

CLAW LUNCH

SALAD & SOUP

STARBOARD CLAW SOUP OF THE MOMENT \$10

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

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

TO SHARE

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

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

DEWEY FRACHOS Melted Cheddar, Smoked Bacon, Jumbo Lump Crab, Chives \$16

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

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

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

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

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

HANDHELD *Served with Seasoned Fries*

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

SPICY KOREAN FRIED CHICKEN SANDWICH Kimshi Slaw \$14

STEAMED #1 BLUE CRABS

Subject to availability, steamed fresh to order.
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

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

U/10 CHILLED JUMBO SHRIMP
\$5 Each

VIRGINIA TOP NECK CLAMS
\$18 Per Dozen

SNOW CRAB LEGS
\$40 Per LB.

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.

SIDES

TATER TOTS OR FRIES \$6

FRESH SEASONAL VEGGIES \$6

DELAWARE CORN DODGERS \$7

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 BREAD PUDDING

Bartlett Pears, Raisins, Dark Rum Glaze, Almond-Cherry Gelato

● GLUTEN FREE

○ MENU ITEM CAN BE ADJUSTED TO GLUTEN FREE

● DAIRY FREE

starboardclaw.com | 302.550.2529 | dewey beach, delaware

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

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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