

SOUPS & SALADS

- DEWEY'S BEST SEAFOOD CHOWDER** \$8
Calamari, shrimp, potatoes, 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
- 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
- WEDGE** \$10
Iceberg lettuce, pickled onions, cherry tomato, bacon, bleu cheese crumbles, ranch dressing
- Add To Any Salad*
- CHICKEN \$7 SHRIMP \$9 CRAB CAKE \$MP FRIED OYSTERS \$10**

Steamed

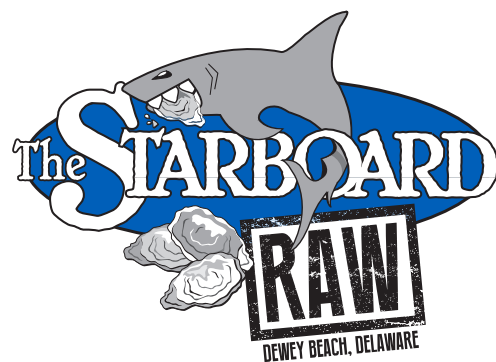
- ASSORTED OYSTERS** GF \$18 1/2 dozen \$30 dozen
Raw OR Steamed
- GULF SHRIMP COCKTAIL** GF \$16 1/2 lb. \$28 1 lb.
- SNOW CRAB CLUSTER** GF \$MP 1/2 lb. \$MP 1 lb.
- PEEL & EAT SHRIMP** GF \$14 1/2 lb. \$26 1 lb.
- THAI P.E.I. MUSSELS** GF \$13 1 lb.
- GARLIC BUTTER MIDDLENECK CLAMS** GF \$14 dozen
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

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

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.



Shared Plates

- CRISPY RICE TUNA POKE** \$16
Ahi tuna tossed in chipotle aioli soy sauce, scallion, jalapeno, fried crispy sushi rice
- BUFFALO CHICKEN DIP** \$12
Cream cheese, cheddar, ranch, bleu cheese, toasted bread
- SHORT RIB SLIDERS** \$12
(2) Braised short rib, au jus, side of homemade cole slaw
- CRAB MAC N' CHEESE** \$20
Gruyère, Chesapeake Bay blue crab
- TUNA TARTARE LETTUCE WRAPS** \$17
Guacamole, pickled onion, seaweed salad
- CRAB DEVEILED EGGS** GF \$10
Blue crab, Old Bay, chipotle aioli
- CRYSTAL BUFFALO SHRIMP** GF \$15
Old Bay, bleu cheese dressing, Old Bay fries
- CRAB PRETZEL** \$16
Jumbo pretzel, crab dip, cheddar cheese
- BUFFALO CAULIFLOWER** \$11
Deep fried, Buffalo sauce, bleu cheese crumbles & dressing
- SHORT RIB NACHOS** \$17
Homemade tortilla chips, roasted corn, tomato, cheddar cheese, long hot aioli, lettuce, guacamole
- FRIED CALAMARI** \$13
Arugula, long hot aioli, marinara
- TENDERLOIN STEAK TOAST** \$14
Tomatoes, baby arugula, parmesan, chimichurri, crostini
- BUFFALO CHICKEN SLIDERS** \$11
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

- FRIED PO' BOY** shrimp \$15 oyster \$18
Shredded lettuce, tomato, pickle, Old Bay tartar, toasted brioche bun
- 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
- SHORT RIB GRILLED CHEESE** \$20
Braised short rib, Gruyère, American, country white bread
- CHESAPEAKE BAY CRAB CAKE** GF | NUT ALLERGY \$MP
Lettuce, tomato, Old Bay tartar, brioche
- 10 OZ. APPLEWOOD BACON CHEESEBURGER** \$16
Cheddar, lettuce, tomato, onion, brioche
- BUFFALO CHICKEN SANDWICH** \$15
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

- FAJITA BOWL** shrimp \$17 steak \$19 chicken \$16
Caramelized peppers, onions, sour cream, pico de gallo, chipotle aioli, lettuce, homemade guacamole, over saffron rice.
- RICE BOWL** GF shrimp \$16 chicken \$15 steak \$18
Saffron rice, pico de gallo, guacamole
- SEAFOOD PASTA** \$23
Clams, mussels, shrimp, linguine, garlic marinara, garlic bread
- SURF N' TURF RAW STYLE!** \$34
Two 4oz tenderloin skewers, crab mac n' cheese
- CARAMELIZED SCOTTISH SALMON** \$22
Summer squash medley, saffron rice, brown sugar glaze
- BALTIMORE STYLE CRAB CAKE** GF | NUT ALLERGY \$MP
Fresh picked 6oz Blue Crab cake, saffron rice, steamed garlic broccoli, Old Bay tartar
- CHICKEN PARMESAN** \$17
Linguine, garlic marinara, provolone, garlic bread
- FISH 'N CHIPS** \$17
Natty Boh battered cod, Old Bay fries, coleslaw, Old Bay tartar

**Add a 4oz. Steak Skewer to any Main dish.*

SIDES

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

Bottles & Cans

SELTZERS & CIDERS

ANGRY ORCHARD ROSE 5.5% Gluten Free Cider
BOLD ROCK APPLE 4.7% Gluten Free Cider
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 5% Seltzer
TWISTED TEA 5% Spiked Tea
WHITE CLAW BLACK CHERRY 4.5% Seltzer

BREWS

AMSTEL LIGHT 3.5% Light Lager
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
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 GOLDEN MONKEY 9.5% Triple
VICTORY PRIMA PILSNER 5.3% Pilsner
YUENGLING 4.5% American Amber

NON-ALCOHOLIC

GUINNESS ZERO N/A
SAM ADAMS JUST THE HAZE N/A

ASK YOUR SERVER FOR OUR DRAFT BEER LIST.

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

Grapes

RED

Kaleu CABERNET \$8.5

Francis Coppola's Director's Cut CAB-SAUV \$40 btl

Decoy CAB-SAUV \$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

Elovan 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

Sycamore Lane 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

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