# LATE NIGHT MENU



## **SALAD & SOUP**

Available 11 pm - Close

**DELMARVA BLUE CRAB SOUP** Short Rib, Cabbage, Butter Beans, Potatoes, Sweet Corn \$13 **CLAW CAESAR** Baby Green and Red Romaine, Pickled Egg, Shaved Parmigiano Reggiano, Caesar Dressing \$12

**SUMMER MELON & ARUGULA** Crumbled Goat Cheese, Cucumber, Macadamia Nuts, Chile-Lime Vinaigrette \$14

**GRILLED SWEET CORN & ICEBERG** Black Beans, Shaved Red Onion, Campari Tomatoes, Creamy Cotija-Dill Dressing \$13

#### ENHANCE YOUR SALAD...

Seared Yellowfin Tuna +\$12, Salmon +\$10, Grilled Chicken Breast +\$8, Crab Cake +\$21, Grilled Skirt Steak +\$13

#### TO SHARE

CHEF PAUL'S FAMOUS MOZZARELLA LOGS House Made, Fra Diavolo Sauce, Parmesan \$14 

DEWEY CRAB "FRACHOS" Waffle Fries, Melted Cheddar, Smoked Bacon, Crab Meat, Scallions \$16

SHISHITO PEPPERS Charred Peppers, Goat Cheese, Black Garlic Puree, Sesame Oil \$11

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

SAUTÉED CALAMARI & CLAMS Roasted Red Pepper Chimichurri, Parmesan Crumbs \$13

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

TATER TOTS OR FRIES \$6

## HANDHELDS 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 KOREN FRIED CHICKEN Kimchi Slaw, Sweet & Spicy Gochujang Glaze \$16

### 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. Menu subject to change.



# **BOTTLES AND CANS**

BELL'S TWO HEARTED ALE IPA
BUD LIGHT
BUDWEISER
COORS LIGHT
CORONA
CORONA LIGHT
DEWEY BEER CO PALE ALE
DOGFISH SEAQUENCH ALE
DOGFISH SLIGHTLY MIGHTY
MICHELOB ULTRA
MILLER LITE
MODELO
NATURAL LIGHT
PACIFICO
STELLA ARTOIS

#### **NON-ALCOHOLIC**

ATHLETIC FREE WAVE HAZY IPA DEWEY BEER HOP TIDE GUINNESS ZERO SAM ADAMS JUST THE HAZE RED BULL

- ORIGINAL
- SUGAR FREE
- TROPICAL

#### **SELTZERS, CIDERS, ETC.**

DOWN EAST CIDER
HIGH NOON PEACH
HIGH NOON PINEAPPLE
NUTRL WATERMELON
SUN CRUISER HALF & HALF
SURFSIDE ICED TEA
WHITE CLAW BLACK CHERRY

Ash Your Server About Our Draft Beer Selection

# SIGNATURE BOOZE

**CLAWTINI** on tap

Tito's Vodka, Liquor 43, Kahlua, Cold Brew Coffee,

**CUCUMBER-JALAPENO MARGARITA** 

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

**ANEJO OLD FASHIONED** 

Patron Anejo, Angostura Bitters, Cherry, Orange, Agave

**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

WATERMELON CRUSH

Smirnoff Watermelon Vodka, Starry or Soda Water, Fresh Watermelon

**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