



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

11 MARCH 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

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>	
SPICE ROASTED CARROT <i>arugula, almond brittle, goat cheese, pomegranate, shaved fennel, apple cider vin</i>	9

SMOKED FISH BOARD

APPLEWOOD KING SALMON & HICKORY BLUEFISH <i>grain mustard creme fraiche, cornichons, capers, pumpernickle toast</i>	17
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CHEESE BOARD

* PECORINO TOSCANO D.O.P <i>sheep, firm, nutty, savory finish {Italy}</i>	17
* ROBIOLA BOSINA <i>cow, sheep, creamy, grassy, soft {Italy}</i>	
* LA PERAL BLUE <i>sheep/cow, creamy, mushroomy, buttery {Spain}</i>	

WE STRIVE TO SOURCE ALL OF OUR SEAFOOD FROM SUSTAINABLE METHODS

APPETIZERS

OYSTERS
ROCKEFELLER 12
*spinach, parmesan, buttered
bread crumbs, bacon hash*

CLAMS CASINO 10
*peppers, shallot, garlic, parmesan
bread crumbs, smoked bacon*

FRIED OYSTERS 10
*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 12
*truffled house made ricotta, fennel
& apple agrodolce, baywater farms
micro greens*

FRIED CLAM STRIPS 11
*lightly battered flash fried clam, spicy
remoulade*

SEARED SCALLOPS 18
*XO sauce, lemongrass, pickled diakon,
cucumber*

TUNA CRUDO 20
*aji amarillo, roasted pineapple, pistachio,
lime, mirco basil, pineapple chip*

SMELTS 7
lightly fried, harissa tartar

SIDES 5

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

SANDWICHES

HENLOPEN CITY BURGER *mushroom & onion gruyere gratin,
tomato-bacon jam, local lettuce, kaiser roll, with one side* 14
OR lettuce & tomato on toasted kaiser roll 12

HENLOPEN CITY PO'BOY SANDWICH 15
*choice of shrimp, oyster, 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

BBQ PULLED PORK 11
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 crumbs, chives

BOUILLABAISSÉ 27
clams, scallops, fish, mussels, shrimp, saffron tomato broth, rouille toast

FRIED OYSTER DINNER *lightly breaded, served with a choice of two sides* 26

HERB GRILLED NEW ENGLAND YELLOWFIN TUNA 34
brushed with fresh herbs, and served with a choice of two sides

JERK GRILLED HAWAIIAN WAHOO 30
topped with butternut squash chutney, and served with a choice of two sides

MARYLAND FLUKE MILANESE 32
sunchoke & leek puree, rapini, lemon agrumato, marcona almond

FRIED SCALLOPS 34
lightly breaded, bourbon sweet mash, spicy brussels, candied bacon, bacon caramel sauce

KING CRAB LEGS 99
2 lb colossal legs, served with drawn butter and choice of two sides

PRIME NEW YORK STRIP 36
truffled fingerling potatoes, daily vegetable, green peppercorn demi

COFFEE SPICED RUBBED DUCK 34
braised greens, local grits, over easy egg, duck demi

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>	
WILDFIRE	11
<i>mezcal, tequila, yellow chartreuse, aperol, lime juice</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>	
WINTER GIN & TONIC	9
<i>Connipion gin, pimento dram, tonic, orange juice</i>	
BRIDGETOWN MANHATTAN	10
<i>Mount Gay rum, lustau vermouth, chocolate bitters</i>	

FEATURED DRINK

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

BEER

ON THE CASK

DOGFISH HEAD
Dweber-Black IPA
 7% {DE} 8

DRAFT

MIKKELLER <i>Green Gold IPA</i> 7% {Denmark}	8
SCHLAFLY <i>Kolsch</i> 4.8% {MO}	7
RAR/DBC <i>Lazy River</i> 6.5% {MD}	7
BRASSERIE THIRIEZ <i>Extra</i> 4.5% {France}	8
BELLS <i>Hopslam DIPA</i> 10% {MI}	8
FOUNDERS <i>All Day Session</i> 4.7% {MI}	7
TROIS DAMES <i>Oud Bruin</i> 7% {Switzerland}	8
HAAND <i>Dark Force</i> 9% {Norway}	8

FEATURED BOTTLES

HAANDBAKK
Norwegian Ale 8% [750ML]
A Norwegian sour red ale, it's the first of its kind brewed in over a 100 years! With a full body and reddish-brown hue, this beer is pleasantly sour, with notes of berries, currants, and cherries shining through. 16

COMING SOON

ROUGE Outta Line IPA
 SLAAPMUTSKE Oud Krick
 DESTIHL Here Gose Nothing
 FIRESTONE *Krieky Bones Batch 5*
 BURNING SKY Gristette
 RAR Marylan So Extra

WHITE

DOMAINE DES BRETAUDIÈRES <i>Muscadet {France}</i>	9/34
THE NED <i>Pinot Gris {New Zealand}</i>	9/34
DOMAINE DE LA POTINE <i>Sauvignon {France}</i>	9/34
SKOURAS <i>Almyra Chardonnay {Greece}</i>	9/34
CHATEAU DUCASSE <i>Bordeaux {France}</i>	10/38
FANNIA DEL MOLISE <i>Falanghina {Italy}</i>	10/38
SCHWARZBOCK <i>Gruener Veltliner {Austria}</i>	10/38
CAVE DE TAIN <i>Rose {France}</i>	10/38
VINTERRA <i>Sauvignon Blanc {New Zealand}</i>	10/38
DR BURKLIN <i>Riesling {Germany}</i>	10/38
DOMAINE PETRONI <i>Corse Vermentino {France}</i>	10/38
ALEXANDER VALLEY VINEYARDS <i>Chardonnay {California}</i>	11/42
WOLFBERGER "V in D' Alsace" <i>Pinot Blanc {France}</i>	11/42

FEATURED WHITE

SCHIOPETTO 16 gls
 2016 *Sauvignon {Capriva del Friuli, Italy}*
Hand picked, aged on the lees for 8 months, this is a beautiful expression of sauvignon blanc in Italy. Explosion of fruit yet bright acidity and full bodied.

BUBBLY

CANELLA 187ML <i>Rose Brut {Italy}</i>	10
JEAN-CHARLES BOISSET NO21 <i>Brut {France}</i>	10/38
GRUET 375ML <i>Brut {New Mexico}</i>	20
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

CATENA "Vista Flores" <i>Malbec {California}</i>	9/34
CLINE <i>Ancient Vine Zin {California}</i>	10/38
DOMAINE AURIOL <i>Carignan {France}</i>	10/38
LAMURI <i>Nero D'Avola {Italy}</i>	11/42
GOLDSCHMIDT VINEYARDS "Katherine" <i>Cabernet Sauvignon {California}</i>	12/46
BROOKS RUN AWAY RED <i>Pinot Noir {Oregon}</i>	13/50

FEATURED RED

CHATEAU LA CARDONNE 15 gls
 2009 *Cru Bourgeois Bordeaux {Medoc, France}*
Deep crimson color, subtle blueberry and flowers on the nose. Full bodied and bold, with chewy tannins, and a nice long finish.