

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

CHICKEN TORTILLA SOUP \$10

Avocado, kidney beans, corn, tortilla strips

BURRATA CAPRESE \$13

Vine ripened Jersey Beefsteak tomatoes, burrata, basil, balsamic glaze

SOUTHWEST SALAD \$13

Romaine, corn, beans, jalapeno, onion, queso fresco, pico de gallo, tortilla strips, avocado 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} \$16 1/2 dozen \$28 dozen

Raw OR Steamed

GULF SHRIMP COCKTAIL ^{GF} \$15 1/2 lb. \$27 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} \$13 1 lb.

Garlic bread

GARLIC BUTTER MIDDLENECK CLAMS ^{GF} \$13 dozen

Garlic bread

SEAFOOD BOIL ^{GF} \$26

Shrimp, clams, mussels, crab legs, onions, fresh lemon

STARBOARD SEAFOOD TOWER \$81

Dozen raw oysters, 1/2 lb. crab clusters, 1/2 dozen clams, 1/2 lb. mussels, 1/2 dozen shrimp



SHARED PLATES

LOBSTER & CRAB MAC N' CHEESE \$16

Gruyère, Chesapeake Bay blue crab, lobster

TUNA TARTARE LETTUCE WRAPS \$16

Guacamole, pickled onion, seaweed salad

CRAB DEILED EGGS ^{GF} \$10

Blue crab, Old Bay, chipotle aioli

BUFFALO BRUSSELS SPROUTS \$11

Garlic, bacon, buffalo aioli, bleu cheese crumbles

CRYSTAL BUFFALO SHRIMP ^{GF} \$14

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 \$11

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 \$13

Arugula, long hot aioli, marinara

TENDERLOIN 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 \$10

Wedge avocado, Panko crust, chipotle aioli

FISH TACOS (3) \$15

Fried cod, pickled red onion, jalapeno, cabbage, pico de gallo, cilantro, buffalo aioli

CHICKEN TACOS (3) \$15

Blackened chicken, guacamole, pico de gallo, cabbage, buffalo aioli

SANDWICHES

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

CHIMICHURRI TENDERLOIN STEAK \$19

Arugula, parmesan, red onion, tomato, garlic butter spread, hoagie roll

GRILLED SALMON BLT \$16

Applewood smoked bacon, dill mayo, country wheat bread

FRIED PO'BOY shimp \$15 oyster \$18

Shredded lettuce, tomato, pickle, Old Bay tartar, toasted brioche bun

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 \$16

Cheddar, lettuce, tomato, onion, brioche

BUFFALO CHICKEN SANDWICH \$14

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

RICE BOWL ^{GF} shrimp \$16 chicken \$13 steak \$17

Saffron rice, pico de gallo, guacamole

SURF N' TURF RAW STYLE! \$23

Two 4oz tenderloin skewers, over lobster & crab mac n' cheese

CEDAR PLANK SCOTTISH SALMON \$22

Brussels sprouts, saffron rice, brown sugar glaze

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 \$22

Linguine, garlic marinara, mussels, shrimp, clams, garlic bread

Sides

OLD BAY TATER TOTS \$5

BACON BRUSSELS SPROUTS \$6

MAC N' CHEESE \$6

STEAMED BROCCOLI \$5

SIDE CAESAR SALAD \$5

SAFFRON RICE \$4

OLD BAY FRIES \$5

GARLIC BREAD \$2

STREET CORN \$5

Chipotle aioli, queso fresco

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

DEWEY BEACH, DELAWARE starboardraw.com

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.

302.227.9000

04.04.2023

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
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
FOUNDERS PORTER 6.5% Porter
GOOSE ISLAND SOFIE 6.5% Saison/Farmhouse
HEINEKEN SILVER 4% Pale Ale
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
NUTRL SELTZER Lemonade OR Orange 4.5%
OSKAR BLUES HAZY BLUES 7% NEIPA
O'DOULS N/A
PACIFICO 4.5% Lager
PAULANER 5.5% Hefeweizen
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
STATESIDE SURFSIDE ICED TEA + VODKA 4.5%
TRAPPISTES ROCHEFORT 8 9.2% Belgian Strong
TRAPPISTES ROCHEFORT 10 11.3% Quadrupel
TRIPLE KARMELIET (750ml) 8.4% Tripel
TRULY WILD BERRY 5%
TWISTED TEA 5%
VICTORY DIRT WOLF 8.7% Imperial IPA
VICTORY GOLDEN MONKEY 9.5% Triple
VICTORY PRIMA PILSNER 5.3% Pilsner
WHITE CLAW HARD SELTZER Black Cherry
WICKED WEED PERNICIOUS 7.3% IPA
YUENGLING 4.5% American Amber

ASK YOUR SERVER FOR OUR AVAILABLE CRAFT DRAFT BEERS

Grapes RED

KALEU CABERNET \$8.5
FRANCIS COPPOLA'S DIRECTOR'S CUT...
CABERNET SAUVIGNON \$35 btl
DECOY CABERNET SAUVIGNON \$36 btl
FREAKSHOW CABERNET SAUVIGNON \$38 btl
RODNEY STRONG'S ALEXANDER VALLEY...
CABERNET SAUVIGNON \$11 • \$40
PADRILLOS MALBEC \$25 btl
ALTO VISTA VIVE MALBEC \$8 • \$28
GRAYSON CELLARS MERLOT \$8 • \$28
CAKEBREAD PINOT NOIR \$72 btl
LE CREMA PINOT NOIR \$10 • \$38
MOLLY DOOKER 'THE BOXER' SHIRAZ \$41 btl

WHITE

URBAN RIESLING \$8 • \$28
SAUV BLANC *On Tap* \$8.5
KIM CRAWFORD SAUV BLANC \$10 • \$36
PINOT GRIGIO *On Tap* \$8.5
CIELO PINOT GRIGIO \$8 • \$28
SANTA MARGARITA PINOT GRIGIO \$38
FOX BROOK CHARDONNAY \$8
BOGLE CHARDONNAY \$7.5 • \$26
CAKEBREAD CHARDONNAY \$69 btl
ST. FRANCIS CHARDONNAY \$8 • \$28
WHISPERING ANGEL...
PROVENCE ROSE (375ml) \$22
GERARD BERTRAND COTE DES ROSE \$9 • \$35
DECOY CALIFORNIA ROSE \$32 btl

SPARKLES

BRILLA PROSECCO (187ml) 11.5
BRILLA ROSE PROSECCO (187ml) 11.5
J. ROGET BRUT (187ml) \$6
LUNETTA PROSECCO (187ml) \$9
CHANDON SPARKLING ROSE (187ml) \$11
VEUVE CLIQUOT (half bottle) \$45 btl
SCHRAMSBERG BLANC D NOIR \$52 btl

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

ESPRESSO MARTINI *It's a Secret*
PEANUT BUTTER ESPRESSO MARTINI *Definitely a Secret*
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 Habañero 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