

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

romaine, pickled egg, grated parm, caesar dressing

SUMMER CLAW CAPRESE SALAD \$14

fresh mozzarella, cherry tomato, baby arugula, basil, pine nuts, evoo, balsamic vinegar ●●

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, blackened chicken breast +\$8, beef tenderloin medallions (6oz) +\$17



TO SHARE

CHEF PAUL'S FAMOUS MOZZ LOGS \$14

house made, fra diavolo sauce, parm ●
Chef Monty suggest double fra diavolo...

WARM FRENCH BAGUETTE \$6

salted whipped butter

SAUTÉED CALAMARI & CLAMS \$13

roasted red pepper chimichurri, parm crumbs ●

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 ●

DELAWARE CORN DODGERS \$7

claw's own hush puppies

STARBOARD SLIDERS \$15

choice of jerk chicken ● or cheeseburger, on kings hawaiian bread

BLACKENED AHI TUNA \$15

seaweed salad, wasabi mayo, 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

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 ●●

SIDES

TATER TOTS OR FRIES \$6 ●

JASMINE RICE \$5 ●●

FRESH SEASONAL VEGETABLES \$6 ●●

GRILLED ASPARAGUS

goat cheese, cherry tomato, evoo \$7

STEAMED SWEET CORN ON THE COB \$3 (1) | \$7 (3)

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

RAW OYSTERS | each \$3.5, half dozen \$18, dozen \$30

PEEL & EAT SHRIMP \$15/\$28 | half lb. or lb.

VIRGINIA TOP NECK CLAMS \$18 | dozen

JUMBO SHRIMP COCKTAIL \$25

NORTH ATLANTIC 6 OZ. LOBSTER TAIL \$25

1# DUNGENESS CRAB LEGS \$50

1# SNOW CRAB LEGS \$45

available sauces { old bay cocktail sauce, horseradish-dijon crème, 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 ●

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, roasted asparagus, herb garlic butter ●

BLACKENED BLUE CATFISH \$24 blood orange risotto, citrus salad, spinach, honey-basil vinaigrette ●

HONEY-HOISIN GRILLED PORK FLAT IRON \$23 jasmine rice, asparagus and mango salsa \$23 ●●

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 ●

MANGO & TOASTED COCONUT CRÈME BRULEE

WARM FLOURLESS CHOCOLATE CAKE

raspberry coulis and salted caramel 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 foodborne illness. Please inform your server of any food allergy or dietary restriction.



BOTTLES & CANS

BELL'S TWO HEARTED ALE IPA
 BUD LIGHT
 BUDWEISER
 COORS LIGHT
 CORONA
 CORONA LIGHT
 DOGFISH HEAD 30MIN IPA
 DOGFISH HEAD GRATEFUL DEAD CITRUS DAYDREAM
 MICHELOB ULTRA
 MILLER HIGH LIFE
 MILLER LITE
 MODELO
 MONTUCKY COLD SNACKS
 NEW BELGIUM VODOO RANGER JUICY HAZE
 NATURAL LIGHT
 STELLA ARTOIS
 YUENGLING



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

FULL MONTY MARGARITA

1942 mini bottle floater, cointreau, agave, fresh lemon, fresh lime, fresh orange

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 club soda, fresh squeezed florida oranges

RUBY RED GRAPEFRUIT CRUSH

absolut grapefruit vodka, starry or club soda, fresh squeezed ruby red grapefruits

LIME CRUSH

smirnoff lime vodka, triple sec, starry or club soda, fresh squeezed limes

LEMON CRUSH

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

PRIVATE SELECT CRUSH!

112.9p maker's mark hand selected by our staff in lorette, kentucky. fresh squeezed orange & lemon, simple syrup, club soda

BOSS BABE

a classic cosmopolitan... ketel one vodka, cointreau, cranberry, fresh squeezed lime juice

FILTHY TITO'S MARTINI

extra dirty, blue cheese stuffed olives

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

NON-ALCOHOLIC

ATHLETIC FREE WAVE HAZY IPA
 GUINNESS ZERO
 MICHELOB ULTRA ZERO
 SAM ADAMS JUST THE HAZE
 RED BULL (original, juneberry, sugar free, tropical, white peach)

CANNED COCKTAILS

HIGH NOON PEAR
 HIGH NOON PINEAPPLE
 NUTRL BLUEBERRY
 NUTRL ORANGE
 OLE CHILI MANGO
 SUN CRUISER HALF & HALF
 SUN CRUISER PINK LEMONADE
 SUPER LYTE BLUE CHILL
 SURFSIDE ICED TEA
 WHITE CLAW BLACK CHERRY

ask your server about our draft beer selection



GRAPES

RED BY THE GLASS

ACROBAT pinot noir \$14 | \$50
 BOGLE cabernet sauvignon \$10 | \$34
 BROKEN EARTH cabernet sauvignon \$13 | \$46
 7 MOONS red blend \$10 | \$34
 MARQUES DE CACERES CRIANZA tempranillo \$11 | 38

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
 PERRIN CHATEAUNEUF DU PAPE \$108

WHITE BY THE GLASS

BOGLE chardonnay \$10 | \$34
 BERNIER chardonnay \$11 | \$38
 CHLOE sauvignon blanc \$10 | \$34
 KIM CRAWFORD sauvignon blanc \$13 | \$46
 OYNOS pinot grigio \$11 | \$38

WHITE BY THE BOTTLE

SANTA MARGARITA pinot grigio \$49
 ROMBAUER chardonnay \$80
 CAKEBREAD chardonnay \$80
 DELAPORTE 'SILEX' SANCERRE \$92
 REMHOOGTE "HONEYBUNCH" chenin blanc \$60

BUBBLES & ROSE

CASTELLI 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

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



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302.550.2529

dewey beach, delaware