



50 Wilmington Ave  
Rehoboth Beach,  
Delaware 19971

[www.bcoysterhouse.com](http://www.bcoysterhouse.com)

302-260-9193

19 MARCH 2017  
Menu Changes Daily

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

UPCOMING NEWS

**THE BLUE HEN  
IS OPEN!**

## 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 &amp; orange</i>	16	
GOOSENECK BARNACLES <i>served with lemon and herb burre blanc</i>	22	
SOFT SHELL CLAMS <i>served with drawn butter and natural jus</i>	18	
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 &amp; 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
SPICY CHICK PEA <i>shredded cucumber &amp; carrot, frisée, avocado vin</i>	8
FRUIT & NUT <i>dried cherries, sliced apple, candied nuts, spiced pumpkin seeds, blue cheese, young lettuce, white balsamic</i>	9

## CHEESE BOARD

* HAYSTACK MOUNTAIN <i>cow, organic, double cream brie {Colorado}</i>	15
* BAETJE FARMS AMOUREUX <i>goat, semi-soft, buttery w/ grassy notes {Missouri}</i>	
* CABOT CLOTHBOUND CHEDDER <i>cow, bold, w/ a crumbly texture {Vermont}</i>	

## APPETIZERS

OYSTERS	
ROCKEFELLER <i>spinach, parmesan, buttered bread crumbs, bacon hash</i>	11
CLAMS CASINO <i>peppers, shallot, garlic, parmesan bread crumbs, smoked bacon</i>	9
FRIED OYSTERS <i>plump oysters, lightly fried, served with house chicken salad</i>	9
CALAMARI <i>fresh rings, tentacles and pickles, lightly breaded, flash-fried, served with beer mustard sauce</i>	11
BRUSCHETTA <i>Pink peppercorn ricotta, shiitake &amp; oyster mushrooms, saba, and olive oil</i>	11
CLAM STRIPS <i>fresh sliced clams, lightly breaded &amp; flash fried served w/ house remoulade</i>	11
RAZOR CLAMS <i>grilled wib chimichurri sauce, served with grilled lime</i>	18

## 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>mushroom &amp; onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side OR lettuce &amp; tomato on toasted kaiser roll</i>	13
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 &amp; shrimp in a saffron tomato &amp; vegetable broth</i>	25
FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	26
HERB GRILLED MARYLAND ROCKFISH <i>brushed with fresh herbs, and served with a choice of two sides</i>	34
MUSTARD GRILLED NEW JERSEY BLACKTIP SHARK <i>topped with celery root &amp; apple relish, served with a choice of two sides</i>	28
BLACKENED MICHIGAN WALLEYE PIKE <i>rock shrimp dirty rice, turnip green &amp; cabbage kim chi, chipotle aoli</i>	34
FRIED DAY BOAT SCALLOPS <i>bourbon sweet potato mash, spicy brussels sprouts, sweet bacon bits, bacon caramel sauce</i>	32
COFFEE SPICE ENCRUSTED DUCK BREAST <i>oven roasted, heirloom corn grits, braised red cabbage, fried egg, duck demi</i>	34
DRY AGED NY STRIP <i>fingerling potatoes, arugula &amp; fennel salad, crumbled blue, green peppercorn demi</i>	36

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, splash cranberry</i>	
HOUSE BLOODY MARY	9
<i>fresh homemade tomato mix, served with our own cucumber infused vodka</i>	
HONEY THE MULE	9
<i>Barr Hill vodka, Fever Tree 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 at the bar</i>	
RED SANGRIA	9
<i>Ginger cinnamon vermouth, orange bitters, Tempranillo, honey syrup</i>	
WINTER DAQUIRI	9
<i>Diplomatico rum, cinnamon vanilla syrup, fresh lime</i>	
ONE TIME LOVER	10
<i>Sauza tequila, campari, elderflower liquor, fresh lemon juice, bitters</i>	

## FEATURED DRINK

THE LAST WORD 10  
*Green chartreuse, Gin Lane gin, Luxardo Maraschino  
 Liquor, fresh lime*

# BEER

## ON THE CASK

### FYNE ALES

*Avalanche Hoppy Ale 4.5% {Scotland} 8*

## DRAFT

DEWEY BEER CO. <i>Kolsch</i> 4.8% {DE}	7
GREEN FLASH <i>Palate Wrecker</i> 9.5% {CA}	8
RED CHURCH <i>IPA</i> 7.4% {Norway}	8
RITTERGUTS <i>Gose</i> 4.7% {Germany}	8
CHOUFFE <i>Houblon</i> 8% {Belgium}	8
OSKAR BLUES <i>Brown Ale</i> 5% {NC}	7
PRAIRIE <i>Standard</i> 5.6% {OK}	8
HAAND <i>Odins Tipple</i> 11% {Norway}	9

## 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

RUBBER SOUL *Garage Racer IPA*  
 BALLAST PONINT *Grapfruit Sculpin*  
 PERENNIAL *Hommel*  
 FREIGEIST *Abraxxus*  
 REVELATION *GBoF Stout*

# WHITE

TINTERO <i>Moscato</i> {Italy}	9/34
LUZON <i>White Blend</i> {Spain}	9/34
CIELO <i>Pinot Grigio</i> {Italy}	9/34
MAURICE ECARD <i>Chardonnay</i> {France}	9/34
CLOS DALIAN <i>Garnacha Blanca</i> {Spain}	9/34
TINTERO <i>Rose</i> {Italy}	9/34
RUBUS <i>Sauvignon Blanc</i> {New Zealand}	10/38
CHATEAU LA GRUGERE <i>Bordeaux Blanc</i> {France}	10/38
LA NOE <i>Muscadet</i> {France}	10/38
WIMMER <i>Gruener Veltliner</i> 1 Litre {Austria}	10/38
SOUTHERN RIGHT <i>Sauvignon Blanc</i> {South Africa}	10/38
MEYER FONNE <i>Pinot Blanc</i> {Germany}	11/42
RAVINES <i>Riesling</i> {New York}	11/42
TREFETHEN <i>Chardonnay</i> {California}	12/46

## FEATURED WHITE

SCHWARZBOCK 16 gls  
 2015 *Gelber Muskateller*  
 {Weinviertel, Austria}  
*I often think this should be a CORE-LIST wine, and it's really consistently excellent Muscat. '15 is a perfect vintage, not only the elderflower but also an herbal kick, leafy, with several dimensions of saltiness, like an herb smoothie — Terry Theise*

# BUBBLY

CANELLA <i>Sparkling Rose</i> {Italy}	10
GRUET 375ML <i>Brut</i> {New Mexico}	18
FLEURAISSON <i>Blanc de Blancs</i> {France}	10/38
AUBRY <i>Brut Champagne</i> {France}	1/55
J. LASSALLE <i>Brut Champagne</i> {France}	1/60
LOUDINOT <i>Brut Rose Champagne</i> {France}	1/60

# RED

KERMIT LYNCH <i>Languedoc Red Blend</i> {France}	10/38
TATE <i>Shiraz</i> {West Australia}	10/38
PIERRE QUI ROULE <i>Pinot Noir</i> {France}	10/38
HAHN <i>GSM</i> {California}	10/38
CHATEAU DU BERNEUILH <i>Bordeaux</i> {France}	10/38
LES JAMELLES <i>Cabernet</i> {France}	12/46
THE PINOT PROJECT <i>Pinot Noir</i> {California}	12/46

## FEATURED RED

PUNTA CRENA 16 gls  
 Crovino 2015  
 {Savona, 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!*