

# CARRY OUT MENU

## SALAD & SOUP

**DELMARVA BLUE CRAB SOUP** Short Rib, Cabbage, Butter Beans, Potatoes, Sweet Corn *PINT \$15 | QUART 28*

**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

**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

## 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

## 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

## 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

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*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.*



## STEAMED #1 BLUE CRABS

*Steamed fresh to order and subject to availability. Crab prices are subject to market volatility. Available by half dozen or dozen.*

*NO PRE-ORDERS. Crabs are first come first serve.*

<b>MEDIUM</b>	<b>5.5" - 6"</b>
<b>LARGE</b>	<b>6" - 6.5"</b>
<b>XL</b>	<b>6.5" - 7"</b>
<b>JUMBO</b>	<b>7" - 7.5"</b>

## FAMILY FEASTS

*Each feast serves approx. 4-6 people.*

### FEAST #1 • \$185

1 Dozen Medium Crabs, 4 Links Of Andouille Sausage,  
2 Full Racks Of Ribs, 2 Orders Of Delaware Corn Dodgers,  
Grilled Sweet Corn & Iceberg Salad

### FEAST #2 • \$195

1 Dozen Medium Crabs, 2 Lbs. Peel & Eat Shrimp,  
Marinated Grilled Chicken Breast, Rolls,  
1 Qt. Summer Slaw, 2 Orders Delaware Corn Dodgers

### FEAST #3 • \$250

1 Dozen Large Crabs, 2lb Snow Crab Legs,  
1 Qt. Delmarva Crab Soup,  
2 Orders Delaware Corn Dodgers, 6 Ears Of Corn

*Enhance your feast!*

<b>PEEL &amp; EAT SHRIMP</b> (Half LB. OR LB)	<b>\$15/\$28</b>
<b>CHILLED JUMBO LUMP CRAB COCKTAIL AMERICANA</b>	<b>\$MP</b>
<b>VIRGINIA TOP NECK CLAMS</b> (dozen)	<b>\$18</b>
<b>U/10 CHILLED JUMBO SHRIMP</b> (each)	<b>\$5</b>
<b>NORTH ATLANTIC 6 OZ. LOBSTER TAIL</b>	<b>\$25</b>
<b>1# DUNGENESS CRAB LEGS</b>	<b>\$50</b>
<b>1# SNOW CRAB LEGS</b>	<b>\$40</b>

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