

STARBOARD CLAW

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 ○

SPICY YELLOWFIN TUNA & SCALLOP MEATBALLS Basil-Sweet Pepper Puree, Shaved Reggiano Cheese \$17 ●●

CLAW'S TUNA NACHOS Crispy Corn Tortillas, Black Bean-Mango Salsa, Avocado-Lime Puree and Mojo Verde \$17 ●●

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

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 ●●

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 Sautéed Coconut Garlic Jumbo Shrimp, Fresno Chiles \$18 ●●

YELLOWFIN TUNA TATAKI Radish & Seaweed Salad, Pickled Ginger, Citrus, Sweet Soy \$18 ●●

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

HANDHELDS 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 \$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

● GLUTEN FREE

○ MENU ITEM CAN BE ADJUSTED TO GLUTEN FREE

● DAIRY FREE

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

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)

NORTH ATLANTIC 6 OZ. LOBSTER TAIL \$25

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.

MAINS

CREOLE SHRIMP & GRITS White Cheddar Grits, Andouille Sausage, Tasso Ham, Crawfish, Holy Trinity-Garlic Cream Sauce \$24 ●

SCALLOPS Pan Seared, Cauliflower Puree, Corn Chutney, Lobster-Champagne Sauce \$36 ●

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 \$28 ●●

SEAFOOD RIGATONI Shrimp, Scallops, Crab Meat, Sun-dried Tomato, Asparagus, Lobster Rose Crème \$30

RUBBED SKIRT STEAK Nardello Peppers, Arugula, Sweet Corn, Fingerling Potato, Roasted Garlic Dressing \$27

PAN SEARED MAHI MAHI Roasted Pineapple, Mango-Red Onion Salsa, Citrus Butter \$29

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

DESSERT \$10 each

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

TOASTED COCONUT CRÈME BRULÉE ●

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

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