



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

16 FEBRUARY 2017

Menu Changes Daily

Lunch at 12:00 pm
Dinner at 5:00 pm

UPCOMING NEWS

THE BLUE HEN!

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 and butter, with aromatics & orange</i>	16	
POT LUCK <i>oysters, mussels, shrimp, clams steamed with fresh veg, sausage, potatoes</i>	26	

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>	6
* CAESAR <i>chopped romaine, sourdough croutons, white anchovy</i>	6
ROASTED BEET <i>sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction</i>	8
ROASTED PEAR <i>pear, kale, pomegranate, candied pecans, pear vinaigrette</i>	8
FRUIT & NUT <i>dried cherries, sliced apple, candied nuts, spiced pumpkin seeds,</i>	9
<i>blue cheese, young lettuce, white balsamic</i>	

CHEESE BOARD

* CAVE AGED EVALON SELECT <i>goat, firm, rich, fruity, creamy, nutty {Wisconsin}</i>	15
* ROGUE RIVER RESERVE BLUE <i>cow, semi-soft, pear, hazelnut, pepper {Oregon}</i>	
* PORT SALUT <i>cow, soft, velvety, light acid, mild, slight sweetness {France}</i>	

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

APPETIZERS

OYSTERS	
ROCKEFELLER	11
<i>spinach, parmesan, buttered bread crumbs, bacon hash</i>	
CLAMS CASINO	9
<i>peppers, shallot, garlic, parmesan bread crumbs, smoked bacon</i>	
FRIED OYSTERS	9
<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>	
BRUSCHETTA	11
<i>spaghetti squash, pecan goat cheese, caramelized onion, pomegranate molasses, pumpkin oil, fried sage</i>	
CLAM STRIPS	11
<i>fresh sliced clams, lightly breaded & flash fried served w/ house remoulade</i>	
FOIE GRAS	16
<i>seared, brandied cherries, spiced apple relish, marcona almond butter, boiled cider, brioche toast</i>	
GRILLED RAZOR CLAMS	18
<i>chimichurri sauce, grilled lime</i>	
SIDES	4
Side Salad	
Cole Slaw	
Fresh-Cut Fries	
Mac & Cheese	
Mashed Potatoes	
Horseradish Rutabaga	
Baked Beans	
Broccoli & Cauliflower	
Balsamic Roasted Turnips	
Harissa Roasted Carrots	

SANDWICHES

HENLOPEN CITY BURGER <i>mushtroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side</i>	13
<i>OR lettuce & tomato on toasted kaiser roll</i>	11
HENLOPEN CITY PO'BOY SANDWICH <i>shrimp, oyster, clam strips or scallops [add \$2] 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
BBQ 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 breadcrumbs, chopped chive</i>	28
BOUILLABAISSE <i>clams, scallops, fish, mussels & shrimp in a saffron tomato & vegetable broth</i>	25
FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	26
HERB GRILLED PANAMA TRIPLE TAIL <i>brushed with fresh herbs, served with a choice of two sides</i>	28
MUSTARD GRILLED FLORIDA RED GROUPER <i>sweet mustard glaze, topped with celery root and apple relish, choice of two sides</i>	32
SESAME SEARED CANADIAN ARCTIC CHAR <i>shiitakes, wilted greens, ramen noodles, bloody mary miso broth, cauliflower kim-chi</i>	28
PAN SEARED PANAMA RED CORVINA <i>lentils, parsnips, "Bengali" tomato sauce, persimmon chutney</i>	30
KING CRAB LEGS <i>2lb colossal legs, steamed and served with drawn butter & two sides</i>	99
NEW ENGLAND STYLE LOBSTER BAKE <i>whole lobster, clams, mussels, potatoes, brussels sprouts, steamed in butter & beer</i>	38
FRIED DAY BOAT SCALLOPS <i>bourbon sweet potato mash, spicy brussels sprouts, sweet bacon bits, bacon caramel sauce</i>	32
COFFEE SPICE ENCRUSTED GOOSE BREAST <i>oven roasted, heirloom corn grits, braised red cabbage, fried egg, duck demi</i>	34
WAYGU TOMAHAWK CHOP <i>2lb bone-in ribeye chop, truffle & onion compound butter, choice of two sides</i>	85
DRY AGED NY STRIP <i>fingerling potatoes, arugula & fennel salad, crumbled blue, green peppercorn demi</i>	36

SPECIALTY DRINKS

- OYSTER HOUSE PUNCH 9
pineapple infused rum, dark rum, splash peach liqueur, fresh oj, strawberry puree, cranberry, house grenadine
- DEVIL JUICE 9
red ruby vodka, fresh squeezed grapefruit, splash cranberry
- HOUSE BLOODY MARY 9
fresh homemade tomato mix, served with our own cucumber infused vodka
- ROCKTOWN MULE 9
Rocktown vodka, Fever Tree ginger beer, fresh lime
- BARREL AGED BEER JAM MANHATTAN 11
Rough Rider Whiskey, house made beer jam, brandied cherry juice, orange bitters, aged in our small oak barrel at the bar
- RED SANGRIA 9
Ginger cinnamon vermouth, orange bitters, Tempranillo, honey syrup
- CRANBERRY SPARKLE TOES 9
DSP 162 cranberry vodka, cranberry shrub, soda, lime
- WINTER DAQUIRI 9
Diplomatico rum, cinnamon vanilla syrup, fresh lime

FEATURED DRINK

EL DIABLO 11
Sauza, mescal mayalen, fresh lime, blood orange and spicy rim

BEER

ON THE CASK

TROEGS

Nugget Nectar 7.5% {PA} 8

DRAFT

- BURLEY OAK *Just The Tip Kolsch 5% {MD}* 7
- BELLS *Hopslam 10% {MI}* 8
- TROEGS *Perpetual IPA 7.2% {PA}* 7
- ALLGASH *Interlude 10.6% {ME}* 8
- OLD DOMINION *Millenium 11% {DE}* 8
- GREEN FLASH *Blonde 4.8% {CA}* 7
- UPRIGHT *Four Saison 4.5% {OR}* 7
- SCHLAFLY *Mexican Stout 6.2% {MO}* 7

FEATURED BIG BOTTLE

JOLLY PUMPKIN
Bam Biere {25oz} \$18
Golden, naturally cloudy, bottle conditioned and dry hopped for a perfectly refreshing balance of spicy malts, hops and yeast.
ABV 4.5%

COMING SOON

- BURLEY OAK *IP ipa*
- FIRESTONE *Easy Jack IPA*
- OSKAR BLUES *Death by Coconut*
- CHIMAY *Cing Cent*
- NORTHCOAST *Scrimshaw Pils*

WHITE

- TINTERO *Moscato {Italy}* 9/34
- PROTOS *Verdejo {Spain}* 9/34
- CIELO *Pinot Grigio {Italy}* 9/34
- MAURICE ECARD *Chardonnay {France}* 9/34
- CLOS DALIAN *Garnacha Blanca {Spain}* 9/34
- TINTERO *Rose {Italy}* 9/34
- RUBUS *Sauvignon Blanc {New Zealand}* 10/38
- CHATEAU LA GRUGERE *Bordeaux Blanc {France}* 10/38
- DOMAINE TROIS FRERES *Muscadet {France}* 10/38
- WIMMER *Gruener Veltliner 1 Litre {Austria}* 10/38
- CHATEAUCHANTELOISEAU *Bordeaux blend {France}* 10/38
- WAGNER STEMPSEL *Pinot Blanc {Germany}* 11/42
- RAVINES *Riesling {New York}* 11/42
- VILLA SAN MAURICE *Chardonnay {California}* 12/44

FEATURED WHITE

MELVILLE 16 gls
 2014 *Chardonnay*
{Sta. Hills, California}
Delicate brass in color with fruit driven aromatics of grilled pineapple. On th palate, notes of honey and fresh ginger create a wine that boasts a rich and polished mouthfeel with a precise finish.

BUBBLY

- CANELLA *Sparkling Rose {Italy}* 10
- FLEURAISSON *Blanc de Blanc {California}* 11/42
- GRUET 375 ml *Brut Sparkling {New Mexico}* /18
- AUBRY *Brut Champagne {France}* /55
- J. LASSALLE *Brut Champagne {France}* /60
- LOUDINOT *Brut Rose Champagne {France}* /60

RED

- TARAPACA *Red Blend {Chile}* 9/34
- TATE *Shiraz {West Australia}* 10/38
- PIERRE QUI ROULE *Pinot Noir {France}* 10/38
- HAHN *GSM {California}* 10/38
- CHATEAU DU BERNEUILH *Bordeaux {France}* 10/38
- LYETH *Cabernet {California}* 12/44
- THE PINOT PROJECT *Pinot Noir {California}* 12/44

FEATURED RED

PUNTA CRENA 16 gls
 Crovino 2015
{Italy}
Light to medium bodied, showing clean berry flavors, along with notes of pepper. Only one winery is known to be growing Crovino grapes and the Ruffino family has been doing so for over 500 years!