

## Soup & Salad

|                                                                                                                                       |      |
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| <b>WHITE CHICKEN CHILI</b><br>Roasted chicken, white beans, side of tortilla chips                                                    | \$10 |
| <b>DEWEY'S BEST SEAFOOD CHOWDER</b> GF<br>Calamari, shrimp, potatoes, bacon, onion                                                    | \$8  |
| <b>BALTIMORE CRAB SOUP</b> GF<br>Chesapeake Bay blue crab, potatoes, cabbage, carrots, tomato broth                                   | \$8  |
| <b>CHICKEN TORTILLA SOUP</b><br>Avocado, kidney beans, corn, tortilla strips                                                          | \$10 |
| <b>BURRATA CAPRESE</b><br>Vine ripened Jersey Beefsteak tomatoes, burrata, basil, balsamic glaze                                      | \$13 |
| <b>SOUTHWEST SALAD</b><br>Romaine, corn, beans, jalapeno, onion, queso fresco, pico de gallo, tortilla strips, avocado ranch dressing | \$13 |
| <b>CAESAR</b> GF<br>Romaine hearts, crostini, parmesan, classic dressing                                                              | \$10 |
| <b>CRAB AND AVOCADO</b> GF<br>Spring mix, cucumber, red onion, cherry tomato, poppy vinaigrette                                       | \$16 |
| <i>Add To Any Salad</i>                                                                                                               |      |
| <b>CHICKEN \$7   SHRIMP \$9   CRAB CAKE \$MP   FRIED OYSTERS \$10</b>                                                                 |      |

## Steamed

|                                                                                  |                       |                   |
|----------------------------------------------------------------------------------|-----------------------|-------------------|
| <b>ASSORTED OYSTERS</b> GF<br>Raw OR Steamed                                     | <b>\$16</b> 1/2 dozen | <b>\$28</b> dozen |
| <b>GULF SHRIMP COCKTAIL</b> GF                                                   | <b>\$15</b> 1/2 lb.   | <b>\$27</b> 1 lb. |
| <b>SNOW CRAB CLUSTER</b> GF                                                      | <b>\$MP</b> 1/2 lb.   | <b>\$MP</b> 1 lb. |
| <b>PEEL &amp; EAT SHRIMP</b> GF                                                  | <b>\$14</b> 1/2 lb.   | <b>\$26</b> 1 lb. |
| <b>THAI P.E.I. MUSSELS</b> GF<br>Garlic bread                                    |                       | <b>\$13</b> 1 lb. |
| <b>GARLIC BUTTER MIDDLENECK CLAMS</b> GF<br>Garlic bread                         |                       | <b>\$13</b> dozen |
| <b>SEAFOOD BOIL</b> GF<br>Shrimp, clams, mussels, crab legs, onions, fresh lemon |                       | <b>\$26</b>       |

### STARBOARD SEAFOOD TOWER \$81

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*



## SHARED PLATES

|                                                                                                                              |      |
|------------------------------------------------------------------------------------------------------------------------------|------|
| <b>SHORT RIB SLIDERS</b><br>(2) Braised short rib, au jus, side of homemade cole slaw                                        | \$12 |
| <b>LOBSTER &amp; CRAB MAC N' CHEESE</b><br>Gruyère, Chesapeake Bay blue crab, lobster                                        | \$16 |
| <b>TUNA TARTARE LETTUCE WRAPS</b><br>Guacamole, pickled onion, seaweed salad                                                 | \$16 |
| <b>CRAB DEILED EGGS</b> GF<br>Blue crab, Old Bay, chipotle aioli                                                             | \$10 |
| <b>BUFFALO BRUSSELS SPROUTS</b><br>Garlic, bacon, buffalo aioli, bleu cheese crumbles                                        | \$11 |
| <b>CRYSTAL BUFFALO SHRIMP</b> GF<br>Old Bay, bleu cheese dressing, Old Bay fries                                             | \$14 |
| <b>CRAB PRETZEL</b><br>Jumbo pretzel, crab dip, cheddar cheese                                                               | \$16 |
| <b>LOBSTER &amp; CRAB GUACAMOLE</b><br>Homemade tortilla chips                                                               | \$14 |
| <b>BUFFALO CAULIFLOWER</b><br>Deep fried, Buffalo sauce, bleu cheese crumbles & dressing                                     | \$11 |
| <b>SHORT RIB NACHOS</b><br>Homemade tortilla chips, roasted corn, tomato, cheddar cheese, long hot aioli, lettuce, guacamole | \$15 |
| <b>FRIED CALAMARI</b><br>Arugula, long hot aioli, marinara                                                                   | \$13 |
| <b>TENDERLOIN STEAK TOAST</b><br>Tomatoes, baby arugula, parmesan, chimichurri, crostini                                     | \$12 |
| <b>BUFFALO CHICKEN SLIDERS</b><br>Fried chicken, shaved celery, bleu cheese dressing                                         | \$10 |
| <b>CHICKEN WINGS</b><br>Chipotle honey, bleu cheese dressing                                                                 | \$12 |
| <b>AVOCADO FRIES</b><br>Wedged avocado, Panko crust, chipotle aioli                                                          | \$10 |
| <b>FISH TACOS (3)</b><br>Fried cod, pickled red onion, jalapeno, cabbage, pico de gallo, cilantro, buffalo aioli             | \$15 |
| <b>CHICKEN TACOS (3)</b><br>Blackened chicken, guacamole, pico de gallo, cabbage, buffalo aioli                              | \$15 |

## SANDWICHES

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

|                                                                                                                        |      |
|------------------------------------------------------------------------------------------------------------------------|------|
| <b>CHIMICHURRI TENDERLOIN STEAK</b><br>Arugula, parmesan, red onion, tomato, garlic butter spread, hoagie roll         | \$19 |
| <b>GRILLED SALMON BLT</b><br>Applewood smoked bacon, dill mayo, country wheat bread                                    | \$16 |
| <b>SHORT RIB GRILLED CHEESE</b><br>Braised short rib, Gruyère, American, country white bread                           | \$18 |
| <b>CHESAPEAKE BAY CRAB CAKE</b><br>Lettuce, tomato, Old Bay tartar, brioche                                            | \$MP |
| <b>10 OZ. APPLEWOOD BACON CHEESEBURGER</b><br>Cheddar, lettuce, tomato, onion, brioche                                 | \$16 |
| <b>BUFFALO CHICKEN SANDWICH</b><br>Buttermilk fried chicken, lettuce, tomato, bleu cheese dressing & crumbles, brioche | \$14 |

## Mains

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

|                                                                                                                                                                                  |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>SIZZLING FAJITAS</b> shrimp \$17 tuna \$19 chicken \$15<br>Caramelized peppers, onions, sour cream, pico de galo, chipotle aioli, lettuce, homemade guacamole, warm tortillas |      |
| <b>CHICKEN PARMESAN</b><br>Linguini, garlic bread                                                                                                                                | \$18 |
| <b>RICE BOWL</b> GF shrimp \$16 chicken \$13 steak \$17<br>Saffron rice, pico de gallo, guacamole                                                                                |      |
| <b>SURF N' TURF RAW STYLE!</b><br>Two 4oz tenderloin skewers, over lobster & crab mac n' cheese                                                                                  | \$23 |
| <b>CEDAR PLANK SCOTTISH SALMON</b><br>Brussels sprouts, saffron rice, brown sugar glaze                                                                                          | \$22 |
| <b>BALTIMORE STYLE CRAB CAKE</b> GF<br>Fresh picked 6oz Blue Crab cake, saffron rice, steamed garlic broccoli, Old Bay tartar                                                    | \$MP |
| <b>SEAFOOD PASTA</b><br>Linguine, garlic marinara, mussels, shrimp, clams, garlic bread                                                                                          | \$22 |

## Sides

|                                   |                          |
|-----------------------------------|--------------------------|
| <b>OLD BAY TATER TOTS</b> \$5     | <b>SAFFRON RICE</b> \$4  |
| <b>BACON BRUSSELS SPROUTS</b> \$6 | <b>OLD BAY FRIES</b> \$5 |
| <b>STEAMED BROCCOLI</b> \$5       | <b>GARLIC BREAD</b> \$2  |
| <b>SIDE CAESAR SALAD</b> \$5      | <b>MAC N' CHEESE</b> \$6 |

# 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  
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

DEWEY BEACH, DELAWARE  
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## 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