

SALAD & SOUP



- DELMARVA BLUE CRAB SOUP \$13**  
short rib, cabbage, butter beans, potatoes, sweet corn ●●
- CREAM OF CRAB SOUP \$13**  
old bay, sherry wine, goldfish crackers
- CLAW CAESAR \$12**  
baby green & red romaine, pickled egg, grated parm, caesar dressing
- BABY SPINACH & BLUEBERRY SALAD \$14**  
dried blueberries, crumbled goat cheese, carrots, macadamia nuts, balsamic & thyme vinaigrette ●●
- BABY ICEBERG WEDGE \$13**  
chopped bacon, shaved red onion, cherry tomatoes, bleu cheese, buttermilk ranch dressing ●
- CLAW HOUSE SALAD \$9**  
cucumber, carrots, red onion, grape tomatoes, sherry vinaigrette

enhance your salad

seared yellowfin tuna +\$12, salmon +\$10, crab cake +\$21, grilled chicken breast +\$8, beef tenderloin medallions (6oz) +\$17

TO SHARE



- CHEF PAUL'S FAMOUS MOZZ LOGS \$14**  
house made, fra diavolo sauce, parm ●
- DEWEY CRAB FRIES \$17**  
waffle fries, melted cheddar, smoked bacon, crab meat, scallions
- BAKED NACHO-RIZOS \$15**  
short rib, chorizo, monterey jack, pickled shallots, salsa, sour cream ●
- SHISHITO PEPPERS \$11**  
charred peppers, goat cheese, black garlic puree, sesame oil ●
- STARBOARD SLIDERS \$15**  
choice of jerk chicken ● or cheeseburger, on kings hawaiian bread
- BLACKENED AHI TUNA \$15**  
seaweed salad, on iceberg lettuce ●●
- WINGS \$15**  
baked brown sugar-chile rub or tossed in sweet heat buffalo sauce ●●
- KILO POT OF PEI MUSSELS \$16 ●**  
toasted baguette, choice of sauce...  
fra diavolo, goat cheese & bacon,  
or classic white wine & herbs
- CRISPY BOOM BOOM SHRIMP \$15**  
tossed in a sweet & spicy sauce
- SAUTÉED CALAMARI & CLAMS \$13**  
roasted red pepper chimichurri, parm crumbs ●
- BIRRIA TACOS \$14**  
birria style beef short rib, red onion, cilantro crema, queso fresco ●
- BAJA FISH TACOS \$14**  
red cabbage-mango slaw, white corn tortilla, baja sauce ●
- CLAW CRAB DIP \$19**  
crab claw, white cheddar, crisp veggies, bavarian pretzels ●
- COCONUT GARLIC SHRIMP \$18**  
sautéed, fresno chiles ●●
- WARM FRENCH BAGUETTE \$6**  
salted whipped butter
- DELAWARE CORN DODGERS \$7**  
claw's own hush puppies

SIDES

- TATER TOTS OR FRIES \$6 ●**
- JASMINE RICE \$5 ●●**
- FRESH SEASONAL VEGETABLES \$6 ●●**
- WARM FINGERLING POTATO SALAD \$6**
- SAUTEED BRUSSELS SPROUTS w/ parm \$6**

HANDHELDS



- All served with seasoned fries*
- SHRIMP SALAD SANDWICH \$16**  
celery, red onion, old bay, potato roll
  - CRAB CAKE \$26**  
jumbo lump, tartar sauce, potato roll ●
  - CRAB GRILLED CHEESE \$17**  
mozzarella, tomato-cognac sauce, toasted sourdough
  - BACKYARD BURGER \$15**  
8oz house blend patty, american cheese, LTO add bacon +\$2.00 ●
  - TEXAS CHICKEN SANDWICH \$14**  
cheddar, smoked bacon, bethany blues bbq
  - GRILLED VEGGIE WRAP \$13**  
yellow squash, zucchini, flatbread, avocado, sprouts, poblano peppers, cilantro crema... add grilled chicken breast +\$8, tenderloin medallions +\$17, salmon +\$10, crab cake +\$21, or tuna +\$12
  - SPICY KOREAN FRIED CHICKEN \$16**  
kimchi slaw, sweet & spicy gochujang glaze ●

STEAMED CRABS

Crabs are subject to availability & market volatility. Available by 3, 6, or 12.



MEDIUM	5.5" - 6"
LARGE	6" - 6.5"
XL	6.5" - 7"

*all blue crabs are #1 premium males steamed fresh to order*

THE CLAW BAR

- PEEL & EAT SHRIMP \$15/\$28** | half lb. or lb.
- VIRGINIA TOP NECK CLAMS \$18** | dozen
- CHILLED SHRIMP & JUMBO LUMP CRAB COCKTAIL \$20**
- 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, zesty cocktail 🔥

We are committed to serving responsibly sourced seafood, without compromising the future of our oceans.

MAINS



- CREOLE SHRIMP & GRITS \$24** white cheddar grits, andouille sausage, tasso ham, crawfish, holy trinity-garlic cream sauce ●
- BRAISED BEEF SHORT RIB \$28** sweet potato puree, spaghetti squash, red wine jus
- DELMARVA STEAM POT \$28** shrimp, mussels, clams, fish, sausage, sweet corn, baby potatoes, shellfish-tomato broth ●
- SHELLFISH PENNE PASTA \$29** jumbo shrimp, scallops, baby spinach, shiitake mushrooms, rose-parm crème sauce
- GRILLED BEEF TENDERLOIN MEDALLIONS \$35** fingerling potato salad, brussels sprouts, baby spinach, herb garlic butter ●
- BLACKENED BLUE CATFISH \$24** sun-dried tomato risotto, shiitake mushroom-white wine-fresh herb crème ●
- CHICKEN CHESAPEAKE \$26** 6oz chicken breast, crab meat, sautéed baby spinach, fingerling potatoes, champagne butter ●
- PAN SEARED SCALLOPS \$36** cauliflower puree, corn chutney, lobster-champagne sauce ●



DESSERT \$10 each

- HOT FUDGE SUNDAE**  
dewey's "stbf"... coffee-fudge sauce, espresso and vanilla ice cream, crème chantilly ●
- S'MORES CREME BRULEE**  
chocolate custard, charred marshmallow, graham cracker crumbs ●
- WARM PECAN PIE**  
frangelico crème anglaise, cinnamon apple gelato

starboardclaw.com



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.

- GLUTEN FREE ● DAIRY FREE ● CAN BE ADJUSTED TO BE GF OR DF

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.



## SIGNATURE BOOZE

### CLAWTINI ON TAP

vodka, liquor 43, coffee liqueur, cold brew coffee

### CUCUMBER-JALAPENO MARGARITA

jalapeno infused hornitos reposado, cucumber water, fresh lime, agave nectar, starry or club soda

### ANEJO OLD FASHIONED

patron anejo, angostura bitters, cherry, orange, agave

## PROSECCO SPRITZ

**APEROL SPRITZ** • aperol, club soda

**CLASSICO SPRITZ** • white wine, club soda

**HUGO SPRITZ** • elderflower liqueur, club soda

**BLUEBERRY SPRITZ** • blueberry puree, fresh mint

### 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 club soda, fresh squeezed ruby red grapefruits

### LEMON CRUSH

this very popular creation; bacardi limon, starry or club soda, topped with fresh squeezed lemons

### PRIVATE SELECT CRUSH!

*12 Op maker's mark hand selected by our staff in lorelto, kentucky.* fresh squeezed orange & lemon, simple syrup, club soda

### 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

## MOCKTAILS



*bevs without the buzz*

### APEROL SPRITZ

spritz del conte, club soda

### N/A CRUSH

fresh squeezed juice, club soda

### CLAW-MOCKTINI

cold brew, heavy cream, fee foam

## BOTTLES & CANS

BELL'S TWO HEARTED ALE IPA

BUD LIGHT

BUDWEISER

COORS LIGHT

CORONA

CORONA LIGHT

DEWEY BEER CO PALE ALE

DOGFISH HEAD 30MIN IPA

MICHELOB ULTRA

MILLER HIGH LIFE

MILLER LITE

MODELO

NEW BELGIUM VODOO RANGER JUICY HAZE

NATURAL LIGHT

STELLA ARTOIS

YUENGLING

## NON-ALCOHOLIC

ATHLETIC FREE WAVE HAZY IPA

GUINNESS ZERO

MICHELOB ULTRA ZERO

SAM ADAMS JUST THE HAZE

RED BULL (original, sugar free, tropical)

## CANNED COCKTAILS

HIGH NOON BLACK CHERRY

HIGH NOON PEAR

HIGH NOON PINEAPPLE

NUTRL ORANGE

SUN CRUISER HALF & HALF

SUN CRUISER PINK LEMONADE

SURFSIDE ICED TEA

*ask your server about our draft beer selection*



## GRAPES

### RED BY THE GLASS

NOTES *pinot noir* \$10 | \$34

ACROBAT *pinot noir* \$14 | \$50

BOGLE *cabernet sauvignon* \$10 | \$34

BROAD SIDE PASO ROBLES *cab sauv* \$13 | \$46

7 MOONS *red blend* \$10 | \$34

### RED BY THE BOTTLE

GREENWING *cabernet sauvignon* \$58

THE PRISONER *cabernet sauvignon* \$98

GROTH *cabernet sauvignon* \$118

CAYMUS *cabernet sauvignon* \$131

PARADUX *red blend* \$58

### WHITE BY THE GLASS

CHLOE *sauvignon blanc* \$10 | \$34

KIM CRAWFORD *sauvignon blanc* \$13 | \$46

CHLOE *pinot grigio* \$10 | \$34

BOGLE *chardonnay* \$10 | \$34

STEPHEN VINCENT *chardonnay* \$12 | \$42

### WHITE BY THE BOTTLE

SANTA MARGHERITA *pinot grigio* \$49

LOUIS LATOUR POUILLY FUISSE \$75

ROM BAUER *chardonnay* \$80

CAKEBREAD *chardonnay* \$80

### BUBBLES & ROSE

BRILLA *prosecco* \$10 | \$32

DE PERRIER *brut* \$10 | \$32

VEUVE CLICQUOT *half bottle* \$58

HAMPTON WATER *rose* \$44

LA VIELLA FERME *rose* \$10 | \$34

WHISPERING ANGEL *rose* (1/2 BTL) \$28

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dewey beach, delaware