



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.hcoysterhouse.com

302-260-9193

10 JANUARY 2019

Menu Changes Daily

Lunch daily at 12pm
Dinner nightly at 5:00pm
Happy Hour 3-5pm [Bar Only]

TAKE A LOOK!

@henlopecityoysterhouse
@thebluehenrestaurant

RAW BAR

* MIDDLE NECK
CLAMS
8/16

* OYSTERS
3/15/30

OYSTER SAMPLER
of all 8 Varieties
19

TWO OF EACH
38

OYSTER SHOOTERS

* BEER oyster with cocktail sauce & horseradish	4
* CUCUMBER VODKA with bloody mix	5
* CHAMPAGNE oyster with mignonette	4

STEAMERS

OLD BAY SHRIMP <i>Old Bay, pickling spice, onions</i>	{Half} 12 {LB} 24
STEAMED OYSTERS <i>natural liquor, lemon, drawn butter</i>	20
MUSSELS <i>roasted lemon, tomato, olives, basil, grilled bread</i>	16
MIDDLENECK CLAMS <i>steamed, served with spicy garlic butter and toast</i>	12
POT LUCK <i>shrimp, oysters, clams, mussels, sausage & brussel sprouts, drawn butter</i>	28
SOFT SHELL CLAMS <i>natural liquor, lemon, drawn butter</i>	16

SOUPS

CLASSIC OYSTER STEW <i>Eastern Shore tradition</i>	8
NEW ENGLAND CLAM CHOWDER <i>smoked bacon, potatoes & vegetables</i>	8
SEAFOOD CHOWDER <i>tomato base, vegetables, fresh fish, shrimp, scallops</i>	9

SALADS

HOUSE SALAD <i>fresh lettuce, tomato, cucumber, pickled red onion, house dressing</i>	7
WINTER CITRUS <i>wheat berries, quinoa, cara cara orange, blood orange, pecorino</i>	9
* CAESAR <i>chopped romaine, sourdough croutons, white anchovy</i>	7
ROASTED BEET <i>sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction</i>	9
FRUIT & NUT <i>dried cherries, sliced apple, candied nuts, spiced pumpkin seeds</i>	9
<i>blue cheese, young lettuce, white balsamic</i>	

SMOKED FISH BOARD

APPLEWOOD KING SALMON & PECAN KING MACKEREL	17
<i>grain mustard creme fraiche, cornichons, pumpernickle toast</i>	

CHEESE BOARD

* CABOT CLOTHBOUND CHEDDAR <i>crumbly, nutty, savory and sweet {VT}</i>	17
* CANA DE CABRA <i>goat, semi soft, creamy, buttery {Spain}</i>	
* CAMBAZOLA <i>cow, triple cream blue, sweet creamy finish {Germany}</i>	

APPETIZERS

OYSTERS	
ROCKEFELLER	12
<i>spinach, parmesan, buttered bread crumbs, bacon hash</i>	
CLAMS CASINO	10
<i>peppers, shallot, garlic, parmesan bread crumbs, smoked bacon</i>	
FRIED OYSTERS	10
<i>plump oysters, lightly fried, served with house chicken salad</i>	
CALAMARI	11
<i>fresh rings, tentacles and pickles, lightly breaded, flash-fried, served with beer mustard sauce</i>	
FLASH FRIED CLAM STRIPS	13
<i>lightly fried, served with lemon and remoulade</i>	
BRUSCHETTA	12
<i>roasted spaghetti squash, pumpkin seed pesto, ricotta, fried speck</i>	
SPECK WRAPPED SCALLOPS	15
<i>soubise, cauliflower foam, pea tendrils</i>	
TUNA POKE	21
<i>green seaweed, avocado, green onion, black garlic soy sauce, wonton chips</i>	

SIDES 5

Side Salad
Cole Slaw
Fresh-Cut Fries
Mac & Cheese
Baked Beans
Fingerling Potatoes
Green Beans
Braised Greens
Horseradish Rutabega Mash

SANDWICHES

HENLOPEN CITY BURGER <i>musbroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side</i>	14
<i>OR lettuce & tomato on toasted kaiser roll</i>	12
HENLOPEN CITY PO'BOY SANDWICH	15
<i>choice of shrimp, oyster, or [scallops add \$3]</i>	
<i>Creole mustard marinated cabbage, pickled red onions, choice of one side</i>	
NEW ENGLAND LOBSTER ROLL	24
<i>chunks of lobster, mayo, scallions, toasted roll, with one side</i>	
BBQ PULLED PORK	11
<i>slow cooked and topped with coleslaw on a toasted kaiser roll, with one side</i>	

ENTREES

LOBSTER MAC & CHEESE	30
<i>shell pasta, gouda, white cheddar, cognac, brown butter bread crumbs, chives</i>	
BOUILLABAISSE	27
<i>clams, scallops, fish, mussels & shrimp in a saffron tomato broth, rouille toast</i>	
FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	26
HERB GRILLED MARYLAND ROCKFISH	34
<i>brushed with fresh herbs, and served with a choice of two sides</i>	
JERK GRILLED LONG ISLAND ARTIC CHAR	32
<i>topped with butternut squash chutney, choice of two sides</i>	
BLACKEDEND BOSTON SWORDFISH	30
<i>lobster etouffee, sorghum braised local carrots, scallions</i>	
FRIED SCALLOPS	34
<i>bourbon sweet mash, spicy brussels, candied bacon, bacon caramel sauce</i>	
KING CRAB LEGS	99
<i>2 lb colossal legs, served with drawn butter and choice of two sides</i>	
GRILLED BERKSHIRE PORK CHOP	30
<i>vanilla cask stout brined, farrotto rosso, persimmon mostarda</i>	
PRIME NEW YORK STRIP	36
<i>truffle fingerlings, daily vegetable, green peppercorn demi</i>	
COFFEE SPICED RUBBED DUCK	34
<i>braised greens, local grits, over easy egg, duck demi</i>	

WE ARE REQUIRED TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED PROTEINS CAN INCREASE THE RISK OF FOODBORNE ILLNESS We use peanut oil for all of our fried items

SPECIALTY DRINKS

OYSTER HOUSE PUNCH	9
<i>pineapple infused rum, dark rum, splash peach liqueur, fresh oj, strawberry puree, cranberry, house grenadine</i>	
DEVIL JUICE	9
<i>red ruby vodka, fresh squeezed grapefruit, cranberry</i>	
HOUSE BLOODY MARY	9
<i>fresh homemade tomato mix, served with our own cucumber infused vodka</i>	
BEEHIVE MULE	9
<i>barbill vodka, ginger beer, fresh lime</i>	
BARREL AGED BEER JAM MANHATTAN	12
<i>Rough Rider Whiskey, house made beer jam, brandied cherry juice, orange bitters, aged in our small oak barrel</i>	
CRANBERRY PALOMA	10
<i>mezcal, tequila, muddled cranberries, grapefruit and cranberry juice, soda, salted rim</i>	
WINTER SANGRIA	10
<i>red wine, plantations rum, allspice, cinnamon, pomegranate juice, soda</i>	
DADS FINAL WORD	10
<i>Dads hat whiskey, chartreuse, maraschino liqueur, fresh lime juice</i>	
BOURBON CIDER	10
<i>1776 bourbon, apple cider, lemon, spiced syrup</i>	

FEATURED DRINK

MAPLE RYE OLD FASHIONED
Sagamore rye whiskey, green mountain organic maple, angastura bitters, orange twist, brandy cherry

12

BEER ON THE CASK

MISPILLION
Space Otter Pale Ale
 5.0% {DE} 8

DRAFT

CIGAR CITY <i>Space Pope IPA</i>	7.3% {FL}	7
FIRESTONE <i>Lager</i>	4.5% {CA}	7
BRASSERIE DUPONT <i>Saison</i>	6.5% {Belgium}	8
DE LA SENNE <i>Jambe-de-Bois</i>	8% {Belgium}	8
ROUGE <i>Straight Outta Newport IIPA</i>	8.7% {OR}	8
HEAVY SEAS <i>Americannon</i>	5.5% {MD}	7
ALLAGASH <i>Strictivus</i>	5.3% {ME}	7
BROUWERIJ <i>Dead Man's Hand</i>	10.0% {Belgium}	9

FEATURED BOTTLES

MIKKELLER
 SANTA'S LITTLE HELPER [12OZ]
Belgian Style Ale brewed w/ spices {10.9%} \$9

SCALDIS NOEL [12OZ]
Belgian Strong Dark Ale {12%} \$9

COMING SOON

SNOWDRIFT CIDER *Cornice*
 VICTORY *Cloud Walker IPA*
 BELLS *Winter white ale*
 FANTOME *Boo Saison*
 FOUNDERS *CBS Stout*

WHITE

EVOLUCIO <i>Tokaj {Hungary}</i>	8/30
CAVE DE TAIN <i>Marsanne {France}</i>	9/34
LIVON <i>Pinot Grigio {Italy}</i>	9/34
CLINE <i>Vioignier {California}</i>	9/34
ZOLO <i>Unoaked Chardonnay {Argentina}</i>	9/34
FANNIA DEL MOLISE <i>Falanghina {Italy}</i>	10/38
MANTHLERHOF <i>Gruner Veltliner {Austria}</i>	10/38 L
PENYA <i>Cotes Catalanes</i> <i>Rose {France}</i>	10/38
MOHUA <i>Sauvignon Blanc {New Zealand}</i>	10/38
DR BURKLIN <i>Riesling {Germany}</i>	10/38
DOMAINE PETRONI <i>Corse</i> <i>Vermentino {France}</i>	10/38
FINCA PARERA <i>El Clar</i> <i>Blend {Spain}</i>	11/42
ROUTE STOCK 121 <i>Chardonnay {California}</i>	11/42
PIERRE SPARR <i>Pinot Blanc {France}</i>	12/46

FEATURED WHITE

CHATEAU THIVIN 16 gls
 2017 *Clos De Rochebonne*
 {Odenas, France}
This chardonnay spends a few months in large oak foudres before bottling. The resulting wines, according to Kermit, resemble "...a country squire who is not afraid to get his boots muddy. Handsome, virile, earthy, and an aristocrat."

BUBBLY

CANELLA 187ML <i>Rose Brut {Italy}</i>	10
AVINYO <i>Cava Reserva {Spain}</i>	10/38
CHARLES DE CAZANOVE 375ML <i>Champagne {France}</i>	22
GASTON CHIQUET <i>Blanc de blancs {France}</i>	1/70
PIERRE GIMONNET & FILS <i>Rose De Blancs {France}</i>	1/80
BOLLINGER <i>Special Cuvee {France}</i>	1/95

RED

CALMA <i>Rioja {Spain}</i>	8/30
QUENARD <i>Mondeuse {France}</i>	9/34
CATENA <i>Malbec {Argentina}</i>	9/34
SCOTT <i>Pinot Noir {California}</i>	11/42
RAYMOND <i>Cabernet Sauvignon {California}</i>	12/46
CLAYHOUSE <i>Petite Syrah {California}</i>	13/50
NOTE BOOK <i>Red Blend {Washington}</i>	13/50

FEATURED RED

TROUSSE-CHEMISE 16 gls
 2016 *Pinot Noir*
 {Willamette Valley, Oregon}
This 100% Pinot Noir pours medium ruby with pale purple highlights. Intense juicy fruit flavor that seems to never end.