE WITH OUR WELL KNOWN  
PIMENTO CHEESES

**GRILLED FISH SANDWICH ~ 12**  
CITRUS REMOULADE, SPECIAL BUN, FRIES,  
BREAD AND BUTTER PICKLES

**CRISPY PORK SHANK ~ 22**  
STEWED WHITE BEANS, HOMEMADE APPLE BUTTER

**SMOKED KIELBASA ~ 18**  
SWEET POTATO SPAETZLE, CREOLE MUSTARD,  
PICKLED CABBAGE

**SEA BLT ~ 18**  
LOBSTER, SHRIMP, CRAB, FRIED GREEN TOMATOES,  
CORN, BACON

**"SEA BLT ROLL" ~ 16**  
OUR FAMOUS MIXTURE OF FRESH CRAB, LOBSTER  
& SHRIMP IN A TANGY TARRAGON AIOLI. SERVED  
ON A WARM ROLL WITH HOUSE PICKLES.

## THE CLAW BAR

### **SPECIALTY MASON JARS**

CHARLESTON STYLE CRAB DIP ~ 4  
AGED WHITE CHEDDAR PIMENTO CHEESE ~ 4  
PICKLED ROCK SHRIMP ~ 4  
SEAFOOD SALAD ~ 5  
HOUSE PICKLES ~ 3  
SHE CRAB SOUP ~ 5

**THE SOUTHERN COLLECTION ~ 11**  
*PICK THREE FROM ABOVE*

### FROM OUR KETTLES

**MUSSELS ~ 12**  
~WHITE WINE RED PEPPER ROUILLE~

**OYSTERS ROCKEFELLER STEW ~ 15**  
CLAW BAR ORIGINAL

**BEAUFORT STEW ~ 22**  
SHRIMP, CRAB, SAUSAGE, CORN, POTATOES

### KETTLE PASTA

**RIGATONI BOLOGNESE ~ 10**

**PAPPARDELLE WITH ROAST PORK RAGU ~ 14**

### FLATBREADS

**FIG, BUTTER MILK BLUE CHEESE, CARAMELIZED  
ONION AND COUNTRY HAM ~ 10**

**PIMENTO CHEESE AND PULLED PORK ~ 12**

**GOAT CHEESE, SPINACH, ARTICHOKE ~ 12**

### **CLAW BAR FOR ONE ~ 20**

THREE COLD WATER OYSTERS, ONE SNAP & EAT JONAH  
CRAB CLAW, TWO GULF SHRIMP, MARINATED BLUE CLAW  
CRAB CLAWS, HOUSE PICKLES. TWIN SAUCES.

## MARKET CRAB CLAWS

THE CLAW BAR WORKS HARD TO SOURCE FRESH CLAWS  
FROM AROUND THE COUNTRY. BELOW IS A SAMPLE OF WHAT  
YOU MIGHT SEE TONIGHT

SNAP AND EAT JONAH CRAB CLAWS  
MARINATED BLUE CRAB CLAWS  
SNOW CRAB CLAWS  
FL. STONE CRAB CLAWS  
ALASKAN KING CRAB CLAWS  
DUNGENESS CRAB CLAWS

## MARKET OYSTERS

WE TAKE OUR OYSTERS VERY SERIOUSLY. WE WILL SERVE ONLY  
THE BEST IN SEASON OYSTERS AVAILABLE. THIS MAY MEAN WE  
WILL HAVE ONLY ONE SELECTION AT A TIME.

**1/2 DOZEN ~ 15 "CLAW BAR DOZEN" ~ 26**

## SHRIMP & LOBSTER

**CLASSIC GULF SHRIMP COCKTAIL ~ 15**

**PEEL AND EAT FLORIDA PINKS ~ 10**  
FROM "CAPTAIN CURLY"  
FT. MEYERS BEACH SHRIMP FLEET

SERVED WITH PRESERVED LEMON MIGNONETTE OR  
COCKTAIL SAUCE

**CHILLED WHOLE NEW ENGLAND LOBSTER ~ 24**  
SERVED WITH DRAWN BUTTER OR CITRUS  
REMOLAUDE

## CHILLED SEAFOOD

**THE CLAW BAR PLATEAU ~ 48**  
6 OYSTERS, 4 SHRIMP, 2 JONAH CLAWS, BLUE  
CRAB CLAWS, 1/2 LOBSTER, HOUSE PICKLE JAR,  
ONE SEA BLT JAR.

**THE CLAW BAR GRAND PLATEAU ~ 95**  
12 OYSTERS, 8 SHRIMP, 2 JONAH CLAWS, 2 SNOW  
CRAB CLAWS, MARINATED BLUE CRAB CLAWS,  
WHOLE LOBSTER, PICKLED SHRIMP, SEA BLT JAR.

**THE CLAW BAR "CRABAGANZA" ~ 75**  
MARINATED BLUE CRAB, JONAH CLAWS, SNOW  
CRAB CLAWS, KING CRAB LEGS, CAROLINA CRAB  
DIP, DUNGENESS CRAB.