

CLAW LUNCH

SALAD & SOUP

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

KILO POT OF PEI MUSSELS Toasted Baguette, Choice of Sauce \$16
Fra Diavolo, Goat Cheese & Bacon, OR Classic White Wine & Herbs ○

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

BAJA STYLE CHILI-LIME FISH TACOS Red Cabbage-Mango Slaw, White Corn Tortilla, Baja Sauce \$14 ●●

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

HANDHELDS *Served with Seasoned Fries*

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

CRAB & MOZZ SAMMY Smoked Mozzarella, Tomato-Cognac Sauce, Toasted Sourdough \$17

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

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

ADD *Grilled Chicken Breast +\$8, Skirt Steak +\$13, Salmon +\$10, Crab Cake +\$21, OR Tuna +\$12*

SPICY KOREAN FRIED CHICKEN Kimchi Slaw, Sweet & Spicy Gochujang Glaze \$16

SIDES

FRESH SEASONAL VEGETABLES \$6

GRILLED ASPARAGUS & SUMMER TOMATOES \$8

DELAWARE CORN DODGERS \$7

SEAFOOD RATATOUILLE \$10

TATER TOTS OR FRIES \$6

SWEET CORN ON THE COB \$3 EACH, \$7 FOR 3

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 \$15/\$28 (Half LB. OR LB)

**CHILLED JUMBO LUMP CRAB
COCKTAIL AMERICANA** \$MP

VIRGINIA TOP NECK CLAMS \$18 (Dozen)

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

1# DUNGENESS CRAB LEGS \$50

1# SNOW CRAB LEGS \$40

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.

DESSERT *\$10 each*

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

TOASTED COCONUT CRÈME BRULEE ●

BOARDWALK STYLE FUNNEL CAKE Cinnamon-Sugar, Whipped Crème, Sea Salt-Butterscotch

● 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

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

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

NON-ALCOHOLIC

ATHLETIC FREE WAVE HAZY IPA
 DEWEY BEER HOP TIDE
 GUINNESS ZERO
 SAM ADAMS JUST THE HAZE
 RED BULL (ORIGINAL, SUGAR FREE, TROPICAL)

Ask Your Server About Our Draft Beer Selection

BUBBLES

BRILLA PROSECCO \$10/\$32
 DE PERRIER BRUT \$10/\$32
 MOET & CHANDON IMPERIAL (1/2 BTL) \$58
 VEUVE CLICQUOT (1/2 BTL) \$58

GRAPES

RED BY THE GLASS

NOTES PINOT NOIR \$10/\$32
 ACROBAT PINOT NOIR \$14/\$46
 THE CRUSHER MERLOT \$10/\$32
 BOGLE CABERNET SAUVIGNON \$10/\$32
 BROADSIDE PASO ROBLES CABERNET SAUVIGNON \$12/\$39
 7 MOONS RED BLEND \$10/\$32
 HAMPTON WATER ROSE \$13/\$42

WHITE BY THE GLASS

COLLIER CREEK CO. SAUVIGNON BLANC LODI *on tap* \$10
 CHLOE SAUVIGNON BLANC \$10/\$32
 KIM CRAWFORD SAUVIGNON BLANC \$13/\$42
 CA MONTINI PINOT GRIGIO \$13/\$42
 CHLOE PINOT GRIGIO \$10/\$32
 BOGLE CHARDONNAY \$10/\$32
 STEPHEN VINCENT CENTRAL COAST CHARDONNAY \$12/\$39

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

RED BY THE BOTTLE

GREENWING CABERNET SAUVIGNON \$55
 JORDAN CABERNET SAUVIGNON \$95
 THE PRISONER CABERNET SAUVIGNON \$95
 GROTH CABERNET SAUVIGNON \$115
 CAYMUS CABERNET SAUVIGNON \$128
 PARADUXX RED BLEND \$55
 WHISPERING ANGEL ROSE (1/2 BTL) \$28

WHITE BY THE BOTTLE

LOUIS LATOUR POUILLY FUISSE \$72
 ROM BAUER CHARDONNAY \$77
 CAKEBREAD CHARDONNAY \$77
 SANTA MARGHERITA PINOT GRIGIO \$46
 DECOY SAUVIGNON BLANC \$46