

# 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

**AUTUMN GREENS & GRANNY SMITH APPLE** Crumbled Goat Cheese, Dried Cranberries, Spiced Pecans, Chile-Lime Vinaigrette \$14 ●

**BABY ICEBERG WINTER WEDGE** Chopped Bacon, Shaved Red Onion, Campari Tomatoes, Gorgonzola, Buttermilk Ranch 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

**BAKED NACHO-RIZOS** Crispy Corn Tortilla Chips, Short Rib, Chorizo, Monterey Jack, Pickled Shallots, Pico De Gallo, Mojo Verde Crema \$14 ●

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

**SMOKED JERK CHICKEN SLIDERS** Grilled Pineapple, Coconut-Jalapeno Aioli, Kings Hawaiian Bread \$15 ●

**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*

**GENERAL PAUL'S POPCORN SHRIMP** Sweet Sesame-Chili-Ginger Sauce, Rice Noodle Salad \$15 ●

**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 ●●

**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 ●

## 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)

**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 ○

**CHICKEN TAGLIATELLE** Sautéed Chicken, Baby Spinach, Shitake Mushrooms, Florentine Sauce \$22

**COFFEE RUBBED SKIRT STEAK** Smoked Fingerling Potato Salad, Brussels Sprouts, Herb Garlic Butter \$27 ●

**PAN SEARED HALIBUT** Crab-Sundried Tomato Risotto, French Beans, Pablano & Red Pepper Vinaigrette \$29 ●

## SIDES

**FRESH SEASONAL VEGETABLES** \$6 ●●

**JASMINE RICE** \$5 ●●

**SMOKED FINGERLING POTATO SALAD** \$6

**DELAWARE CORN DODGERS** \$7

**TATER TOTS OR FRIES** \$6 ●

**SHAVED BRUSSELS SPROUTS** \$7 ●

**FRENCH BAGUETTE** \$3

## DESSERT

*\$10 each*

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

**WHITE CHOCOLATE & CRANBERRY CRÈME BRULEE** ●

**WARM GRANNY SMITH APPLE COBBLER**  
Caramel & Sea Salt Gelato

● 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

### APEROL SPRITZ

Aperol, Prosecco, Club Soda

### CRANBERRY APEROL SPRITZ

Aperol, Prosecco, Cranberry, Club Soda

### SPICED APPLE MULE

Captain Morgan, Apple Cider, Ginger Beer, Cinnamon

### GINGER-CRANBERRY WHISKEY SOUR

Jim Beam, Lemon Juice, Cranberry, Ginger Simple Syrup, Candied Ginger, Lemon Twist

### 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!

### 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