



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

12 JANUARY 2018
Menu Changes Daily

Open for Lunch Daily at 12pm
Happy New Year!

Dinner nightly at 5:00pm
THE BLUE HEN
OPEN 12PM
THUR-MON

TAKE A LOOK!
@henlopecityoysterhouse
@thebluehenrestaurant

RAW BAR

* MIDDLE NECK
CLAMS
8/16

* OYSTERS
2.50/14/28

OYSTER SAMPLER
of all 8 Varieties
18

TWO OF EACH
36

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, pickle spice, onions</i>	{Half} 12	{LB} 24
OYSTERS <i>natural liquor, lemon, drawn butter</i>	20	
MIDDLE NECK CLAMS <i>topped with spicy garlic butter, and grilled toast</i>	12	
MUSSELS <i>steamed in Belgian beer & butter with aromatics & orange</i>	16	
POT LUCK <i>shrimp, oysters, clams, mussels, sausage, & brussels, drawn butter</i>	28	

SOUPS

CLASSIC OYSTER STEW <i>Eastern Shore tradition</i>	7
NEW ENGLAND CLAM CHOWDER <i>smoked bacon, potatoes & vegetables</i>	7
SEAFOOD CHOWDER <i>tomato base, vegetables, fresh fish, shrimp, scallops</i>	8

SALADS

HOUSE SALAD <i>fresh lettuce, tomato, cucumber, pickled red onion, house dressing</i>	7
* CAESAR <i>chopped romaine, sourdough croutons, white anchovy</i>	7
SMOKED DUCK <i>spicy napa & red cabbage, daikon, peanuts, blood orange</i>	12
ROASTED RADICCHIO <i>radish, endive, chevre, grilled persimmon, carmalized pear, hazelnut vinaigrette</i>	12
ROASTED BEET <i>sunflower seeds, slice pickled radish, feta cheese, balsamic reduction</i>	9
FRUIT & NUT <i>dried cherries, sliced apple, candied nuts, spiced pumpkin seeds, blue cheese, young lettuce, white balsamic</i>	9

CHEESE BOARD

* NETTLE MEADOW KUNIK <i>goat cow, soft, triple cream, semi aged {New York}</i>	17
* MEADOWOOD LORENZO <i>sheep, cider washed, meaty, grassy {New York}</i>	
* FIREFLY BLACK & BLUE <i>goat, semi-soft, piquant, sharp, sweet finish {Maryland}</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.

APPETIZERS

OYSTERS	
ROCKEFELLER <i>spinach, parmesan, buttered bread crumbs, bacon bash</i>	11
CLAMS CASINO <i>peppers, shallot, garlic, parmesan bread crumbs, smoked bacon</i>	9
FRIED OYSTERS <i>plump oysters, lightly fried, served with house chicken salad</i>	9
CALAMARI <i>fresh rings, tentacles and pickles, lightly breaded, flash-fried, served with beer mustard sauce</i>	11
BRUSCHETTA <i>toasted baguette, white bean puree, crispy speck, sundried tomatoes, chili oil</i>	13
CLAM STRIPS <i>dusted in seasoned flour and fried, served with house remoulade</i>	12
FRIED SMELTS <i>fresh New England Smelts, served with pickled ramp chipotle tartar</i>	14
DEVILED HUMMUS <i>roasted red peppers, fried chic peas, egg whites, smoked trout roe, olive oil, whole wheat pita chips</i>	13

SIDES	5
Side Salad	
Cole Slaw	
Fresh-Cut Fries	
Harissa Roasted Carrots	
Mac & Cheese	
Mashed Potatoes	
Horseradish Rutabaga	
Broccoli & Cauliflower	
Buffalo Roasted Romanesco	

SANDWICHES

HENLOPEN CITY BURGER <i>musbroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side OR lettuce & tomato on toasted kaiser roll</i>	13
HENLOPEN CITY PO'BOY SANDWICH <i>choice of shrimp, oyster, clam, or [scallops add \$3] Creole mustard marinated cabbage, pickled red onions, choice of one side</i>	14
NEW ENGLAND LOBSTER ROLL <i>chunks of lobster, mayo, scallions, toasted roll, with one side</i>	24
BBO PULLED PORK <i>slow cooked and topped with coleslaw on a toasted kaiser roll, with one side</i>	10

ENTREES

LOBSTER MAC & CHEESE <i>shell pasta, gouda, white cheddar, cognac, brown butter bread crumb, chives</i>	30
BOUILLABAISSE <i>clams, scallops, fish, mussels & shrimp in a saffron tomato & vegetable broth</i>	27
FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	26
HERB GRILLED MARYLAND ROCKFISH <i>brushed with fresh herbs, and served with a choice of two sides</i>	34
GRILLED CAROLINA SWORDFISH <i>brushed with soy chili sauce, topped with pickled plum comopote, choice of two sides</i>	30
PAN ROASTED PACIFIC HALIBUT CHEEKS <i>confit roasted sunbokes, charred leeks, watercress, poached duck egg, dijon butter</i>	34
BAHARAT SPICE SEARED RHODE ISLAND TAUTOG <i>butternut squash "bummus", parsnip latkes, lingonberry jam, sheeps milk yogurt</i>	34
FRIED DAY BOAT SCALLOPS <i>bourbon sweet potato, roasted spicy brussels sprouts, candied bacon, bacon caramel sauce</i>	32
KING CRAB LEGS <i>two pounds of colossal legs, served with drawn butter and a choice of two sides</i>	99
BRAISED WILD BOAR SHANK <i>braised w/ porcinis, & maderia wine, served over stone ground grits, pistachio gremolata</i>	32
OVEN ROASTED MOROCCAN SPICED GOOSE BREAST <i>served over a heirloom rice bean & kale cassoulet, topped with date & cranberry relish</i>	32
DRY AGED NY STRIP <i>10 oz grilled steak, turnip au gratin, grilled oyster musbrooms, pomegranate demi glaze</i>	38

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>	
WINTER MULE	9
<i>Dogfish vodka, grapefruit, thyme, ginger beer, fresh lime</i>	
BARREL AGED BEER JAM MANHATTAN	11
<i>Rough Rider Whiskey, house made beer jam, brandied cherry juice, orange bitters, aged in our small oak barrel</i>	
CUCUMBER PEAR GIMLET	9
<i>cucumber vodka, pear vodka, fresh lime, simple syrup</i>	
CRANBERRY SPARKLER	10
<i>Gin lane gin, cranberry & rosemary syrup, splash champagne</i>	
RATAFIA	10
<i>House aged red wine on plums, cinnamon stick, brandy</i>	
BLOOD BOURBON CIDER	10
<i>Bourbon, fresh cider, cinnamon ginger syrup, fresh blood orange</i>	
SERGEYS WINE	10
<i>spiced Hunter's vodka, red wine, sweet vermouth, simple syrup</i>	

FEATURED DRINK

PERSIMMON MARGARITA 11
tequila, Grand marnier, fresh lime persimmon puree, spiced salt rim

BEER ON THE CASK

TROEGS

Blizzard of hops IPA 6.4% {PA} 8

SIX POINT Hi Res III PA	10.5% {CA}	8
BRICKWORKS Shogun IPA	7.8% {DE}	7
DUVEL Single	6.8% {BEL}	8
MOONLIGHT Them Sour Apples	6% {NH}	9
RAR My little way Wild ale	4.2% {MD}	7
OSKAR BLUES Mamas Tella Pils	5.3% {NC}	7
BRASSERIE DUPONT Avec	9.5% {BEL}	8
FOUNDERS Backwoods Bastard	11.2% {MI}	8

FEATURED BIG BOTTLE

UPRIGHT BREWING

*Five {750ml} \$20
Portland, OR*

*Five is a well hopped saison with an herbaceous nose, underscored by firm bitterness that lasts through a dry finish!
ABV 5.5%*

COMING SOON

DEWEY BEER CO Batch #31
BROOKLYN Sorachi Ace
LAVERY Dulachan
ALPINE Nelson IPA
BROUWERIJ VERHAEGHE Duchesse

WHITE

CRUCERO		
<i>Sauvignon Blanc {Chile}</i>		9/34
QUENARD		
<i>Jacquere {France}</i>		9/34
CHATEAU DE VILLENUEVE		
<i>Chenin Blanc {France}</i>		9/34
ERIC CHEVALIER		
<i>Chardonnay {France}</i>		9/34
DOMAIN MAGELLAN		
<i>Grenache Roussanne {France}</i>		9/34
ZEMMER		
<i>Pinot Grigio {Italy}</i>		10/38
MOUNT NELSON		
<i>Sauvignon Blanc {New Zealand}</i>		10/38
DOMAINE DE MARQUILIANI		
<i>Rose {Corsica}</i>		10/38
FREIHERR VON HEDDESORFF		
<i>Riesling {Germany}</i>		11/42
SKOURAS		
<i>Moschofilero {Greece}</i>		12/46
NICHOLAS PERRIN		
<i>Vioignier {France}</i>		12/46
SOLID		
<i>Chardonnay {California}</i>		12/46
JEAN CROCHET		
<i>Sancerre {France}</i>		12/46
PACO Y LOLA		
<i>Albarino {Spain}</i>		12/46

FEATURED WHITE

GILLES NOBLET 16 gls
2015 Macon-Fuisse
{Macon, France}
Aromas of acacia flowers, apple blossoms and fresh baked bread. Once in the mouth there are gentle, pure fruit flavors, pinpoint minerality and balanced acidity. One of Gilles finest Macon wines in many years!

BUBBLY

CANELLA		
<i>Sparkling Rose {Italy}</i>		10
SOMMARIVA		
<i>Prosecco {Italy}</i>		11/42
GRUET 375 ML		
<i>Brut {New Mexico}</i>		18
CHARLES DE CAZANOVE Stradivarius		
<i>Champagne {France}</i>		1/70
PIERRE PETERS		
<i>Blanc de blancs {France}</i>		1/70
DELAVERNE		
<i>Brut Rose {France}</i>		1/70

RED

CANNONBALL		
<i>Merlot {CA}</i>		9/34
PEIRANO ESTATE		
<i>Cabernet/Merlot Blend {CA}</i>		9/34
BODEGAS CASTANO		
<i>Montastrell {Spain}</i>		10/38
DOMAINE DE LA CHANTELEUSERIE		
<i>Cabernet Franc {France}</i>		10/38
ROTHSCHILD Classique		
<i>Brodeaux Blend {South Africa}</i>		11/42
FAMILLE PERRIN Vinsobres		
<i>Syrah/Grenache {France}</i>		12/46
IRIS		
<i>Pinot Noir {OR}</i>		12/46

FEATURED RED

CHATEAU THIVIN 15 gls
2016 Cote de Brouilly
{Odenas, France}
On the nose and palate you'll find aromas of strawberry jam and blueberry. This wine has a very easy going and savory personality. The benchmark for Cote de Brouilly!