# STARBOARD RAW

soups & salads	
DEWEY'S BEST SEAFOOD CHOWDER Calamari, shrimp, potatoes, onion	\$8
BALTIMORE CRAB SOUP of Chesapeake Bay blue crab, potatoes, cabbage, carrots, tomato broth	\$8
CHICKEN TORTILLA SOUP Avocado, kidney beans, corn, tortilla strips	\$10
BURRATA CAPRESE Arugula, cherry tomatoes, basil, balsamic glaze, olive oil	\$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

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add to any salad

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ASSORTED OYSTERS OF Raw OR Steamed	<b>\$18</b> 1/2 dozen	<b>\$30</b> dozen
GULF SHRIMP COCKTAIL GF	<b>\$16</b> 1/2 lb.	<b>\$28</b> 1 lb.
SNOW CRAB CLUSTER GF	<b>\$MP</b> 1/2 lb.	<b>\$MP</b> 1 lb.
PEEL & EAT SHRIMP GF	<b>\$14</b> 1/2 lb.	<b>\$26</b> 1 lb.
THAI P.E.I. MUSSELS GF Garlic bread		<b>\$13</b> 1 lb.
GARLIC BUTTER MIDDLENECK Garlic bread	CCLAMS GF	<b>\$14</b> dozen
SEAFOOD BOIL GF Shrimp, clams, mussels, crab leg	s, onions, fresh lemon	\$26
starboard sec	afood tower	\$81

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

shared plates

orial od pratos	
OYSTERS ROCKEFELLER (4) Bacon, onions, spinach, hollandaise sauce, Gruyere che	<b>\$15</b> eese
CRISPY RICE TUNA POKE	<b>\$</b> 16
Ahi tuna tossed in chipotle aioli soy sauce,	Ψ10
scallion, jalapeno, fried crispy sushi rice	
SHRIMP TACOS (3)	<b>\$</b> 16
Blackened shrimp, cabbage, pico, radish,	Ψισ
queso fresco, chipotle aioli	
CHICKEN TINGA TACOS (2)	<b>\$</b> 14
Shredded chipotle chicken, avocado, lettuce,	Ψισ
long hot aioli, queso fresco, fried tostadas	
SHORT RIB SLIDERS	<b>\$</b> 12
(2) Braised short rib, au jus, side of homemade coleslaw	-
CRAB MAC N' CHEESE	\$20
Gruyère, Chesapeake Bay blue crab	\$20
	A17
TUNA TARTARE LETTUCE WRAPS	\$1 <i>7</i>
Guacamole, pickled onion, seaweed salad	
CRAB DEVILED 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 & dres	•
BUFFALO CHICKEN DIP	<b>\$</b> 11
Cream cheese, cheddar cheese, ranch, bleu cheese,	ΨΙΙ
toasted bread	
SHORT RIB NACHOS	<b>\$</b> 1 <i>7</i>
Homemade tortilla chips, roasted corn, tomato,	Ψ17
cheddar cheese, long hot aioli, lettuce, guacamole	
FRIED CALAMARI	<b>\$</b> 13
Arugula, long hot aioli, marinara	ΨΙΟ
TENDERLOIN STEAK TOAST	\$14
Tomatoes, baby arugula, parmesan, chimichurri, crostin	
BUFFALO CHICKEN SLIDERS	\$11
Fried chicken, shaved celery, bleu cheese dressing	
CHICKEN WINGS	\$12
Chipotle honey, bleu cheese dressing	
AVOCADO FRIES	\$10
Wedged avocado, Panko crust, chipotle aioli	

starboardraw.com

### sandwiches

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

CHICKEN CHEESESTEAK
Thinly chopped chicken, sauteed onions & peppers,

American cheese, hoagie roll

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

\$17

\$MP

\$15

\$25

\$MP

Shredded lettuce, tomato, pickle, Old Bay tartar, hoagie roll

GRILLED SALMON BLT \$16

Applewood smoked bacon, dill mayo, country white bread

SHORT RIB GRILLED CHEESE \$20

Braised short rib, Gruyère, American, country white bread

CHESAPEAKE BAY CRAB CAKE GFI NUT ALLERGY
Lettuce, tomato, Old Bay tartar, brioche

10 OZ. APPLEWOOD BACON CHEESEBURGER \$16

Cheddar, lettuce, tomato, onion, brioche

BUFFALO CHICKEN SANDWICH

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 of shrimp \$16 chicken \$15 steak \$18 Saffron rice, pico de gallo, guacamole

SEAFOOD PASTA \$23

Clams, mussels, shrimp, linguine, garlic marinara, garlic bread

TUSCAN SALMON
Pan seared, tomato cream sauce, cherry tomatoes, fresh spinach, broccoli, saffron rice

BALTIMORE STYLE CRAB CAKE GFINUT ALLERGY

Fresh picked 6oz Blue Crab cake, saffron rice,

steamed garlic broccoli, Old Bay tartar

FISH 'N CHIPS \$17 Battered Cod, Old Bay fries, coleslaw, Old Bay tartar

## 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

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