

# STRIPERS

## BAR & GRILLE

### STARTERS

CALAMARI	16
Topped with parmesan cheese, lemon and served with marinara sauce	
CHEESESTEAK EGGROLLS	15
Housemade and served with habanero ranch and chimichurri sauce for dipping	
CONCH FRITTERS	16
(5) Fried golden brown to perfection and served with sweet Thai chili for dipping	
CRAB DIP**	17
Lump backfin crab in a warm blend of dairies served with lightly fried pita chips and topped with pico de gallo	
FRIED GREEN TOMATOES	18
Deep-fried green tomatoes topped with grilled shrimp, roasted red pepper cream sauce and feta cheese	
HUSH PUPPY BASKET	8
(12) House-made and served with honey butter for dipping	
SOUTHWESTERN NACHOS**	17
Corn tortilla chips topped with southwestern pulled chicken, lettuce, queso cheese, black beans, pico de gallo, jalapenos and sour cream	
STRIPERS FAMOUS CHICKEN WINGS	18
Seasoned in-house and fried crispy. Tossed in your choice of Buffalo (mild or spicy), BBQ, Asian or Honey Sriracha. Served with ranch or blue cheese and celery sticks. Try them BONELESS for \$13	
STRIPERS SHRIMP	16
Crispy fried shrimp tossed in buffalo or honey siracha sauce, served with habanero ranch for dipping	

### STEAMERS\*

*Served with red potatoes, corn, cocktail sauce, JO Spice and melted butter*

SNOW CRAB**	
1 Cluster - 22 / 2 Clusters - 42	
STEAMED SHRIMP**	
1/2 LB - 19 / 1 LB - 35	
STEAMER BUCKET**	56
1/2 pound of steamed shrimp, 1 cluster of Snow Crab, 1/2 dozen of clams and 1/2 dozen mussels	
GRAND SEAFOOD TOWER**	160
Experience steamers at another level. 2 pounds of steamed shrimp, 1 pound of mussels, 1 pound of clams, 12 oysters and 3 clusters of snow crab	
ULTIMATE SEAFOOD TOWER**	250
2 pounds of steamed shrimp, 6 clusters of Snow Crab legs, 1 pound of clams, 1 pound of mussels and 18 oysters	

### SOUPS

SOUP OF THE DAY	
Ask server for today's selection	
CREAM OF CRAB	9/12
Made with sweet Sherry and local lump crab. Served with oyster crackers	
LOBSTER BISQUE**	9/12
With a hint of spice and served with oyster crackers. House Favorite!	
OYSTER STEW*	9/12
Cream based with a kick and topped with chimichurri sauce	

### SALADS

*All dressings are made in house - Habanero Ranch, Chimichurri Blue Cheese, Balsamic, Thousand Island, Raspberry Vinaigrette, Tequila Lime Caesar, Honey Mustard, Greek*

HOUSE SALAD	8/12
Mixed greens, tomatoes, onions, cucumbers, mixed cheese and croutons	
CAESAR	8/12
Romaine lettuce tossed with tequila lime Caesar, parmesan cheese and croutons	
CRAN PECAN	14
Mixed greens, dried cranberries, feta cheese, red onion, tomato and pecans - Pairs best with our Raspberry Vinaigrette	
COBB SALAD	16
Mixed Greens, bacon, red onion, tomato, croutons, boiled egg and blue cheese crumbles	
GREEK SALAD	14
Mixed greens, kalamata olives, feta cheese, pepperoncinis, red onions, cherry tomatoes served with our Greek dressing	

### SALAD TOPPERS

CHICKEN	8
Grilled or Fried	
SHRIMP	12
Grilled or Fried	
CATCH OF THE DAY	12
CRAB CAKE	13
SCALLOPS	14
FRIED OYSTERS	12



We proudly serve  
Pepsi products



## SANDWICHES

*Includes swirl fries - Substitute sweet potato fries or onion rings for \$1.5  
Substitute a Gluten Free Bun for \$2*

BUILD YOUR OWN BURGER*	15
8 oz. of ground beef, cooked to your liking on a toasted Brioche bun with lettuce tomato, and pickle +Swiss, Provolone, American, Cheddar or Blue Cheese \$1 +Bacon, Fried egg or avocado \$1.50	
CHICKEN BLT SANDWICH	16
Grilled or fried chicken on a toasted Brioche bun with lettuce, tomato, provolone cheese, bacon and BBQ Mayo	
CRAB CAKE SANDWICH	19
Pan-seared or fried local lump crab cake on a toasted Brioche bun with lettuce, tomato and a side of Cajun Remoulade	
FISH SANDWICH	18
Fresh, local fish of the day deep fried or grilled served on a Brioche bun with lettuce and tomato. Served with tartar sauce +Add blackening season \$.75	
OYSTER OR SHRIMP PO BOY	18
Fried to perfection and served on a toasted hoagie roll with lettuce and tomato and side of Cajun remoulade sauce	

## FRIED PLATTERS

*Served with fries & hushpuppies  
Choice of 2 proteins \$30*

CHICKEN TENDER PLATTER	18
Boneless chicken breast cut in house	
FRIED LOCAL FISH	30
FRIED CRABCAKE	34
FRIED OYSTERS	30
FRIED SCALLOPS	34
FRIED SHRIMP	30
STRIPERS FRIED SEAFOOD COMBO	44
Fried fish, shrimp, scallops and oysters	

## SIDES

COLESLAW	3.5
CHEESY STONE GROUND GRITS	3.5
CUCUMBER SALAD	3.5
FIESTA RICE	3.5
FRESH FRUIT CUP	3.5
HAND CUT FRIES	3.5
MASHED POTATOES	3.5
ONION RINGS	4.5
RICE AND BEANS	3.5
SWEET POTATO FRIES	4.5
VEGETABLE OF THE DAY	3.5

## ENTREES

12 OZ. NEW YORK STRIP*	36
Fresh cut, in-house topped with compound garlic herb butter and served with mashed potatoes, vegetable of the day and bread	
ALFREDO PASTA	22
Homemade alfredo sauce tossed with fettuccini pasta, tomatoes and scallions and topped with shaved parmesan cheese; served with bread Add Grilled Chicken \$8 Add Grilled Shrimp \$12	
COUNTRY STYLE CHICKEN	28
Hand-breaded, deep-fried chicken breast served over mashed potatoes topped with country-style gravy, vegetable of the day and bread	
CRAB CAKES	36
2 crab cakes, pan-seared and served with fiesta rice, vegetable of the day, Cajun Remoulade and bread	
DOCKMASTER	36
Grilled Fish of the Day over rice and topped with warm crab meat and mango salsa. Served with vegetable of the day and bread +Add blackening seasoning \$.75	
ENCHILADA	24
Our Southwestern pulled chicken and mixed cheese rolled up in a toasted flour tortilla topped with queso and served with fiesta rice, black beans, sour cream, lettuce and pico de gallo	
FIGHTN' CHAIR	34
Shrimp and scallops in a Pesto cream sauce over tortellini served with bread	
FISH TACOS**	24
Fish of the day blackened or fried on flour or corn tortillas with lettuce, mixed cheese, and pico, and topped with house-made remoulade. Served with rice and beans Substitute Grilled or Fried Shrimp	
LOBSTER STREET TACOS**	32
Lobster, jalapeño corn salsa, avocado, and mixed greens served on flour or corn tortillas topped with a citrus aioli served with rice and beans	
MEATLOAF DINNER	24
A locals favorite! Traditional meatloaf topped with brown gravy served over mashed potatoes with a side of vegetable of the day and bread	
SHRIMP & GRITS**	32
Grilled shrimp served otop our cheesy stone ground grits topped with a homemade sauce and served with bread	
STRIPERS STEW	36
Fresh local fish, mussels and shrimp sauteed with onions and tomatoes in a housemade broth served over jasmine rice with bread	
TUNA SASHIMI BOWL	18
Fresh sliced, lightly seared tuna served over jasmine rice with avocado, marinated cucumbers, seaweed salad and topped with spicy mayo	

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

\*\*Items can be made Gluten Free - ask server for details

20% gratuity added to parties of 6 or more