

# STARBOARD CLAW

## 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 ●

**BURRATA & TOMATO** Smashed Burrata & Baywater Farms Tomato, Petite Lettuce, Parma Ham, Fresh Basil, Toasted Pine Nuts, EVOO \$14 ●

**CHOPPED** Spring Vegetables, Grilled Red Onion, Radishes, Sweet Peas, Goat Cheese, Creamy Oregano-Ranch Dressing \$13 ●

**ENHANCE YOUR SALAD...**

Seared Yellowfin Tuna +\$10, Salmon +\$8, Grilled Hanger Steak +\$12, Seasoned Ed's Chicken Thigh Or Chicken Salad +\$7, Crab Cake +\$18

## STEAMED #1 BLUE CRABS

Steamed fresh to order and subject to availability. Crab prices are subject to market volatility. Available by 3, 6, or dozen.

MEDIUM	5.5" - 6"
LARGE	6" - 6.5"
XL	6.5" - 7"
JUMBO	7" - 7.5"

## FROM THE CLAW BAR

- NORTH ATLANTIC 6 OZ LOBSTER TAIL \$25
- 2.5LB. WHOLE LOBSTER \$MP
- VIRGINIA TOP NECK CLAMS \$18 (Dozen)
- PEEL & EAT SHRIMP \$13/\$24 (Half LB. OR LB)
- U/10 CHILLED JUMBO SHRIMP \$5 (Each)
- SNOW CRAB CLAWS \$15 (Half Dozen)
- MAINE LOBSTER CLAW \$MP
- CHEF'S SEAFOOD OF THE MOMENT \$MP

**AVAILABLE SAUCES...** Old Bay Cocktail Sauce, Horseradish-Dijon Crème, Blood Orange Mignonette

Starboard CLAW is committed to purchasing and serving responsibly sourced fish and seafood without compromising the future of our oceans

## HANDHELD

Served with Seasoned Fries

**PO'BOY** Crispy Oysters, French Bread, Celery-Apple Slaw \$16

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

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

**TACOS** Birria Style Beef Short Rib, Red Onion, Cilantro Crema, Queso Fresco \$14

**CRAB & MOZZ SAMMY** Smoked Mozzarella, Tomato-Cognac Sauce, Toasted Sourdough \$16

**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

**GRILLED VEGGIE WRAP** Summer Vegetables, Lavash Wrap, Avocado, Sprouts, Poblano Peppers, Cilantro Crema \$13

**ADD** Salmon +\$8, OR Tuna +\$10

## TO SHARE

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

**LOBSTER CORN DOGS** Lemon-Cayenne Mayonnaise \$25

**SOFT CHEESE & BREAD** Jasper Hill Farm Harbison Cheese, Green Apples, Blackberry Marmalade, Toasted Demi Baguette \$25

**KILO POT OF PEI MUSSELS** Toasted Baguette, Choice of Sauce \$15  
Fra Diavolo, Goat Cheese & Bacon, OR Classic White Wine & Herbs ○

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

**FISH STICKS** Cajun-Hot Honey \$12 ●●

**TURF & SURF BOARD** House Smoked Seafood, Grilled Sausage, Roasted Peppers, Spicy Mustard, Toasted Demi Baguette \$28 ○

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

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

**SPICY COCONUT SHRIMP CEVICHE** Crispy Wontons \$16

**CHEF PAUL'S FAMOUS MOZZARELLA LOGS** House Made, Fra Diavolo Sauce, Parmesan \$13 ●

## MAINS

**WHOLE GRILLED FISH** Chef's Daily Selection, Petite Farmers Market Salad, Shaved Red Onion, Honey Basil Vinaigrette \$MP ●●

**SCALLOPS** Pan Seared, Cauliflower Puree, Corn Chutney, Lobster-Champagne Sauce \$32 ●

**RIBS** Smoked Whole OR Half Rack, Pomegranate Glaze, Choice of one side \$29/\$20 ●●

**DELMARVA STEAM POT** Shrimp, Mussels, Clams, Fish, Sausage, Sweet Corn, Baby Potatoes, Shellfish-Tomato Broth \$27 ●●

**HANGER STEAK** Herb-Pepper Rubbed Angus Beef, Baby Potatoes, Summer Vegetables, Claw Steak Sauce \$29 ●●

**FLORIDA GROUPER** Pan Seared, Smoked Bacon, Summer Succotash, Asparagus, Sundried Tomato Butter \$30 ●

**DELAWARE ROADSIDE CHICKEN** Our Tribute to Dewey Legend 'Chicken Ed!' Half Chicken Marinated & Grilled Perfectly, Pickled Vegetables, Sweet Corn, Sweet Corn Bread \$18

## DAILY REQUIREMENTS

**SUMMER SUCCOTASH** \$8

**BARBECUED CARROTS** \$7

**DELAWARE CORN DODGERS** \$7

**TATER TOTS OR FRIES** \$6

**SWEET CORN ON THE COB**

\$2.5 each, \$6 for 3

## DESSERT

\$10 each

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

**KEY LIME CRÈME BRULEE** House made Graham Cracker ○

**WARM OLIVE OIL CAKE** Passion Fruit Curd, Sugared Blueberries

● GLUTEN FREE

○ MENU ITEM CAN BE ADJUSTED TO GLUTEN FREE

● DAIRY 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.

**DEAR GUESTS WITH ALLERGIES**

Our priority is your safety. Starboard Claw is a scratch kitchen that include baking products, nuts, wheat and dairy. They are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross contact do not dine in the restaurant. We cannot guarantee your safety. For less severe allergies, please allow our servers to recommend a dish that does not contain your allergen.





## BOTTLES AND CANS

21ST AMENDMENT HELL OR HIGH WATERMELON  
BELL'S TWO HEARTED ALE IPA  
BUD LIGHT  
BUDWEISER  
COORS LIGHT  
CORONA  
CORONA LIGHT  
DALE'S PALE ALE  
DOGFISH SLIGHTLY MIGHTY  
DOWN EAST CIDER  
MICHELOB ULTRA  
MILLER LITE  
MODELO  
NATURAL LIGHT  
PACIFICO

### NON-ALCOHOLIC

SAM ADAMS JUST THE HAZE  
LAGUNITA'S IPNA  
BROOKLYN SPECIAL EFFECTS  
ATHLETIC FREE WAVE HAZY IPA

## BUBBLES

### BY THE GLASS

BRILLA PROSECCO \$9.5  
BRILLA ROSE PROSECCO \$9.5

### BY THE BOTTLE

DE PERRIER BRUT \$28  
BRILLA ROSE PROSECCO \$32  
BRILLA PROSECCO \$32  
SANTA MARGHERITA PROSECCO SUPERIORE \$45  
MOET & CHANDON IMPERIAL (1/2 BTL) \$58  
VEUVE CLICQUOT (1/2 BTL) \$58

## GRAPES

### WINE BY THE GLASS

COLLIER CREEK CO. SAUVIGNON BLANC LODI *on tap* \$8  
DECOY SAUVIGNON BLANC \$11/\$40  
KIM CRAWFORD SAUVIGNON BLANC \$13/\$39  
MORANDE CHARDONNAY *on tap* \$8  
BOGLE CHARDONNAY \$8/\$32  
CIELO PINOT GRIGIO \$8/\$32  
BERTRAND ROSE \$14/\$35  
BOGLE CABERNET SAUVIGNON \$8/\$33  
Z. ALEXANDER BROWN CABERNET SAUVIGNON \$13/\$36  
NOTES PINOT NOIR \$8/\$32  
HYATT MERLOT \$10/\$36  
7 MOONS RED BLEND \$9/\$35

## TO

### SELTZERS, CIDERS, ETC.

HIGH NOON BLACK CHERRY  
NUTRL VODKA PINEAPPLE  
STATESIDE ICED TEA  
TWISTED TEA  
WHITE CLAW BLACK CHERRY

## DRINK

## SIGNATURE BOOZE

### CLAWTINI

Tito's Vodka, Liquor 43, Kahlua, Cold Brew Coffee,  
Sugared Egg Whites

### WATERMELON CRUSH

Smirnoff Watermelon Vodka, Fresh Watermelon Puree,  
Lemon-Lime Soda

### FAMOUS STARBOARD ORANGE CRUSH

Smirnoff Orange Vodka, Triple Sec, Starry Or Soda Water,  
Fresh Squeezed Florida Oranges

### RUBY RED GRAPEFRUIT CRUSH

Absolut Grapefruit Vodka, Starry Or Soda Water, Fresh  
Squeezed Ruby Red Grapefruits

### LEMON CRUSH

This Very Popular Creation; Bacardi Limon, Starry Or Soda  
Water, Topped With Fresh Squeezed Lemons

### PRIVATE SELECT CRUSH!

112.9p Maker's Mark Hand Selected By Our Staff In Loretto,  
Kentucky, Fresh Squeezed Orange And Lemon, Simple Syrup,  
Topped With Soda Water

### MEXICAN CATAPULT

Try This Version Of Our Grapefruit Crush Using Hornitos  
Reposado Tequila, A Staff Favorite!

### BLOODY CLAW MARY

Starboard Is Famous For Our Bloody's, Here At Claw We  
Feature A Specialty One Topped With Lump Crab

### CUCUMBER-JALAPENO MARGARITA

Jalapeno Infused Hornitos Reposado, Cucumber Water, Fresh  
Lime, Agave Nectar, Topped Starry Or Soda Water

### CREAMSICLE CRUSH

Captain Morgan Spiced Rum, Triple Sec, Fresh Squeezed  
Orange Juice, Sierra Mist, Whipped Cream

### KEY LIME CRUSH

Smirnoff Vanilla, Key Lime Liqueur, Fresh Squeezed Lime  
Juice, Whipped Cream

### HOMEMADE SANGRIA

Choice Of Red Or White, Made Right Here In House

### APEROL SPRITZ

Aperol, Prosecco, Club Soda

### WINE BY THE BOTTLE

LOUIS LATOUR POUILLY FUISSE \$60  
JUGGERNAUT CHARDONNAY \$42  
ROMBAUER CHARDONNAY \$60  
CAKEBREAD CHARDONNAY \$65  
SANTA MARGHERITA PINOT GRIGIO \$42  
WHISPERING ANGEL ROSE (1/2 BTL) \$22  
DECOY CABERNET SAUVIGNON \$38  
GREENWING CABERNET SAUVIGNON \$42  
JORDAN CABERNET SAUVIGNON \$82  
THE PRISONER CABERNET SAUVIGNON \$85  
GROTH CABERNET SAUVIGNON \$95  
CAYMUS CABERNET SAUVIGNON \$115  
MIGRATION PINOT NOIR \$42  
PARADUXX RED BLEND \$55