



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

13 MARCH 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
- MUSSELS steamed in Belgian beer & butter with aromatics & orange 16
- MIDDLE NECK CLAMS topped w/ spicy garlic butter and grilled toast 12
- 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
- ROASTED BEET sunflower seeds, slice pickled radish, feta cheese, balsamic reduction 9
- FRUIT & NUT dried cherries, sliced apple, candied nuts, spiced pumpkin seeds, 9
blue cheese, young lettuce, white balsamic

CHEESE BOARD 17

- * MIMOLETTE cow, hard, nutty, caramelized depth, fudgy finish {France}
- * MOODY SMOKED BLUE cow, smoky, nutty, rich, creamy, semi-soft {WT}
- * PROVIDENCE goat, sweet cream, fruity, dense, firm {North Carolina}

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 hash
- 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, breaded & flash fried,
served w/ house remoulade

SIDES 5

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

SANDWICHES

- HENLOPEN CITY BURGER mushroom & 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 \$2]
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 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 MARYLAND ROCKFISH 32
brushed with fresh herbs, and served with a choice of two sides
- ORANGE & CHIPOTLE GRILLED GULF AMBERJACK 28
brushed with marinade, topped with black bean salsa, served with a choice of two sides
- PAN SEARED VIRGINIA FLOUNDER 32
confit sunbokes, charred leeks, watercress, poached duck egg, dijon mustard butter
- 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 30
vegetables, porcini mushrooms, maderia wine, over heirloom grits, pistachio 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
house spiced hunter's vodka, red wine, sweet vermouth, simple syrup

BEER ON THE CASK

RAR

Country Ride w/equinox hops
5.8% {MD} 8

DRAFT

VICTORY <i>Dirtwolf</i> IPA 8.7% {PA}	7
BLUE EARL <i>Soul Power</i> IPA 6.9% {DE}	7
EVOLUTION <i>Noon & Night</i> IPA 4.5% {MD}	7
LAGUNITAS <i>Eroica Sour</i> 7.4% {CA}	7
ALLAGASH <i>Tripel</i> 8% {ME}	8
SIERRA NEVADA <i>Nooner Pils</i> 5.2% {CA}	7
OMMEGANG <i>Witte</i> 5.2% {NY}	8
2ND SHIFT <i>Cat Spit Stout</i> 7% {MO}	7

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

PRAIRIE *Paradise*
BLUE EARL *New England IPA*
OSKAR BLUES *Deviant Dales*
ASPEN *Silver City*
DEWEY BEER *Orangechetta*

WHITE

ANDRE&MICHEL QUENARD <i>Jacquere</i> {France}	8/30
CHATEAU DE VILLANUEVE <i>Cbenin Blanc</i> {France}	9/34
ERIC CHEVALIER <i>Chardonnay</i> {France}	9/34
DOMAIN MAGELLAN <i>Grenache/ Roussanne</i> {France}	9/34
LA VIARTE <i>Pinot Grigio</i> {Italy}	10/38
DE LA POTINE <i>Sauvignon Blanc</i> {France}	10/38
CHATEAU DE PAMPOLONNE <i>Rose</i> {France}	10/38
SIEGEL <i>Vioignier</i> {Chile}	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
DOMAINE SAINT PIERRE <i>Sancerre</i> {France}	12/46

FEATURED WHITE

DOMAINE DE TERREBRUNE 16 gls
2014 *Bandol*
{Provence, France}
Few wines can rival the freshness and complexity of this Bandol blanc from Domaine de Terrebrune. Refreshing aromas of tropical fruit and delectable honeysuckle on the palate. Clairette, ugni blanc and bourbolenc, who's thirsty?

BUBBLY

CANELLA <i>Sparkling Rose</i> {Italy}	10
DE PERRIER <i>Brut</i> {France}	10/38
GRUET 375 ML <i>Brut</i> {New Mexico}	18
CHARLES DE CAZANOVE <i>Stradivarius</i> <i>Champagne</i> {France}	1/70
PIERRE PETERS <i>Blanc de blancs</i> {France}	1/70
DELAVENNE <i>Brut Rose</i> {France}	1/70

RED

CANNONBALL <i>Merlot</i> {CA}	9/34
ROCK & VINE <i>Cabernet Sauvignon</i> {CA}	10/38
DOMAINE GASNIER <i>Cab Franc</i> {France}	10/38
DOMAINE DE MUS <i>Pinot Noir</i> {France}	10/38
CHATEAU PANCHILLE <i>Bordeaux Superieur</i> {France}	11/42
BORSAO <i>Tres Picos</i> <i>Garnacha</i> {Spain}	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!