Soup & Salad

DEWEY'S BEST SEAFOOD CHOWDER GF — $8
Calamari, shrimp, potatoes, bacon, onion

BALTIMORE CRAB SOUP GF — $8
Chesapeake Bay blue crab, potatoes, cabbage, carrots, tomato broth

CHILI GF — $7
Ground beef, red onion, shredded cheddar

WEDGE GF — $9
Bacon, pickled onions, cherry tomato
Iceberg lettuce, bleu cheese crumbles, ranch dressing

CAESAR GF — $10
Romaine hearts, crostini, parmesan, classic dressing

CRAB AND AVOCADO GF — $16
Spring mix, cucumber, red onion, cherry tomato, poppy vinaigrette

Add To Any Salad

CHICKEN $7 SHRIMP $9 CRAB CAKE $MP FRIED OYSTERS $10

Steamed

ASSORTED OYSTERS GF Raw OR Steamed	**$14** 1/2 dozen	**$26** dozen
GULF SHRIMP COCKTAIL GF	**$14** 1/2 lb.	**$26** 1 lb.
SNOW CRAB CLUSTER GF	**$MP** 1/2 lb.	**$MP** 1 lb.
PEEL & EAT SHRIMP GF	**$14** 1/2 lb.	**$26** 1 lb.
THAI P.E.I. MUSSELS GF Garlic bread		**$12** 1 lb.
GARLIC BUTTER MIDDLENECK CLAMS GF Garlic bread		**$13** dozen
SEAFOOD BOIL GF Shrimp, clams, mussels, crab legs, onions, fresh lemon		**$25**

STARBOARD SEAFOOD TOWER $79
Dozen raw oysters, 1/2 lb. crab clusters, 1/2 dozen clams, 1/2 lb. mussels, 1/2 dozen shrimp

DEWEY BEACH, DELAWARE
starboardraw.com

The STARBOARD RAW
DEWEY BEACH, DELAWARE

SHARED PLATES

FRENCH ONION DIP — $6
Ruffles potato chips

LOBSTER & CRAB MAC N' CHEESE — $16
Gruyère, Chesapeake Bay blue crab, lobster

TUNA TARTARE LETTUCE WRAPS — $16
Guacamole, pickled onion, seaweed salad

CRAB DEVILED EGGS GF — $10
Blue crab, Old Bay, chipotle aioli

BUFFALO BRUSSELS SPROUTS — $11
Garlic, bacon, buffalo aioli, bleu cheese crumbles

CRYSTAL BUFFALO SHRIMP GF — $13
Old Bay, bleu cheese dressing, Old Bay fries

CRAB PRETZEL — $16
Jumbo pretzel, crab dip, cheddar cheese

LOBSTER & CRAB GUACAMOLE — $14
Homemade tortilla chips

BUFFALO CAULIFLOWER — $10
Deep fried, Buffalo sauce, bleu cheese crumbles & dressing

SHORT RIB NACHOS — $15
Homemade tortilla chips, roasted corn, tomato, cheddar cheese, long hot aioli, lettuce, guacamole

FRIED CALAMARI — $12
Arugula, long hot aioli, marinara

FLANK STEAK TOAST — $12
Tomatoes, baby arugula, parmesan, chimichurri, crostini

BUFFALO CHICKEN SLIDERS — $10
Fried chicken, shaved celery, bleu cheese dressing

CHICKEN WINGS — $12
Chipotle honey, bleu cheese dressing

AVOCADO FRIES — $9
Wedged avocado, Panko crust, chipotle aioli

Sides

SAFFRON RICE $4
OLD BAY FRIES $5
GARLIC BREAD $2
OLD BAY TATER TOTS $5
BACON BRUSSELS SPROUTS $6
MAC N' CHEESE $5
STEAMED BROCCOLI $5
SIDE CAESAR SALAD $5

SANDWICHES

All sandwiches come with old bay fries. Substitute for old bay tater tots +$1

CHICKEN PARMIGIANA — $13
Hand breaded, marinara, provolone, toasted brioche bun

ANGUS BEEF CHEESESTEAK — $15
Sautéed onions and peppers, provolone

SHORT RIB GRILLED CHEESE — $18
Braised short rib, Gruyère, American, country white bread

CHESAPEAKE BAY CRAB CAKE — $MP
Lettuce, tomato, Old Bay tartar, brioche

10 OZ. APPLEWOOD BACON CHEESEBURGER — $15
Cheddar, lettuce, tomato, onion, brioche

BUFFALO CHICKEN SANDWICH — $13
Buttermilk fried chicken, lettuce, tomato, bleu cheese dressing & crumbles, brioche

Mains

Substitute any side for a small salad $3 • Add a small salad to any entree $5

BALTIMORE STYLE CRAB CAKE GF — $MP
Fresh picked 6oz Blue Crab cake, saffron rice, steamed garlic broccoli, Old Bay tartar

FISH 'N CHIPS — $17
Natty Boh battered cod, old bay fries, coleslaw, Old Bay tartar

SEAFOOD PASTA — $20
Linguine, garlic marinara, mussels, shrimp, clams, garlic bread

CHICKEN PARMIGIANA — $17
Linguine, garlic marinara, provolone, garlic bread

RICE BOWL GF — shrimp **$16** chicken **$13** steak **$17**
Saffron rice, pico de gallo, guacamole

FISH TACOS (3) — $15
Fried cod, pickled red onion, jalapeno, cabbage, pico de gallo, cilantro, buffalo aioli

EAT FISH, LIVE LONGER.
Eat Oysters, Love Longer.

302.227.9000

MONDAY - THURSDAY 4PM - 11:30PM • FRIDAY 4PM - 1AM • SATURDAY 12PM - 1AM • SUNDAY 12PM - 11:30PM

Consuming raw or undercooked meat, seafood, poultry or eggs may increase your chances of acquiring a foodborne illness. Please notify your server of any food allergy.

11.07.2022

Brews & Seltzers

AMSTEL LIGHT 3.5% Light Lager
ANGRY ORCHARD ROSE 5.5% Gluten Free Cider
BALLAST POINT GRAPEFRUIT SCULPIN 7% IPA
BELLS TWO HEARTED 7% IPA
BLUE MOON 5.4% Witbier
BOLD ROCK APPLE 4.7% Gluten Free Cider
BUD LIGHT 4.2% Light Lager
BUDWEISER 5% Lager
BURLEY OAK SORRY CHICKY 4.4% Sour
CAZADORES SPICY MARGARITA SELTZER 5.9%
CAZADORES PALOMA SELTZER 5.9%
CHIMAY GRAND RESERVE (750ml) 9% Belgian Strong Dark
CHIMAY RED (750ml) 7% Dubbel
COORS LIGHT 4.2% Light Lager
CORONA/CORONA LIGHT 4.6%/4.1% Lager
CRABBIES GINGER BEER 4.8% Ginger Beer
DOGFISH 90 MINUTE 9% Imperial IPA
DOGFISH SEAQUENCH ALE 19.2oz 4.9% Session Sour
EVOLUTION LOT 3 6.8% IPA
EVOLUTION RISE UP STOUT 6.8% Stout
FOUNDERS PORTER 6.5% Porter
GOOSE ISLAND SOFIE 6.5% Saison/Farmhouse
HIGH NOON WATERMELON OR **PINEAPPLE** 4.5%
HOEGAARDEN 4.9% Witbier
MICHELOB ULTRA 4.2% Light Lager
MILLER LITE 4.2% Light Lager
MISPILLION REACH AROUND 6% IPA
MISPILLION SPACE OTTER 5% Pale Ale
MODELO ESPECIAL 4.4% Lager
NATTY BOH 4.5% Pilsner
NATURAL LIGHT 4.2% Lager
O'DOULS N/A
PACIFICO 4.5% Lager
PAULANER 5.5% Hefeweisen
RAR NANTICOKE 7.5% IPA
SAISON DUPONT (750ml) 6.5% Saison/Farmhouse
SAM ADAMS JUST THE HAZE N/A
SAMUEL SMITH IMPERIAL STOUT 7% Imperial Stout
SHACKSBURY DRY CIDER 6.5% Cider
TRAPPISTES ROCHEFORT 8 9.2% Belgian Strong
TRAPPISTES ROCHEFORT 10 11.3% Quadrupel
TRIPEL KARMELIET (750ml) 8.4% Tripel
TRULY WILD BERRY, OR **STRAWBERRY LEMONADE** 5%
VICTORY DIRT WOLF 8.7% Imperial IPA
VICTORY GOLDEN MONKEY 9.5% Triple
VICTORY PRIMA PILSNER 5.3% Pilsner
WHITE CLAW HARD SELTZER Mango or Black Cherry
WICKED WEED PERNICIOUS 7.3% IPA
YUENGLING 4.5% American Amber

ASK YOUR SERVER FOR OUR AVAILABLE CRAFT DRAFT BEERS

Grapes

RED

MANCURA ETNIA CABERNET $8.5
FRANCIS COPPOLA'S DIRECTOR'S CUT...
CABERNET SAUVIGNON $35*
DECOY CABERNET SAUVIGNON $36*
FREAKSHOW CABERNET SAUVIGNON $38*
RODNEY STRONG'S ALEXANDER VALLEY...
CABERNET SAUVIGNON $11 • $40
PADRILLOS MALBEC $25
ALTO VISTA VIVE MALBEC $8 • $28
GRAYSON CELLARS MERLOT $8 • $28
SMOKE TREE PINOT NOIR $35
CAKEBREAD PINOT NOIR $72*
LE CREMA PINOT NOIR $10 • $38
MOLLY DOOKER 'THE BOXER' SHIRAZ $41*
SKYSIDE BY NEWTON RED BLEND $35

WHITE

URBAN RIESLING $8 • $28
LINE 39 SAUV BLANC *On Tap* $8.5
KIM CRAWFORD SAUV BLANC $10 • $36
A to Z PINOT GRIGIO *On Tap* $8.5
CIELO PINOT GRIGIO $8 • $28
SANTA MARGARITA PINOT GRIGIO $38*
FOX BROOK CHARDONNAY $7
BOGLE CHARDONNAY $7.5 • $26
CAKEBREAD CHARDONNAY $69*
ST. FRANCIS CHARDONNAY $8 • $28
WHISPERING ANGLE...
PROVENCE ROSE (375ML) $22
VILLA VIALADED ROSE $8 • $28
DECOY CALIFORNIA ROSE $32

SPARKLES

J. ROGET BRUT (187ml) $6
LUNETTA PROSECCO (187ml) $9
CHANDON SPARKLING ROSE (187ml) $11
VEUVE CLIQUOT (half bottle) $45*
SCHRAMSBERG BLANC D NOIR $52*

DEWEY BEACH, DELAWARE
starboardraw.com

Oyster Shooters

RED EYE $5
Light Lager • Cocktail Sauce

COUSTEAU $5
J. Roget Champagne • Mignonette

LOCAL LOCO $6
21 Seeds Cucumber Jalapeno Tequila • Bloody Mary Mix

PICKLE BACK $6
The Original Pickle Shot

SUNDAY $7
Effen Cucumber Vodka • Bloody Mary Mix

Made With A Fresh Shucked Oyster

HOUSE COCKTAILS

ORANGE CRUSH
Smirnoff Orange • Triple Sec • Sierra Mist • Fresh Orange Juice

RUBY RED CRUSH
Absolut Grapefruit • Sierra Mist • Fresh Ruby Red Grapefruit Juice

LEMON CRUSH
Bacardi Limon • Sierra Mist • Fresh Lemon Juice

TEQUILA CRUSH
Cazadores Blanco • Club Soda • Fresh Ruby Red Grapefruit Juice

SPICY MARGARITA
Tanteo Habanero Tequila • Margarita Mix

MONTY'S DON JULIO 1942 MARGARITA
Fresh juiced sour mix • Cointreau $25

MOSCOW MULE
Choice of Vodka • Ginger Beer • Lime Wedge Garnish

TEQUILA MULE
Cazadores Reposado • Ginger Beer • Lime Wedge Garnish

SAGAMORE RYE MULE
Sagamore Rye Whiskey • Ginger Beer • Lime

DARK & STORMY
Gosling's Black Rum • Ginger Beer

NEGRONI
Gin or Tequila • Campari • Sweet Vermouth

APEROL SPRITZ
Aperol • Prosecco • Club Soda

SPICY POMEGRANATE PALOMA
21 Seeds Cucumber Jalapeno Tequila • Sierra Mist
Fresh Ruby Red Grapefruit Juice • Pom Juice

PICKLE MARTINI
Pickle Juice • Gin or Vodka • Pickle Garnish

ESPRESSO MARTINI *It's a Secret*

PEANUT BUTTER ESPRESSO MARTINI *Definitely a Secret*