

# LATE NIGHT MENU



Available 11pm - Close

## TO SHARE

**PIGS ON THE WING** Smoked Baby Back Ribs, Sweet Heat Buffalo Sauce, Crisp Veggies, Jalapeno Bleu Cheese \$14

**CALAMARI & CLAMS** Sautéed Point Judith Calamari and Littleneck Clams, Roasted Red Pepper Chimichurri, Parmesan Crumbs \$12 ●

**SHISHITO PEPPERS** Charred Peppers, Goat Cheese, Black Garlic Puree, Sesame Oil \$10 ●

**WINGS** Brown Sugar-Chile Rubbed, Jalapeno-Bleu Cheese Dip \$15

**JUMBO MOZZARELLA LOGS** House Made, Fra Diavolo Sauce, Parmesan \$12 ●

**TATER TOTS OR FRIES** \$6

## SALAD & SOUP

**OYSTER & CRAB STEW** Eastern Shore Style, Potatoes, Leeks, Bacon \$14

**CLAW CAESAR** Baby Green and Red Romaine, Pickled Egg, Shaved Parmigiano Reggiano, Caesar Dressing \$12 ●

**ENHANCE YOUR SALAD...** Seared Yellowfin Tuna +\$10, Salmon +\$8, Grilled Hanger Steak +\$12, Seasoned Ed's Chicken Thigh +\$7

## HANDHELD *Served with Seasoned Fries*

**THE SHRIMP BURGER** Old Bay Mayo, Butter Lettuce, Tomato \$17

**CLAW BURGER** 8oz House Blend Patty, Smoked Bacon, Caramelized Onions, Gorgonzola, Claw Sauce \$18

**CHICKEN SALAD** Our Delaware Roadside Chicken, Tarragon, Dukes Mayonnaise, Lettuce, Crusty Bread \$14

**CRAB CAKE** Jumbo Lump, House Remoulade, Potato Roll \$MP

## DESSERT

**HOT FUDGE SUNDAE** Dewey's "STBF"... Coffee-Fudge Sauce, Vanilla Ice Cream, Crème Chantilly \$10 ●

● GLUTEN FREE

*We are required by law to inform you that consuming raw or undercooked meat, seafood, or eggs can increase your chances of acquiring a food borne illness. Please inform your server of any food allergy or dietary restriction.*