

Salads

DEWEY'S BEST SEAFOOD CHOWDER ^{GF} Calamari, shrimp, potatoes, bacon, onion	\$8
BALTIMORE CRAB SOUP ^{GF} Chesapeake Bay blue crab, potatoes, cabbage, carrots, tomato broth	\$8
CHICKEN TORTILLA SOUP Avocado, kidney beans, corn, tortilla strips	\$10
BURRATA CAPRESE Vine ripened Jersey Beefsteak tomatoes, burrata, basil, balsamic glaze	\$13
SOUTHWEST SALAD Romaine, corn, beans, jalapeno, onion, queso fresco, pico de gallo, tortilla strips, avocado ranch dressing	\$13
CAESAR ^{GF} Romaine hearts, crostini, parmesan, classic dressing	\$10
WEDGE Iceberg lettuce, pickled onions, cherry tomato, bacon, bleu cheese crumbles, ranch dressing	\$10

Add To Any Salad

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

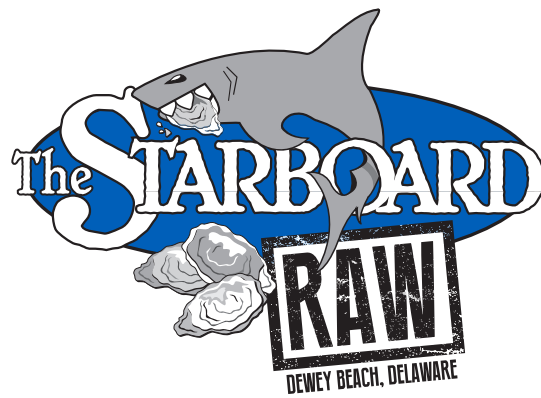
Steamed

ASSORTED OYSTERS ^{GF} Raw OR Steamed	\$17 1/2 dozen	\$29 dozen
GULF SHRIMP COCKTAIL ^{GF}	\$16 1/2 lb.	\$28 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		\$13 1 lb.
GARLIC BUTTER MIDDLENECK CLAMS ^{GF} Garlic bread		\$13 dozen
SEAFOOD BOIL ^{GF} Shrimp, clams, mussels, crab legs, onions, fresh lemon		\$26

STARBOARD SEAFOOD TOWER \$81

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

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



SHARED PLATES

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

FRIED PO' BOY Shredded lettuce, tomato, pickle, Old Bay tartar, toasted brioche bun	shrimp \$15 oyster \$18
CHIMICHURRI TENDERLOIN STEAK Arugula, parmesan, red onion, tomato, garlic butter spread, hoagie roll	\$19
GRILLED SALMON BLT Applewood smoked bacon, dill mayo, country wheat bread	\$16
SHORT RIB GRILLED CHEESE Braised short rib, Gruyère, American, country white bread	\$18
CHESAPEAKE BAY CRAB CAKE Lettuce, tomato, Old Bay tartar, brioche	\$MP
10 OZ. APPLEWOOD BACON CHEESEBURGER Cheddar, lettuce, tomato, onion, brioche	\$16
BUFFALO CHICKEN SANDWICH 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

FAJITA BOWL Caramelized peppers, onions, sour cream, pico de gallo, chipotle aioli, lettuce, homemade guacamole, over saffron rice.	shrimp \$17 steak \$19 chicken \$15
RICE BOWL ^{GF} Saffron rice, pico de gallo, guacamole	shrimp \$16 chicken \$13 steak \$17
SURF N' TURF RAW STYLE! Two 4oz tenderloin skewers, over lobster & crab mac n' cheese	\$23
CARAMELIZED SCOTTISH SALMON Summer squash medley, saffron rice, brown sugar glaze	\$22
BALTIMORE STYLE CRAB CAKE ^{GF} Fresh picked 6oz Blue Crab cake, saffron rice, steamed garlic broccoli, Old Bay tartar	\$MP
SEAFOOD PASTA Linguine, garlic marinara, mussels, shrimp, clams, garlic bread	\$22
FISH 'N CHIPS Natty Boh battered cod, Old Bay fries, coleslaw, Old Bay tartar	\$17

Sides

OLD BAY TATER TOTS	\$5	SAFFRON RICE	\$4
SUMMER SQUASH MEDLEY	\$6	OLD BAY FRIES	\$5
STEAMED BROCCOLI	\$5	GARLIC BREAD	\$2
SIDE CAESAR SALAD	\$5	MAC N' CHEESE	\$6

Bottles & Cans

SELTZERS & CIDERS

ANGRY ORCHARD ROSE 5.5% Gluten Free Cider
BOLD ROCK APPLE 4.7% Gluten Free Cider
CRABBIES GINGER BEER 4.8% Spiked Ginger Beer
HIGH NOON Watermelon OR Pineapple 4.5% Seltzer
NUTRL Lemonade OR Orange 4.5% Seltzer
STATESIDE SURFSIDE ICED TEA + VODKA 4.5% Spiked Tea
SUN CRUISER ICED TEA 4.5% Spiked Tea
SUN CRUISER LEMONADE + ICED TEA 4.5% Spiked Tea
TRULY Wild Berry OR Pineapple Guava 5% Seltzer
TWISTED TEA 5% Spiked Tea
WHITE CLAW BLACK CHERRY 4.5% Seltzer

BREWS

AMSTEL LIGHT 3.5% Light Lager
BALLAST POINT GRAPEFRUIT SCULPIN 7% IPA
BELLS TWO HEARTED 7% IPA
BLUE MOON 5.4% Witbier
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
DOGFISH 90 MINUTE 9% Imperial IPA
DOGFISH SEAQUENCH ALE 4.9% Session Sour
EVOLUTION LOT 3 6.8% IPA
FOUNDERS PORTER 6.5% Porter
GOOSE ISLAND SOFIE 6.5% Saison/Farmhouse
HOEGAARDEN 4.9% Witbier
MICHELOB ULTRA 4.2% Light Lager
MILLER LITE 4.2% Light Lager
NATTY BOH 4.5% Pilsner
NATURAL LIGHT 4.2% Lager
PACIFICO 4.5% Lager
PAULANER 5.5% Hefeweizen
SAISON DUPONT (750ml) 6.5% Saison/Farmhouse
SAMUEL SMITH IMPERIAL STOUT 7% Imperial Stout
TRAPPISTES ROCHEFORT 8 9.2% Belgian Strong
TRAPPISTES ROCHEFORT 10 11.3% Quadrupel
VICTORY DIRT WOLF 8.7% Imperial IPA
VICTORY GOLDEN MONKEY 9.5% Triple
VICTORY PRIMA PILSNER 5.3% Pilsner
YUENGLING 4.5% American Amber

NON-ALCOHOLIC

GUINNESS ZERO N/A
O'DOULS N/A
SAM ADAMS JUST THE HAZE N/A

ASK YOUR SERVER FOR OUR DRAFT BEER LIST.

Grapes

RED

KALEU CABERNET \$8.5
FRANCIS COPPOLA'S DIRECTOR'S CUT...
...CAB-SAUV \$40 btl
DECOY CABERNET SAUVIGNON \$38 btl
FREAKSHOW CAB-SAUV \$38 btl
CHARLES & CHARLES CAB-SAUV \$11 • \$40
RODNEY STRONG'S ALEXANDER VALLEY...
...CAB-SAUV \$11 • \$40
PADRILLOS MALBEC \$25 btl
ALTO VISTA VIVE MALBEC \$8 • \$28
GRAYSON CELLARS MERLOT \$8 • \$28
CAKEBREAD PINOT NOIR \$80 btl
LE CREMA PINOT NOIR \$11 • \$40
ELOUAN PINOT NOIR \$11 • \$40
MOLLY DOOKER 'THE BOXER' SHIRAZ \$50 btl

WHITE

URBAN RIESLING \$8 • \$28
SAUV BLANC *On Tap* \$8.5
KIM CRAWFORD SAUV BLANC \$11 • \$40
PINOT GRIGIO *On Tap* \$8.5
CIELO PINOT GRIGIO \$8 • \$28
SANTA MARGARITA PINOT GRIGIO \$45
FOX BROOK CHARDONNAY \$8
BOGLE CHARDONNAY \$8.5 • \$30
CAKEBREAD CHARDONNAY \$69 btl
ST. FRANCIS CHARDONNAY \$8 • \$28
WHISPERING ANGEL...
...PROVENCE ROSE (375ml) \$26
GERARD BERTRAND COTE DES ROSE \$9 • \$35

SPARKLES

BRILLA PROSECCO (187ml) 11.5
BRILLA ROSE PROSECCO (187ml) 11.5
J. ROGET BRUT (187ml) \$7
LUNETTA PROSECCO (187ml) \$11
LAMARCA SPARKLING ROSE (187ml) \$12
VEUVE CLIQUOT (half bottle) \$55 btl

DEWEY BEACH, DELAWARE

starboardraw.com

Oyster Shooters

RED EYE	\$6
Light Lager • Cocktail Sauce	
COUSTEAU	\$6
J. Roget Champagne • Mignonette	
LOCAL LOCO	\$7
21 Seeds Cucumber Jalapeno Tequila • Bloody Mary Mix	
PICKLE BACK	\$7
The Original Pickle Shot	
SUNDAY	\$8
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 Jalapeno 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
KEY LIME MARTINI
Smirnoff Whipped • Licor 43 • Key Lime Rum Cream
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 Tito's Vodka • Pickle Garnish