

SOUPS & SALADS

DEWEY'S BEST SEAFOOD CHOWDER Calamari, shrimp, potatoes, 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 cheese, 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
<i>Add To Any Salad</i>	
CHICKEN \$7 SHRIMP \$9 CRAB CAKE \$MP FRIED OYSTERS \$10	

Steamed

ASSORTED OYSTERS ^{GF} Raw OR Steamed	\$18 1/2 dozen	\$30 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		\$14 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.

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 Ahi tuna tossed in chipotle aioli soy sauce, scallion, jalapeno, fried crispy sushi rice	\$16
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
CRAB MAC N' CHEESE Gruyère, Chesapeake Bay blue crab	\$20
TUNA TARTARE LETTUCE WRAPS Guacamole, pickled onion, seaweed salad	\$17
CRAB DEILED EGGS ^{GF} Blue crab, Old Bay, chipotle aioli	\$10
CRYSTAL BUFFALO SHRIMP ^{GF} Old Bay, bleu cheese dressing, Old Bay fries	\$15
CRAB PRETZEL Jumbo pretzel, crab dip, cheddar cheese	\$16
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	\$17
FRIED CALAMARI Arugula, long hot aioli, marinara	\$13
TENDERLOIN STEAK TOAST Tomatoes, baby arugula, parmesan, chimichurri, crostini	\$14
BUFFALO CHICKEN SLIDERS Fried chicken, shaved celery, bleu cheese dressing	\$11
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 white bread	\$16
SHORT RIB GRILLED CHEESE Braised short rib, Gruyère, American, country white bread	\$20
CHESAPEAKE BAY CRAB CAKE ^{GF NUT ALLERGY} 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	\$15

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 \$16
RICE BOWL ^{GF} Saffron rice, pico de gallo, guacamole	shrimp \$16 chicken \$15 steak \$18
SEAFOOD PASTA Clams, mussels, shrimp, linguine, garlic marinara, garlic bread	\$23
SURF N' TURF RAW STYLE! Two 4oz tenderloin skewers, crab mac n' cheese	\$34
CARAMELIZED SCOTTISH SALMON Summer squash medley, saffron rice, brown sugar glaze	\$22
BALTIMORE STYLE CRAB CAKE ^{GF NUT ALLERGY} Fresh picked 6oz Blue Crab cake, saffron rice, steamed garlic broccoli, Old Bay tartar	\$MP
FISH 'N CHIPS Battered Cod, Old Bay fries, coleslaw, Old Bay tartar	\$17

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

SIDES

OLD BAY TATER TOTS \$5	SAFFRON RICE \$4
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
HIGH NOON Watermelon OR Pineapple 4.5% Seltzer
NUTRL Lemonade OR Orange 4.5% Seltzer
STATESIDE SURFSIDE ICED TEA + VODKA 4.5% Spiked Tea
STATESIDE BLACK CHERRY 4.5% Vodka Seltzer
SUN CRUISER ICED TEA 4.5% Spiked Tea
SUN CRUISER LEMONADE + ICED TEA 4.5% Spiked Tea
TWISTED TEA 5% Spiked Tea

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
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

MEZCAL MULE
Illegal Joven Mezcal • Ginger Beer • Lime Wedge

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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