



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.hcoysterhouse.com

302-260-9193

10 FEBRUARY 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 <i>oyster with cocktail sauce & horseradish</i>	4
* CUCUMBER VODKA <i>with bloody mix</i>	5
* CHAMPAGNE <i>oyster with mignonette</i>	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
* 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

* PECORINO TOSCANO D.O.P <i>sheep, firm, nutty, savory finish {Italy}</i>	17
* DOUBLE CREAM CREMONT <i>cow & goat, creamy, buttery & smooth {Vermont}</i>	
* HOOK'S LITTLE BOY BLEU <i>sheep, grassy, sharp, tangy {Wisconsin}</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>	
YELLOWFIN TUNA POKE	21
<i>black garlic eel sauce, cucumber, wakame salad, macadamia nuts, wonton crisp</i>	

SIDES 5

Side Salad
Cole Slaw
Fresh-Cut Fries
Mac & Cheese
Baked Beans
Fingerling Potatoes
Roasted Broccoli & Cauliflower
Braised Greens
Horseradish Rutabega Puree

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>	
BQ 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, saffron tomato broth, rouille toast</i>	
FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	26
HERB GRILLED MARYLAND BLACK SEA BASS	34
<i>brushed with fresh herbs, and served with a choice of two sides</i>	
JERK GRILLED FLORIDA WAHOO	32
<i>topped with butternut squash chutney, choice of two sides</i>	
BLACKENED NORTH CAROLINA TRIGGER FISH	32
<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>	
PRIME NEW YORK STRIP	36
<i>truffled fingerling potatoes, daily vegetable, green peppercorn demi</i>	
GRILLED BERKSHIRE PORK CHOP	34
<i>local tuscan kale, quinoa, caramlized fennel tossed in warm miso bacon viniagrette</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>Bar Hill 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>	
MAPLE RYE OLD FASHIONED	12
<i>Sagamore rye whiskey, green mountain organic maple, angostura bitters, orange twist, brandy cherry</i>	

FEATURED DRINK

AVIATION BLUSH SOUR 10
Gin Lane, maraschino liqueur, creme de violette, lemon juice, simple syrup, fee foam

BEER

ON THE CASK

STITCH HOUSE
Bitter Thoughts ESB
 5.1% {DE} 8

DRAFT

21ST Brew Free or Die IPA 7% {CA}	7
JEVER Pilsner 4.9% {Germany}	7
SNOWDRIFT Cornice Barrel aged Cider 8% {WA}	8
DE RANKE Simplex 4.5% {Belgium}	8
VICTORY Hop Wallop 8.5% {PA}	8
CONSHOHOCKEN Blonde 5.5% {PA}	7
OEDIPUS Swingers Gose 4% {Netherlands}	7
BREWFIST Spagbetti Western Stout 9.7% {Italy}	8

FEATURED BOTTLES

FANTOME LA DALMATIEN
Soy, Belgium 8% [750ML]
Dany Prignon only makes saison. This is his winter version. On the nose, peppery, spicy, dry, a bit musty. On the palate slight malty, apple, grass, coriander with a pleasant bitterness. one of our favorites!

COMING SOON

FOUNDERS All Day IPA
 TROIS DAMES Grand Dame
 UNITA Hop Nosh IPA
 FIRESTONE Krieky Bones Batch 5
 GRIMM Castling
 DALES Pale Ale

WHITE

FINCA PARERA El Clar <i>Blend {Spain}</i>	8/30
DOMAINE DES BRETAUDIÈRES <i>Muscadet {France}</i>	9/34
THE NED <i>Pinot Gris {New Zealand}</i>	9/34
CLINE <i>Vignier {California}</i>	9/34
ZOLO <i>Unoaked Chardonnay {Argentina}</i>	9/34
HIRUZTA <i>Txakolina {Spain}</i>	10/38
FANNIA DEL MOLISE <i>Falanghina {Italy}</i>	10/38
ECKER <i>Gruner Veltliner {Austria}</i>	10/38
DUCKHORN "DECOT" <i>Rose {California}</i>	10/38
ALLAN SCOTT <i>Sauvignon Blanc {New Zealand}</i>	10/38
DR BURKLIN <i>Riesling {Germany}</i>	10/38
DOMAINE PETRONI Corse <i>Vermentino {France}</i>	10/38
PRESQU'ILE <i>Chardonnay {California}</i>	11/42
PIERRE SPARR <i>Pinot Blanc {France}</i>	12/46

FEATURED WHITE

AU BON CLIMAT 16 gls
 2017 50% Pinot Gris 50% Pinot Blanc
{Santa Maria, California}
In the mouth this wine is rich and textural, from the time spent on lees in the barrel. Citrus notes, flinty minerality, with a crisp finish. This wine will make oysters sing like a siren.

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

LA MALKERIDA <i>Bobal {Spain}</i>	8/30
BLACK'S STATION <i>Malbec {California}</i>	9/34
DOMAINE AURIOL <i>Carignan {France}</i>	10/38
LAMURI <i>Nero D'Avola {Italy}</i>	11/42
BULL BY THE HORNS <i>Cabernet Sauvignon {California}</i>	11/42
ANNE AMIE Cuvee A <i>Pinot Noir {Oregon}</i>	13/50

FEATURED RED

LAURELWOOD 16 gls
 2017 Pinot Noir
{Willamette Valley, Oregon}
The color is stunning in this Pinot Noir. Black cherry, blackberry, and currant flavors are framed by spicy vanilla and toasty notes.