

STARBOARD CLAW

SALAD & SOUP

STARBOARD CLAW SOUP OF THE MOMENT \$10

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

WINTER BURRATA SALAD Burrata, Blood Orange, Pomegranate Seeds, Pistachios, Fresh Mint and Winter Greens \$14 ●

PEAR & GORGONZOLA SALAD Gem Lettuce, Bartlett Pear, Gorgonzola Crumbles, Hearts Of Palm, Pumpkin Seeds and Maple-Mustard Vinaigrette \$13 ●

ENHANCE YOUR SALAD ...

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

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

VIRGINIA TOP NECK CLAMS \$18 (Dozen)

PEEL & EAT SHRIMP \$13/\$24 (Half LB OR LB)

U/10 CHILLED JUMBO SHRIMP \$5 (Each)

CRAB CAKE AND SHRIMP COCKTAIL BOARD \$MP

1 ea Jumbo Lump Crab Cake with 3 ea chilled U10 shrimp

AVAILABLE SAUCES ... Old Bay Cocktail Sauce, Horseradish-Dijon Creme, 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*

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

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

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

GRILLED VEGGIE WRAP Yellow Squash and Zucchini, Lavash Wrap, Avocado, Sprouts, Poblano Peppers, Cilantro Crema \$13

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

SPICY KOREAN FRIED CHICKEN SANDWICH

With Kimshi Slaw \$14

TO SHARE

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

SQUASH RINGS Ale Battered Crispy Delicata Squash Rings, Smoky Ranch Dip \$10

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

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

CLAW'S TUNA NACHO Crispy Corn Tortillas, Black Bean-Mango Salsa, Avocado-Lime Puree and Mojo Verde \$16 ●●

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

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

CHEESE & CHARCUTERIE BOARD Aged Salami, Fruit Puree, Cornichons, Crostini \$25

CLAW CRAB DIP Crab Claw and White Cheddar, Crisp Veggies and Toasted Baguette \$19

COCONUT GARLIC SHRIMP Sauteed Coconut Garlic Jumbo Shrimp, Fresno Chilis \$18 ●●

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

FISH STICKS Cajun, Hot Honey \$12 ●●

MAINS

SEAFOOD SPAGHETTI Shrimp, Scallops, Lobster, Spinach, Mushrooms and Fra Diavolo Crème \$30

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 ●●

BRAISED BEEF SHORT RIB Smoked Cheddar Grits, Broccolini and Merlot Jus \$28 ●

PAN SEARED ROCKFISH Sweet Potato Puree, Tasso Ham, Tuscan Kale and Caper Butter \$29 ●

DAILY REQUIREMENTS

FRESH SEASONAL VEGETABLES \$6

TATER TOTS OR FRIES \$6

BARBECUED CARROTS \$7

MASHED SWEET POTATOES \$6

DELAWARE CORN DODGERS \$7

DESSERT *\$10 each*

HOT FUDGE SUNDAE Dewey's "STBF"...

Coffee-Fudge Sauce, Vanilla Ice Cream, Creme Chantilly

CHOCOLATE CHUNK CRÈME BRULEE ●

WARM BARTLETT PEAR RAISIN BREAD PUDDING

with Dark Rum Glaze and Almond-Cherry Gelato

● 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.





TO DRINK

BOTTLES AND 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 YOUR SERVER ABOUT OUR DRAFT BEER SELECTION

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 & CHAN DON 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

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

WINE BY THE BOTTLE

- LOUIS LATOUR POUILLY FUISSE \$60
- JUGGERNAUT CHARDONNAY \$42
- ROM BAUER 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