STARBOARD RAW

soups & salads

DEWEY'S BEST SEAFOOD CHOWDER $9
Calamari, shrimp, potatoes, onion

BALTIMORE CRAB SOUP GF $9
Chesapeake Bay blue crab, potatoes, cabbage, carrots, tomato broth

CHICKEN TORTILLA SOUP $10
Avocado, kidney beans, corn, tortilla strips

BURRATA CAPRESE $13
Arugula, cherry tomatoes, basil, balsamic glaze, olive oil

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 Raw OR Steamed	**$19** 1/2 dozen	**$34** 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 • Add Linguine +$5		**$13** 1 lb.
GARLIC BUTTER MIDDLENECK CLAMS GF Garlic bread		**$15** dozen
SEAFOOD BOIL GF Shrimp, clams, mussels, crab legs, onions, fresh lemon		**$32**

starboard seafood tower $81

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

shared plates

BUFFALO CHICKEN DIP $13
Cream cheese, cheddar, ranch and blue cheese, choice of toasted bread or tortilla chips

OYSTERS ROCKEFELLER (4) $15
Bacon, onions, spinach, hollandaise sauce, Gruyere cheese

CRISPY RICE TUNA POKE $16
Ahi tuna tossed in chipotle aioli soy sauce, scallion, jalapeno, fried crispy sushi rice

SHRIMP TACOS (3) GF $16
Blackened shrimp, cabbage, pico, radish, queso fresco, chipotle aioli

CHICKEN TINGA TOSTADAS (2) $14
Shredded chipotle chicken, avocado, lettuce, long hot aioli, queso fresco, fried tostadas

SHORT RIB SLIDERS $12
(2) Braised short rib, au jus, side of homemade coleslaw

CRAB MAC N' CHEESE $20
Gruyère, Chesapeake Bay blue crab

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 & 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
Wedged avocado, Panko crust, chipotle aioli

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.

sandwiches

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

CHICKEN CHEESESTEAK $17
Thinly chopped chicken, sauteed onions & peppers, American cheese, hoagie roll

FRIED PO' BOY shrimp **$15** oyster **$18**
Shredded lettuce, tomato, pickle, Old Bay tartar, hoagie roll

GRILLED SALMON BLT $18
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 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

TUSCAN SALMON $26
Pan seared, tomato cream sauce, cherry tomatoes, fresh spinach, broccoli, saffron rice

FISH 'N CHIPS $21
Battered Cod, Old Bay fries, coleslaw, Old Bay tartar

CHICKEN PARMESAN $18
Linguine, garlic bread

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

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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
SUNCRUISER BLUEBERRY LEMONADE 4.5%
SUPER LYTE BLUE CHILL 4.5% Vodka Seltzer
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 HIGH LIFE 4.6% Lager
MILLER LITE 4.2% Light Lager
MONTUCKY COLD SNACKS 4.1% Lager
NATURAL LIGHT 4.2% Lager
PAULANER 5.5% Hefeweisen
SAISON DUPONT (750ml) 6.5% Saison/Farmhouse
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 HAZY IPA N/A
MICHELOB ULTRA ZERO

draft beer list available.

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house cocktails

ESPRESSO MARTINI *It's a Secret*
PEANUT BUTTER ESPRESSO MARTINI *Definitely a Secret*

HUGO SPRITZ
St. Germaine • Prosecco • Club Soda

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 $30

MOSCOW MULE
Choice of Vodka • Ginger Beer • Lime Wedge Garnish

TEQUILA MULE
Cazadores Reposado • Ginger Beer • Lime Wedge Garnish

MEZCAL MULE
ILegal 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

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

GRAPES

red

Kaleu CABERNET $9
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 $12 • $42
Padrillos MALBEC $25 btl
Alto Vista Vive MALBEC $8 • $28
Spellboud MERLOT $8 • $28
Cakebread PINOT NOIR $80 btl
Le Crema PINOT NOIR $12 • $42
Elouan PINOT NOIR $11 • $40
Molly Dooker 'The Boxer' SHIRAZ $50 btl

white

Urban RIESLING $8 • $28
SAUVIGNON BLANC *On Tap* **$10**
Kim Crawford SAUVIGNON BLANC $12 • $42
Whitehaven SAUVIGNON BLANC $11 • $40
PINOT GRIGIO *On Tap* **$10**
Cielo PINOT GRIGIO $8 • $28
Santa Margarita PINOT GRIGIO $45
Sycamore Lane CHARDONNAY $9
Bogle CHARDONNAY $9 • $30
Cakebread CHARDONNAY $69 btl
St. Francis CHARDONNAY $9 • $30
Whispering Angel Provence ROSE (375ml) $26
Gerard Bertrand COTE DES ROSE $9 • $35

sparkles

Chandon ROSE (187ml) $14
J. Roget BRUT (187ml) $7
Lunetta PROSECCO (187ml) $11
Lamarca SPARKLING ROSE (187ml) $12
Veuve CLIQUOT (half bottle) $55 btl

eat fish, live longer.
Eat Oysters, Love Longer.