

LATE NIGHT MENU



Available 10 pm - Close

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, Chili-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 ●

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 ●

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.



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

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

*Ask 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

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