

The Claw Bar

221 9th St S Fl 34102 Located inside the Bellasera Resort 34102-6258 · +12392313912 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS & SALADS 8

Brunch Beignets	\$14.00
with chocolate and caramel dipping sauces	
Southern Collection	\$19.00
pimento cheese, house pickles, and smoked fish dip	
Fried Oysters	\$22.00
bayou remoulade	
Street Corn Caesar	\$16.00
spiced toasted pepitas, romaine, cilantro, blistered corn, cotija cheese, chipotle caesar dressing	
Organic Cauliflower Salad	\$18.00
pickled red onion, parsley, bacon, parmesan dressing	
The Sea BLT	\$29.00
chilled lobster, shrimp, & crab salad, fried green tomatoes, bacon, corn, arugula, smoked tomato vinaigrette	
Tuna Poke Bowl	\$24.00
jasmine rice, avocado, radish, cucumber, carrot, sesame, yum yum sauce	
Mediterranean Bowl	\$22.00
garden greens, chickpeas, feta, tomato, cucumber, zaatar balsamic	

CHILLED SEAFOOD 7

Gulf Shrimp Cocktail	\$24.00
Whole Maine Lobster	\$55.00
Alaskan King Crab	
Oysters, Glorious Oysters!	AVAILABLE OPTIONS
east coast seasonal selections served with mignonette & cocktail sauce	1/2 dozen: \$24.00
	dozen: \$42.00
Claw Bar Special	\$40.00
oysters, shrimp, snow crab, smoked fish dip, house pickles, trio of sauces, crackers	
Seafood Towers	AVAILABLE OPTIONS
shrimp, oysters, scallops on the half shell, tuna poke, crab, lobster, smoked fish dip, house pickles, trio of sauces, crackers	Med: \$120.00
	Large: \$190.00

Claw Bar Trio	\$22.00
tuna poke, ceviche, watermelon poke	

SANDWICHES 4

Classic Club	\$18.00
roasted turkey, ham, bacon, swiss, lettuce, tomato, mayo, whole grain bread, fries	
Fried Flounder Sandwich	\$24.00
baby arugula, pickles, pickled red onion, red pepper aioli, brioche bun, fries	
Fried Oyster Po' Boy	\$21.00
tomato, lettuce, pickles, remoulade, hoagie roll, french fries	
The Claw Bar Burger	\$24.00
brisket blend, pimento cheese, bacon, pickles, pickled red onion, lettuce, house sauce, brioche bun, fries	

BRUNCH ENTRÉES 5

Smoked Fish Board	\$32.00
salmon and trout, smoked fish dip, house pickles, tomato, hard boiled egg, horseradish cream, crackers	
Claw Bar Breakfast	\$17.00
2 eggs, choice of meat, hash browns, toast	
Lump Crab Benedict	\$24.00
poached eggs, lump crab, spinach, english muffin, bearnaise, hash browns	
Latin Breakfast	\$18.00
chorizo, chilaquiles, fried eggs, cotija, avocado, tomato, cilantro, crema	
Lemon Ricotta Pancakes	\$14.00
lemon curd, blueberry syrup	

MAINS 3

Claw Bar Salmon	\$38.00
pickled shrimp, baby kale & cauliflower risotto, dukkah spice	
Campanelle & Sausage	
arrabiata sauce, arugula, pecorino romano	
Pork Tacos	\$20.00
pulled pork, pico, crema	

FROM THE KITCHEN 12

Southern Collection	\$15.00
pimento cheese, smoked fish dip, house pickles	

Fried Oysters	\$15.00
bayou remoulade	
Oysters & Bubbles	\$15.00
3 oysters & a glass of Prosecco	
Oysters Alciatore	\$15.00
oysters topped with baby spinach, apple-smoked bacon, cream, parmesan & Pernod	
Claw Bar Burger	\$15.00
brisket blend, house sauce, pimento cheese, bacon, lettuce, pickles, & pickled red onion served on a brioche bun with fries	
Shrimp Cocktail	\$15.00
gulf shrimp, classic cocktail sauce	
1/2 Dozen Chilled Oysters	\$15.00
East coast, mignonette & cocktail sauce	
Coconut Curry Mussels	\$15.00
cashews, sweet peppers, cilantro, garlic toast	
Steamed Clams	\$15.00
white wine, garlic, butter, tarragon, garlic toast	
Street Corn Caesar	\$15.00
pepitas, romaine, cilantro, blistered corn, cotija, chipotle caesar dressing	
Curry-Dusted Cauliflower	\$10.00
yuzu koshu aioli	
Pimento Cheese Cornbread	\$10.00

FROM THE BAR 5

Mixed Drinks	\$7.00
House Martini/Rocks	\$10.00
Specialty Cocktails	\$5.00
Domestic Bottles	\$4.00
Draft Beer & Select Bottles	\$5.00

STARTERS \$10 1

Pimento Cheese & Crackers

ENTREES \$12 4

Kids Breakfast

scrambled eggs, bacon, potatoes toast

Chicken Fingers

french fries

Kids Burger

with or without cheese, french fries

Noodles with Butter & Parmesan \$10.00

DESSERT \$5 2

Beignets

Ice Cream Sundae

DESSERTS 5

Beignets \$14.00

New Orleans-style french doughnuts tossed in cinnamon & sugar, served with chocolate & bourbon caramel sauce

Dark Chocolate Pudding \$14.00

salted caramel, candied peanut, vanilla chantilly

Coconut Tres Leches \$14.00

strawberry, sponge cake, vanilla cream

Key Lime Souffle Glace \$15.00

key lime custard & mousse, graham crackers

Ice Cream Sundae \$14.00

vanilla & chocolate ice cream, chocolate & caramel sauces, peanuts, whipped cream, & a cherry

DESSERT COCKTAILS 3

Strawberries and Cream \$16.00

botanist gin, strawberry cream, crème de cacao white

Hazelnut Martini \$16.00

baileys, frangelico, vanilla vodka, whipped cream, graham cracker crumble

Vanilla Latte Cooler \$16.00

van gogh vanilla vodka, cantera negra cafe, espresso, cream, beignet

CHARDONNAY 17

St. Francis, Sonoma County, CA	AVAILABLE OPTIONS
	6 oz: \$14.00
	9 oz: \$20.00

Sonoma Cutrer, Russian River Valley, CA	AVAILABLE OPTIONS
	6 oz: \$15.00
	9 oz: \$22.00

Louis Jadot "Steel," unoaked, FR	AVAILABLE OPTIONS
	6 oz: \$15.00
	9 oz: \$22.00
Matanzas Creek, Sonoma County, CA	\$50.00
Duckhorn, Migration, Russian River Valley, CA	\$60.00
Sonoma Cutrer, Russian River Valley, CA	\$60.00
Louis Jadot "Steele," unoaked, FR	\$60.00
Trefethen, Napa, CA	\$62.00
Jordan, Russian River Valley, CA	\$65.00
ZD, Napa, CA	\$80.00
Flowers, Sonoma Coast, CA	\$85.00
Gran Moraine, Yamhill-Carlton, OR	\$85.00
Hailstone, "Restoration," Oakville, CA	\$90.00
Tamber Bey, Calistoga, CA	\$90.00
Carte Blanche, Sonoma Coast, CA, 2018	\$110.00
Darioush, Napa, CA	\$110.00
Louis Latour, Chablis, Beaune, France, 2021	\$110.00

SAUVIGNON BLANC & SANCERRE 10

JACQUES DUMONT, Sancerre, Loire, France	AVAILABLE OPTIONS
	6 oz: \$15.00
	9 oz: \$22.00
Babich, Marlborough, New Zealand	AVAILABLE OPTIONS
	6 oz: \$16.00
	9 oz: \$22.00
Honig, Napa, CA, 2020	AVAILABLE OPTIONS
	6 oz: \$16.00
	9 oz: \$22.00
Oyster Bay, Marlborough, NZ	\$52.00
Jacques Dumont, Sancerre, Loire, France	\$60.00
Black Stallion, Sauvignon Blanc, Napa Valley, CA	\$62.00
Honig Vineyard, Sauvignon Blanc, Napa	\$64.00

Babich, Marlborough, NZ	\$64.00
Infamous Goose, Sauvignon Blanc, NZ	\$64.00
Pascal Jolivet, Sancerre, France	\$76.00

PINOT GRIGIO 6

Pighin, Italy	AVAILABLE OPTIONS
	6 oz: \$12.00
	9 oz: \$18.00
King Estate, Pinot Gris, Willamette, OR	AVAILABLE OPTIONS
	6 oz: \$14.00
	9 oz: \$20.00
Pighin, Pinot Grigio, Friuli, Italy	\$48.00
Van Duzzer Estate, Pinot Gris, Willamette Valley, OR	\$50.00
King Estate, Pinot Gris, Willamette Valley, OR	\$56.00
Santa Margherita, Pinot Grigio, Italy	\$65.00

OTHER WHITES & ROSE 6

Reverie Hall, Cab Franc Rose, Mendoza, Argentina	AVAILABLE OPTIONS
	6 oz.: \$13.00
	9 oz.: \$19.00
Miraval, Rose, Cotes de Provence, FR	AVAILABLE OPTIONS
	6 oz.: \$14.00
	9 oz.: \$20.00
Schloss Vollrads, Reisling, Germany, 2018	AVAILABLE OPTIONS
	6 oz: \$14.00
	9 oz: \$20.00
Reverie Hall, Cab Franc Rose, Mendoza, Argentina	\$51.00
Miraval, Rose, Cotes de Provence, FR	\$52.00
Whispering Angel, Cotes de Provence, France	\$52.00

SPARKLING 11

Albert Bichot, Brut, Baune, FR	\$16.00
glass	
Albert Bichot, Brut Rose, Baune, FR	\$16.00
glass	

Veuve Clicquot, Brut, FR	\$26.00
glass	
Gambino, Prosecco, Italy	\$50.00
Scharffenberger, Brut, Rose, Mendocino, CA	\$60.00
Canard-Duchene, Rose, France	\$63.00
Moet & Chandon, "Imperial Brut", Epernay, France	\$95.00
Henriot, Blanc de Blancs, Reims, FR	\$100.00
Veuve Cliquot, Brut, France	\$105.00
Inspiration by Billecart Salmon, Brut, La Francaise, France	\$130.00
Dom Perignon, Brut, Epernay, France, 2013	\$375.00

PINOT NOIR 12

La Crema, Sonoma, CA	AVAILABLE OPTIONS
	6 oz: \$14.00
	9 oz: \$20.00
ROCO “GRAVEL ROAD,” WILLAMETTE, OR	AVAILABLE OPTIONS
	6 oz: \$15.00
	9 oz: \$22.00
Belle Glos "Las Alturas," Monterey, CA	AVAILABLE OPTIONS
	6 oz: \$18.00
	9 oz: \$24.00
Boen, Tri-County, CA	\$54.00
La Crema, Sonoma, CA	\$56.00
Diora, La Petite Grace, Monterey, CA	\$56.00
Rocco "Gravel Road," Willamette, OR	\$60.00
Ken Wright Cellars, Willamette Valley, OR	\$62.00
Belle Glos "Las Alturas," Monterey County, CA	\$72.00
Paul Hobbs' Crossbarn, Sonoma Coast, CA	\$72.00
Robert Sinskey, Los Carneros, Napa, CA	\$80.00
Diane Cobb: Coastlands Vineyard, Sonoma, CA, 2018	\$180.00

CABERNET SAUVIGNON 30

Francis Coppola, CA	AVAILABLE OPTIONS
	6 oz: \$14.00
	9 oz: \$20.00
Daou, Pasa Robles, CA	AVAILABLE OPTIONS
	6 oz: \$14.00
	9 oz: \$20.00
The Critic, Napa, CA	AVAILABLE OPTIONS
	6 oz: \$16.00
	9 oz: \$22.00
Quilt, Napa, CA	AVAILABLE OPTIONS
	6 oz: \$18.00
	9 oz: \$24.00
B.R. Cohn, Sonoma County, CA	\$54.00
Daou, Paso Robles, CA	\$56.00
Francis Coppola, "Director's Cut," Alexander Valley, CA	\$58.00
Duckhorn, Decoy, Sonoma, CA	\$60.00
The Critic, Napa, CA	\$64.00
Quilt, Napa Valley, CA	\$72.00
Smith & Hook, Reserve, Pasa Robles, CA	\$75.00
Arrowood, Knight's Valley, Sonoma, CA	\$85.00
Darioush, Caravan, Napa Valley, CA	\$100.00
Jordan, Alexander Valley, CA, 2018	\$135.00
The Prisoner, Napa Valley, CA, 2021	\$140.00
Faust, Napa, CA	\$145.00
Duckhorn, Howell Mountain, CA, 2018	\$155.00
Crown Point, Santa Barbara, CA, 2017	\$160.00
Hailstone, Impact, Napa, CA, 2019	\$175.00
Caymus Vineyards, Napa, CA	\$175.00
Purlieu, Napa, CA, 2018	\$180.00
Faust, The Pact, Napa, CA, 2020	\$180.00
Dumol, Napa Valley, CA, 2019	\$180.00
Cade, Howell Mountain, Napa, CA, 2017	\$185.00

Quilt Reserve, Napa, CA, 2017	\$195.00
Daou, Soul of a Lion, Paso Robles, CA, 2019	\$200.00
The Mascot, Napa Valley, CA, 2016	\$210.00
Hailstone, Proprietor's Reserve, Howell Mountain, CA, 2019	\$230.00
Silver Oak, Napa, CA, 2018	\$260.00
Favia, Oakville, Napa, CA, 2018	\$300.00

MERLOT 5

St. Francis, Monterey, CA	AVAILABLE OPTIONS
	6 oz: \$14.00
	9 oz: \$20.00
Selby, Sonoma County, CA	\$52.00
Benziger, Monterey, CA	\$56.00
St. Francis, Sonoma, CA	\$56.00
Revolver Wine Co, "The Diva," Napa, CA	\$85.00

OTHER REDS 23

Gauche & Gringo, Cab Franc, Mendoza, Argentina	AVAILABLE OPTIONS
	6 oz: \$14.00
	9 oz: \$20.00
St. Francis, Merlot, Monterey, CA	AVAILABLE OPTIONS
	6 oz: \$14.00
	9 oz: \$20.00
SELLA ANTICA SUPER TUSCAN RED, ITALY	AVAILABLE OPTIONS
	6 oz: \$14.00
	9 oz: \$20.00
Earthquake, Zinfandel, Lodi, CA	AVAILABLE OPTIONS
	6 oz: \$15.00
	9 oz: \$21.00
Trivento Malbec, Mendoza, Argentina	AVAILABLE OPTIONS
	6 oz: \$15.00
	9 oz: \$21.00
Terrazas Reserva, Malbec, Mendoza, Argentina	\$50.00
Jax, Y3, Taureau the Bull, Red Wine, Napa, CA	\$55.00
"Sella Antica," Super Tuscan Red, Italy	\$56.00

J Lohr, "Pure Paso", Red Blend, Paso Robles, CA	\$60.00
Trivento, Reserve, Malbec, Mendoz, Argentina	\$60.00
Gaucha & Gringo, Cabernet Franc, Mendoza, AR	\$61.00
Whitehall Lane, Tre Leoni, Napa Valley, CA, 2017	\$65.00
Torbreck, Cuvee, Juveniles, Barossa, AUS	\$75.00
Stags' Leap, Petite Sirah, Napa, CA	\$78.00
The Prisoner, Napa, CA	\$90.00
Louis Bernard, Chateauneuf de Pape, FR	\$95.00
Banfi, Brunello di Montalcino, Italy, 2017	\$110.00
Crown Point, Relevant, Red Blend, Happy Canyon, CA, 2018	\$130.00
Shadybrook Estate, Estate Red, Napa, CA, 2015	\$130.00
Mai Dire Mai, Amerone Della Valpolicella, Italy, 2012	\$200.00
Dancing Hares, Red Blend, Saint Helena, CA, 2017	\$210.00
Clos du Val, Yettail, Red Blend, Stags Leap District, CA, 2019	\$280.00
Amulet Estate, Amulet Red, Napa Valley, CA, 2017	\$315.00

SYRAH, SHIRAZ, & ZINFANDEL ⁴

Seghesio, Zinfandel, Sonoma, CA	\$52.00
Earthquake, Zinfandel, Lodi, CA	\$60.00
St. Francis, Reserve, Zinfandel, Dry Creek Valley, CA	\$65.00
Torbreck, Shiraz, The Struie, Barossa, AUS	\$65.00

FROM THE CLAW BAR ⁷

Gulf Shrimp Cocktail	\$24.00
Whole Maine Lobster	\$46.00
King Crab	
East Coast Oysters	
Claw Bar Trio	\$22.00
tuna, smoked salmon tartare, watermelon	

Scallops on the Half Shell	\$21.00
wakame, sweet chili sauce, pickled red onion	
Smoked Fish Board	\$32.00
salmon and trout, smoked fish dip, house pickles, tomato, hard boiled egg, horseradish cream, crackers	

ICED SEAFOOD TOWERS 3

Claw Bar for One	\$40.00
3 shrimp, 3 oysters, snow crab, smoked fish dip, house pickles, trio of sauces, crackers	
Medium Tower	\$120.00
6 shrimp, 6 oysters, snow crab, half maine lobster, smoked fish dip, 3 scallops on the half shell, tuna poke, house pickles, trio of sauces, & crackers	
Large Tower	\$190.00
12 shrimp, 12 oysters, 6 scallops on the half shell, snow crab, whole maine lobster, smoked fish dip, house pickles, pimento cheese, tuna poke, trio of sauces, crackers	

BEGINNINGS 5

Brunch Beignets	\$14.00
new orleans-style french doughnuts tossed in cinnamon & sugar and served with chocolate and bourbon caramel dipping sauces	
Our Famous Pimento Cheese Cornbread	\$12.00
Fried Oysters	\$22.00
bayou remoulade	
The Southern Collection	\$19.00
pimento cheese, house pickles, smoked fish dip	
Oysters Alciatore	\$26.00
cream, spinach, bacon, pernod, pernod	

SALADS 4

Street Corn Chicken Caesar	\$26.00
spiced toasted pepitas, romaine, cilantro, blistered corn, cotija cheese, chipotle caesar dressing	
Organic Cauliflower & Salmon Salad	\$28.00
pickled red onion, bacon, parsley, parmesan dressing	
The Sea BLT	\$29.00
chilled lobster, shrimp, & crab salad, fried green tomatoes, bacon, corn, arugula, smoked tomato vinaigrette	
Florida Citrus Salad with Shrimp	\$29.00
local greens, almonds, oranges, pomegranates, champagne vinaigrette	

OYSTERS, GLORIOUS OYSTERS! 3

East Coast Oysters		AVAILABLE OPTIONS
mignonette & cocktail sauce		Half Dozen: \$26.00
		Doen: \$44.00
Crispy Fried Oysters		\$22.00
half dozen fried oysters, bayou remoulade		
Baked Oysters Alciatore		\$24.00
cream, spinach, pernod, bacon, citrus beurre blanc		

CLAW BAR TOWERS 3

Claw Bar for One		\$40.00
3 shrimp, 3 oysters, snow crab, smoked fish dip, house pickles, trio of sauces, crackers		
Low Rise		\$120.00
6 shrimp, 6 oysters, snow crab, half maine lobster, smoked fish dip, 3 scallops on the half shell, tuna poke, house pickles, trio of sauces, & crackers		
High Rise		\$190.00
12 shrimp, 12 oysters, 6 scallops on the half shell, snow crab, whole maine lobster, smoked fish dip, house pickles, pimento cheese, tuna poke, trio of sauces, crackers		

SALADS & STARTERS 7

Organic Farmer's Salad		\$20.00
celebrating the bounty of our local farmer friends		
Organic Cauliflower Salad		\$18.00
pickled red onion, bacon, parmesan dressing		
Florida Citrus Salad		\$18.00
local greens, orange, pomegranate, fried goat cheese fritter, champagne vinaigrette		
Street Corn Caesar		\$17.00
spiced pepitas, romaine, cilantro, blistered corn, cotija cheese, chipotle caesar dressing		
Curry-Dusted Cauliflower		\$18.00
flash fried, yuzu koshu aioli		
Coconut-Curry Mussels		\$24.00
cashews, sweet peppers, cilantro, garlic toast		
The Southern Collection		\$19.00
pimento cheese, bread & butter pickles, smoked fish dip		

SPECIALTIES 9

Coastal Pan Roast		\$58.00
cold water lobster tail, shrimp, deviled crab, lemon-smashed potatoes, fresh basil, and citrus-caper butter sauce		

Claw Bar Salmon	\$39.00
dukkah spice, grilled spice, bearnaise, cauliflower risotto, asparagus	
St. Augustine Stew	\$48.00
shrimp, crab, lobster, bay scallops, gulf fish, mussels, pork belly, rice, datil pepper broth	
Seared Scallops Elote	\$52.00
chorizo, elote corn, cilantro crema, charred scallion	
Paris Bistro-Style & Frites	AVAILABLE OPTIONS
served with bearnaise, rocket salad, & frites	Lobster Tails & Frites: \$58.00
	Filet & Frites: \$66.00
	Crab Cake & Frites: \$37.00
	Filet Mignon & Lobster Tail & Frites: \$76.00
Miso-Glazed Sea Bass	\$57.00
shiitake mushrooms, sushi rice cake, broccolini, sushi rice cake	
Charleston Chicken	\$38.00
roasted organic half chicken, buttered hot sauce, sweet potato spaetzle, pickles, shaved brussels sprouts	
Signature Claw Bar Burger	\$24.00
brisket blend, pimento cheese, bacon, butter lettuce, pickles, pickled red onion, house sauce, brioche bun, french fries	
Campanelle & Sausage	\$32.00
arrabiata sauce, arurula, pecorino romano	