



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

13 FEBRUARY 2018
Menu Changes Daily

Open for Lunch Daily at 12pm
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 *Old Bay, pickle spice, onions* {Half} 12 {LB} 24
- OYSTERS *natural liquor, lemon, drawn butter* 20
- MIDDLE NECK CLAMS *topped w/ spicy garlic butter and grilled toast* 12
- MUSSELS *steamed in Belgian beer & butter with aromatics & orange* 16
- POT LUCK *shrimp, oysters, clams, mussels, sausage, & brussels, drawn butter* 28

SOUPS

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

SALADS

- HOUSE SALAD *fresh lettuce, tomato, cucumber, pickled red onion, house dressing* 7
- * CAESAR *chopped romaine, sourdough croutons, white anchovy* 7
- SMOKED DUCK *spicy napa & red cabbage, daikon, peanuts, blood orange* 12
- OCTOPUS *grilled, pea shoots, rice beans, guanciale, kholrabi, radish, chili vinaigrette* 14
- ROASTED BEET *sunflower seeds, slice pickled radish, feta cheese, balsamic reduction* 9
- FRUIT & NUT *dried cherries, sliced apple, candied nuts, spiced pumpkin seeds, blue cheese, young lettuce, white balsamic* 9

CHEESE BOARD

- * MIMOLETTE *cow, hard, nutty, caramelized depth, fudgy finish {France}* 17
- * FIREFLY CABRA LAMANCHA *goat, washed rind, earthy, semi-firm {Maryland}*
- * OSSAU IRATY *sheep, toasted wheat, grassy, semi-hard {France}*

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 11
spinach, parmesan, buttered bread crumbs, bacon bash
- CLAMS CASINO 9
peppers, shallot, garlic, parmesan bread crumbs, smoked bacon
- FRIED OYSTERS 9
plump oysters, lightly fried, served with house chicken salad
- CALAMARI 11
fresh rings, tentacles and pickles, lightly breaded, flash-fried, served with beer mustard sauce
- BRUSCHETTA 13
toasted baguette, white bean puree, crispy speck, sundried tomatoes, chili oil
- CLAM STRIPS 13
fresh clams, floured and fried, served w/ house remoulade
- SPRING ROLLS 18
king crab, fresh herbs, spring mix, radish, vermicelli, sprouts, black garlic soy & vinegar dipping sauce

SIDES

- Side Salad 5
- Cole Slaw
- Fresh-Cut Fries
- Mac & Cheese
- Bacon Braised Greens
- Mashed Potatoes
- Horseradish Rutabega
- Broccoli & Cauliflower
- Baked Beans

SANDWICHES

- HENLOPEN CITY BURGER *musbroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side* 13
- OR lettuce & tomato on toasted kaiser roll 11
- HENLOPEN CITY PO'BOY SANDWICH 14
*choice of shrimp, oyster, clam, or [scallops add \$3]
Creole mustard marinated cabbage, pickled red onions, choice of one side*
- NEW ENGLAND LOBSTER ROLL 24
chunks of lobster, mayo, scallions, toasted roll, with one side
- BBO PULLED PORK 10
slow cooked and topped with coleslaw on a toasted kaiser roll, with one side

ENTREES

- LOBSTER MAC & CHEESE 30
shell pasta, gouda, white cheddar, cognac, brown butter bread crumb, chives
- BOUILLABAISSE 27
clams, scallops, fish, mussels & shrimp in a saffron tomato & vegetable broth
- FRIED OYSTER DINNER *lightly breaded, served with a choice of two sides* 26
- HERB GRILLED FLORIDA RED SNAPPER 32
brushed with fresh herbs, and served with a choice of two sides
- ORANGE & CHIPOTLE GRILLED LOUISIANA SHEEPSHEAD 28
brushed with marinade, topped with black bean salsa, served with a choice of two sides
- BAHARAT SEARED MARYLAND ROCKFISH 34
butternut squash "bummus", parsnip latkes, sheeps milk yogurt, lingonberry jam
- FRIED DAY BOAT SCALLOPS 32
bourbon sweet potato, roasted spicy brussels sprouts, candied bacon, bacon caramel sauce
- KING CRAB LEGS 99
two pounds of colossal legs, served with drawn butter and a choice of two sides
- BRAISED WILD BOAR SHANK 32
braised with porcinis & madeira wine, served over stone ground grits, pitsachio gremolata
- DRY AGED NY STRIP 38
10 oz grilled steak, turnip au gratin, grilled oyster mushrooms, pomegranate demi glaze

WE STRIVE TO SOURCE ALL OF OUR SEAFOOD FROM SUSTAINABLE METHODS

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>	
CORPSE REVIVER NO 2	10
<i>Gin lane gin, Lillet blanc, cointreau, absinthe, fresh lemon</i>	
RATAFIA	10
<i>House aged red wine on plums, cinnamon stick, brandy</i>	
BOURBON CIDER	10
<i>Bourbon, fresh cider, cinnamon ginger syrup, lemon juice</i>	
BLOOD ORANGE MARGARITA	11
<i>tequila, fresh blood orange, cointreau, lime, spiced salt rim</i>	

FEATURED DRINK

SERGEY'S WINE 10
spiced hunter's vodka, red wine, sweet vermouth, simple syrup

BEER

ON THE CASK

RUBBER SOUL
Garage Racer IPA
 6.5% {MD} 8

MISPILLION <i>Vader</i> 8.2% {DE}	7
ALPINE <i>Duet IPA</i> 7% {CA}	7
RAR <i>Country Ride w/ Guava</i> 5% {MD}	7
MONKS <i>Cafe Sour</i> 5.5% {Belgium}	9
FIRESTONE <i>Bretta Weisse</i> 4.9% {CA}	7
SIXPOINT <i>Crisp Lager</i> 5.4% {NY}	7
REVELATION <i>Berliner Weisse</i> 3.7% {DE}	7
PRAIRIE <i>Christmas Bomb</i> 13% {OK}	10

FEATURED BIG BOTTLE

AMAGER/CELLARMAKER
The Dank Dane {22oz} \$14
 Denmark
A great Rye and Wheat IPA collaboration lots of hops, but balanced and highly drinkable!
 ABV 6.9%

COMING SOON

NORTHCOAST *Old Rasputin* {Nitro}
MOYLANS *Hop Craic*
OSKAR BLUES *Deviant Dales*
SCHLAFLY *Tasmanian IPA*
YARDS *Pale Ale*
LAGUNITAS *Eroica*

WHITE

QUENARD <i>Jacquere</i> {France}	9/34
CHAMPALOU <i>Vouvray</i> {France}	9/34
ERIC CHEVALIER <i>Chardonnay</i> {France}	9/34
DOMAIN MAGELLAN <i>Grenache/ Roussanne</i> {France}	9/34
LIVON <i>Pinot Grigio</i> {Italy}	10/38
DE LA POTINE <i>Sauvignon Blanc</i> {France}	10/38
DOMAINE POLI <i>Rose</i> {Corsica}	10/38
SILENI <i>Sauvignon Blanc</i> {New Zealand}	10/38
ZEMMER <i>Pinot Bianco</i> {Italy}	11/42
MATCHBOOK <i>Chardonnay</i> {California}	11/42
FREIHERR VON HEDDESORFF <i>Riesling</i> {Germany}	11/42
SKOURAS <i>Moschofilero</i> {Greece}	12/46
NICHOLAS PERRIN <i>Vioignier</i> {France}	12/46
PIERRE PRIEUR & FILS <i>Sancerre</i> {France}	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</i> {Italy}	10
SOMMARIVA <i>Prosecco</i> {Italy}	11/42
GRUET 375 ML <i>Brut</i> {New Mexico}	18
CHARLES DE CAZANOVE <i>Stradivarius Champagne</i> {France}	1/70
PIERRE PETERS <i>Blanc de blancs</i> {France}	1/70
DELAVERNE <i>Brut Rose</i> {France}	1/70

RED

CANNONBALL <i>Merlot</i> {CA}	9/34
CHASING LIONS <i>Cabernet Sauvignon</i> {CA}	10/38
DOMAINE GASNIER <i>Cab Franc</i> {France}	10/38
ALAIN DE LA TREILLE <i>Pinot Noir</i> {France}	10/38
CHATEAU PANCHILLE <i>Bordeaux Superieur</i> {France}	11/42
FAMILLE PERRIN <i>Cotes du Rhone GSM</i> {France}	11/42
IRIS <i>Pinot Noir</i> {OR}	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!