

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	15
(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	
DOUBLE DIPPER**	12
Housemade queso and pico de gallo served with tortilla chips for dipping	
HUSH PUPPY BASKET	8
(12) House-made and served with honey butter for dipping	
QUESADILLA	9
A flour tortilla with mixed cheese and pico de gallo, served with lettuce, sour cream.	
Add grilled or fried chicken \$5	
Add grilled or fried shrimp \$7	
Toss it in buffalo sauce +\$1	
STRIPERS FAMOUS CHICKEN WINGS	16
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 \$11	
STRIPERS SHRIMP	16
Crispy fried shrimp tossed in buffalo or honey sriracha sauce, served with habanero ranch for dipping	
SOUTHWESTERN NACHOS**	15
Corn tortilla chips topped with southwestern pulled chicken, lettuce, queso cheese, black beans, pico de gallo, jalapenos and sour cream	

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

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

STEAMERS*

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

LITTLE NECK CLAMS**	18
1 LB	
MUSSELS**	18
1 LB	
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	



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*

CHICKEN BLT SANDWICH	15
Grilled or fried chicken on a toasted Brioche bun with lettuce, tomato, provolone cheese, bacon and BBQ Mayo	
CRAB CAKE SANDWICH	18
Pan-seared or fried local lump crab cake on a toasted Brioche bun with lettuce, tomato and a side of Cajun Remoulade	
FISH SANDWICH	16
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	
ISLAND SHRIMP WRAP	15
Fried shrimp, lettuce, mango Pico de gallo, sweet Thai chili sauce, shredded cheese all together in a flour tortilla	
MEATLOAF SANDWICH	15
Mashed potatoes, Texas Toast, housemade meatloaf topped with brown gravy and onion rings	
OYSTER OR SHRIMP PO BOY	16
Fried to perfection and served on a toasted hoagie roll with lettuce and tomato and side of Cajun remoulade sauce	
SHALLOWBAG BURGER*	16
8 oz. of fresh ground beef on a Brioche bun with lettuce, tomato, BBQ sauce, American cheese, bacon and onion rings	
STRIPERS FISH REUBEN	17
Flaky, white fish, fried and topped with swiss cheese, 1000 island dressing and homemade slaw on Ciabatta bread	
TEQUILA LIME CAESAR WRAP	15
Grilled Chicken, Romaine, parmesan cheese and croutons tossed in housemade tequila lime Caesar dressing	

FRIED PLATTERS

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

CHICKEN TENDER PLATTER	16
Fresh chicken breast cut in house	
FRIED CRABCAKE	20
FRIED LOCAL FISH	18
FRIED OYSTERS	18
FRIED SCALLOPS	20
FRIED SHRIMP	18

ENTREES

12 OZ. NEW YORK STRIP*	26
Fresh cut, in-house topped with compound garlic herb butter and served with mashed potatoes, vegetable of the day and bread	
ALFREDO PASTA	18
Homemade Alfredo sauce tossed with fettuccini noodles, tomatoes and scallions topped with shaved parmesan cheese; served with bread Add Grilled Chicken \$6 Add Grilled Shrimp \$8	
ENCHILADA	18
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	
FISH TACOS**	20
(2) Fresh local fish 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**	24
Lobster, jalapeño corn salsa, avocado, and mixed greens served on flour or corn tortillas topped with a citrus aioli served with rice and beans	
OYSTERS & MASHERS	18
Fried Oysters served over mashed potatoes with melted shredded cheese and cocktail sauce for dipping	
SHRIMP & GRITS**	22
Grilled shrimp served overtop our cheesy stone ground grits topped with a homemade sauce and served with bread	
THE WASTE KNOT*	24
Fish of the day lightly blackened served over jasmine rice topped with crabmeat and hollandaise with vegetable of the day and a bread stick	
TUNA SASHIMI BOWL	18
Fresh sliced, lightly seared tuna served over jasmine rice with avocado, marinated cucumbers, seaweed salad and topped with spicy mayo	

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

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