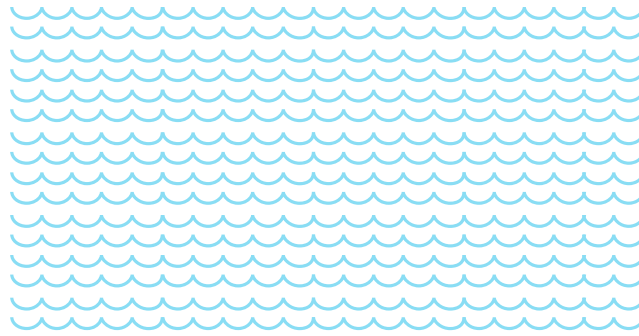


late night FOOD



AVAILABLE 10 PM - CLOSE



SALAD & SOUP

DELMARVA BLUE CRAB SOUP \$13

short rib, cabbage, butter beans, potatoes, sweet corn ●●

CLAW CAESAR \$12

baby green & red 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 ●

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 ●

WARM FRENCH BAGUETTE \$6

salted whipped butter

DEWEY CRAB FRIES \$17

waffle fries, melted cheddar, smoked bacon, crab meat, scallions

STARBOARD SLIDERS \$15

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

WINGS \$15

baked brown sugar-chile rub or tossed in sweet heat buffalo sauce ●●

SAUTÉED CALAMARI & CLAMS \$13

roasted red pepper chimichurri, parm crumbs ●

SHISHITO PEPPERS \$11

charred peppers, goat cheese, black garlic puree, sesame oil ●

TATER TOTS OR FRIES \$6 ●



HANDHELDS

All served with seasoned fries

THE SHRIMP BURGER \$17

old bay mayo, butter lettuce, tomato ●

CRAB CAKE \$26

jumbo lump, tartar sauce, potato roll ●

BACKYARD BURGER \$17

8oz house blend patty, american cheese, LTO add bacon +\$2.00 ●

SPICY KOREAN FRIED CHICKEN \$16

kimchi slaw, sweet & spicy gochujang glaze ●



DESSERT \$10

HOT FUDGE SUNDAE

dewey's "stbf"... coffee-fudge sauce, espresso and vanilla ice cream, crème chantilly ●

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.

starboardclaw.com





BOTTLES & CANS

BELL'S TWO HEARTED ALE IPA
 BUD LIGHT
 BUDWEISER
 COORS LIGHT
 CORONA
 CORONA LIGHT
 DOGFISH HEAD 30MIN IPA
 DOGFISH HEAD GRATEFUL DEAD
 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

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

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

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

starboardclaw.com

302.550.2529 | dewey beach, delaware



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 bobetto, kentucky. fresh squeezed orange & lemon, simple syrup, club soda

BOSS BABE

a classic cosmopolitan with tito's vodka, cointreau, cranberry and fresh squeezed lime juice

FILTHY TITO'S MARTINI

extra dirty with 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

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

