

LATE NIGHT MENU



Available 10pm - Close

TO SHARE

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

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

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

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

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

TATER TOTS OR FRIES \$6

SALAD & SOUP

STARBOARD CLAW SOUP OF THE MOMENT \$10

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

ENHANCE YOUR SALAD ... Seared Yellowfin Tuna +\$10, Salmon +\$8, Crab Cake +\$18, Grilled Chicken Breast +\$7, Grilled Flat Iron Steak +\$15

HANDHELD *Served with Seasoned Fries*

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

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

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

SPICY KOREAN FRIED CHICKEN SANDWICH With Kimshi Slaw \$14

DESSERT

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

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. Menu subject to change.

● GLUTEN FREE



BOTTLES & CANS

2SP UP & OUT HAZY IPA

BELL'S TWO HEARTED ALE IPA

BUD LIGHT

BUDWEISER

COORS LIGHT

CORONA

CORONA LIGHT

DEWEY BEER CO PALE ALE

DOGFISH SLIGHTLY MIGHTY

LEFT HAND NITRO MILK STOUT

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

SELTZERS, CIDERS, ETC.

HIGH NOON BLACK CHERRY

HIGH NOON PINEAPPLE

SURFSIDE ICED TEA

DOWN EAST CIDER

*Ask to see
our wine list.*

SIGNATURE BOOZE

CLAWTINI

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

CHOCOLATE MARTINI

Smirnoff Vanilla, Creme de Cacao, Baileys Chocolate Liqueur, Chili Powder

SPICY PEAR MARGARITA

House Infused Hornitos Reposado, Fresh Lime Juice, Spiced Pear Simple Syrup, Cranberry, Chili Salt Rim

ANEJO OLD FASHIONED

Flecha Azul Anejo, Angostura Bitters, Cherry, Orange, Agave

MAPLE BOURBON SMASH

Maker's Mark, Mint, Maple Syrup, Fresh Orange, Fresh Lemon, Angostura Bitters, Club 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!

CREAMSICLE CRUSH

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

APEROL SPRITZ

Aperol, Prosecco, Club Soda

BLOODY CLAW MARY

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