

# lunch

## 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

### BAKED NACHO-RIZOS \$15

short rib, chorizo, monterey jack, pickled shallots, salsa, sour cream ●

### DELAWARE CORN DODGERS \$7

claw's own hush puppies

### 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 ●●

### 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 ●



## 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.



## 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

### TEXAS CHICKEN SANDWICH \$14

cheddar, smoked bacon, bethany blues bbq mozzarella, tomato-cognac sauce, toasted sourdough

### BACKYARD BURGER \$17

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

### 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 ●

## SALAD & SOUP

### DELMARVA BLUE CRAB SOUP \$13

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

### CLAW CAESAR \$12

romaine, pickled egg, grated parm, caesar dressing

### SUMMER CLAW CAPRESE SALAD \$14

fresh mozzarella, cherry tomato with baby arugula, basil and pine nuts with evoo and 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, blackened chicken breast +\$8, beef tenderloin medallions (6oz) +\$17

## SIDES

**TATER TOTS OR FRIES \$6** ●

**JASMINE RICE \$5** ●●

**FRESH SEASONAL VEGETABLES \$6** ●●

**STEAMED SWEET CORN ON THE COB \$3ea., 3 for \$7**



## 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

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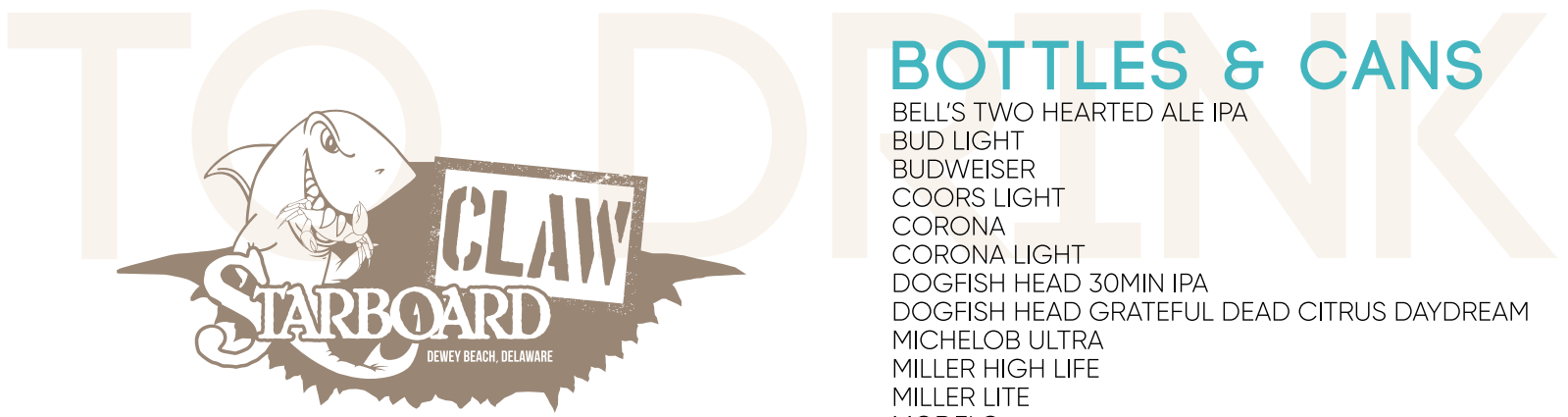


#### DEAR GUESTS WITH ALLERGIES

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

### 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*



## 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 Op maker's mark hand selected by our staff in Loreto, 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

## 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



## 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

starboardclaw.com

302.550.2529

dewey beach, delaware