



50 Wilmington Ave  
Rehoboth Beach,  
Delaware 19971

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

302-260-9193

22 MARCH 2020  
Menu Changes Daily

Lunch 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 *oyster with cocktail sauce & horseradish* 4
- CUCUMBER VODKA *oyster with bloody mary mix* 5
- CHAMPAGNE *oyster with champagne vinager mignonette* 4

## STEAMERS

- OLD BAY SHRIMP *Old Bay, pickling spice, onions* {Half} 12 {LB} 24
- STEAMED OYSTERS *natural liquor, lemon, drawn butter* 24
- MUSSELS *roasted lemon, calabrian chiles, tomato, olives, basil, grilled bread* 16
- MIDDLENECK CLAMS *steamed, served with spicy garlic butter and toast* 15
- POT LUCK *shrimp, oysters, clams, mussels, sausage & brussels sprouts, drawn butter* 28

## CAVIAR [1og jar] served with house potato chips, creme fraiche, chive

- SEVRUGA *smooth, firm, lasting finish* {Italy} 50
- LYNA POLSKA *nutty, fruit notes, smooth finish* {Poland} 50
- D'AQUITAINE *silky, briny, creamy* {France} 50

## SOUPS

- CLASSIC OYSTER STEW *Eastern Shore tradition* 9
- NEW ENGLAND CLAM CHOWDER *smoked bacon, potatoes & vegetables* 9
- SEAFOOD CHOWDER *tomato base, vegetables, fresh fish, shrimp, scallops* 9

## SALADS

- HOUSE SALAD *fresh lettuce, tomato, cucumber, pickled red onion, house dressing* 7
- CAESAR *chopped romaine, sourdough croutons, white anchovy* 8
- ROASTED BEET *sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction* 10
- FRUIT & NUT *dried cherries, apples, candied nuts, spiced pumpkin seeds, blue cheese, lettuce, white balsamic* 9

## CHEESE BOARD

- ETIVAZ *cow, hazelnut smoked, earthy, firm* {Switzerland} 18
- CHAPELS CUTLASS *cow, soft, beer washed, bold, buttery* {MD} 18
- EWE'S BLUE *sheep, caramel, buttery, silky* {NY} 18

## APPETIZERS

- OYSTERS ROCKEFELLER 12  
*spinach, parmesan, buttered bread crumbs, bacon hash*
- CLAMS CASINO 11  
*peppers, shallot, garlic, parmesan bread crumbs, smoked bacon*
- FRIED OYSTERS 11  
*plump oysters, lightly fried, served with house chicken salad*
- WHOLE GEORGIA SHRIMP 14  
*grilled, pistachio pesto, pickled pepper relish*

## SANDWICHES

- HENLOPEN CITY BURGER 14  
*pickled sweet peppers, crispy onions tomato-bacon jam, shredded lettuce, gouda, brioche roll, with one side OR lettuce & tomato on toasted kaiser roll*
- 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  
*lobster, mayo, scallions, toasted split top roll, with one side*
- BBQ PULLED PORK 12  
*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*
- BOUILLABAISSE 28  
*clams, scallops, fish, mussels, head on shrimp, saffron tomato broth, rouille toast*
- FRIED OYSTER DINNER 28  
*lightly breaded, served with a choice of two sides*
- HERB GRILLED VIRGINIA ROCKFISH 34  
*brushed with fresh herbs, served with a choice of two sides*
- JERK GRILLED VIRGINIA ROCKFISH 32  
*topped with citronette, bay water micros, served with a choice of two sides*
- PAN SEARED SCALLOPS 34  
*pancetta roasted brussel sprouts, maple glazed acorn squash, sage sabayon, lemon*
- KING CRAB LEGS 99  
*two pounds of jumbo king crab legs, served with choice of two sides*
- COFFEE RUBBED DUCK BREAST 34  
*blue corn grits, bay water carrots, roasted grapes, duck demi, over easy egg*

## SIDES

- 5
- Side Salad
- Cole Slaw
- Fresh-Cut Fries
- Mac & Cheese
- Yukon Gold Mash
- Braised Greens
- Roasted Romanesco

WE STRIVE TO SOURCE ALL OF OUR SEAFOOD FROM SUSTAINABLE METHODS  
WE ARE REQUIRED TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED  
PROTEIN CAN INCREASE THE RISK OF FOODBORNE ILLNESS. WE USE PEANUT OIL.

# DRINKS

OYSTER HOUSE PUNCH	10
<i>pineapple infused rum, dark rum, splash peach liqueur, fresh oj, strawberry puree, cranberry, grenadine</i>	
DEVIL JUICE	10
<i>red ruby vodka, fresh squeezed grapefruit, cranberry</i>	
HOUSE BLOODY MARY	10
<i>fresh homemade tomato mix, served with our own cucumber infused vodka, pickles</i>	
BARREL AGED BEER JAM MANHATTAN	12
<i>Journey last feather, 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>	
SPICED PEAR OLD FASHIONED	12
<i>Sagamore rye whiskey, pear liquor, pimento dram, old fashion bitters</i>	
BLACK BERRY BARREL AGED NEGRONI	11
<i>Journey bilberry hearts gin, campari, yzaguiire vermouth, blueberry   blackberry tea</i>	
WINTER SPRITZ	11
<i>St Germain, fresh lime, champagne, tonic, mint</i>	
LOVE MULE	11
<i>Stateside vodka, lime juice, raspberry liqueur, ginger beer</i>	
RED SANGRIA	10
<i>red wine, brandy, apricot liquor, orange, apples, soda</i>	

## FEATURED DRINK

ITALIANA  
*Rocktown coffee vodka, dark cacao, amaro, cream*  
 11

# BEER

## ON THE CASE

DEWEY BEER COMPANY  
*IPA w/ Citra, Mosaic & Azacca*  
 7% {DE} 8

ROGUE Honey Kolsch	5.2% {OR}	7
TALL TALES Motherload	8.5% {MD}	8
BELLS Light Hearted	3.7% {MI}	7
MAGIC ROCK IPA	6.5% {England}	7
TIMMERMANS Framboise Lambic	4% {Belgium}	8
OMMEGANG Bourbon Smoked Porter	9.5% {NT}	8
FREIGEIST Abraxxas Apple	6% {Germany}	8
DE GARRE Triple	10% {Belgium}	9

## FEATURED BOTTLE

BOULEVARD {MO} Love Child #4  
 9% [750ML] \$21

*Made by blending batches, aged between 11 months - 5 years in [50%] whiskey barrels, [15%] wine foeders, and [35%] stainless steel tanks. The beer gets its funk from Lactobaccillus and Brettanomyces.*

## COMING SOON

DE MOLEN *Heaven & Hell*  
 GAFFEL *Kolsch*  
 21ST AMENDMENT *1966 Coffee IPA*  
 MAGIC ROCK *Cannonball IPA*  
 BROUWERIJ VERHAEGE *Duchesse de Bourgogne*  
 CAPE MAY *Always Ready Pale Ale*

# WHITE

ARESTI	9/34
<i>Sauvignon Blanc {Chile}</i>	
DELLA SCALA	9/34
<i>Pinot Grigio {Italy}</i>	
COUSELO	10/38
<i>Albarino {Spain}</i>	
LANDHAUS MAYER	10/38
<i>Gruener Veltliner {Austria}</i>	
DOMAINE DU LISTINCONU	10/38
<i>Rose {France}</i>	
MOHUA	10/38
<i>Sauvignon Blanc {New Zealand}</i>	
AVANCIA Cuvee de O	11/42
<i>Godello {Spain}</i>	
LA PATIENCE	11/42
<i>Grenache Blanc Blend {France}</i>	
DOMAINE DE GRISY	11/42
<i>Chardonnay {France}</i>	
DOMAINE CORNU-CAMUS	12/46
<i>Aligote {France}</i>	
FORGE CELLARS	12/46
<i>Reisling {New York}</i>	
RAEBURN	13/50
<i>Chardonnay {California}</i>	
DOMAINE MITTNACHT Gyotaku	13/50
<i>White Blend {France}</i>	

## FEATURED WHITE

DOMAINE GILLES NOBLET 15 gls  
 2016 Pouilly-Fuisse  
 {Fuisse, France}  
*Classic Chardonnay. On the nose are notes of pear and honey. Ample on the palate, round and full. Long finish with spices and lemon zest. Gentle oak presence rounds out the richness.*

# BUBBLY

CANELLA 187ML	10
<i>Rose Brut {Italy}</i>	
VEUVE PARISOT	10/38
<i>Blanc De Blancs {France}</i>	
CANARD-DUCHENE 375ML	25
<i>Brut {France}</i>	
THIENOT	/80
<i>Brut Rose {France}</i>	
PIERRE GIMONNET	/90
<i>Brut {France}</i>	
CHAMPAGNE GEOFFROY	/100
<i>Brut Premier Cru {France}</i>	

# RED

ALTO 3	10/38
<i>Malbec {Argentina}</i>	
DOMAINE FAILLENC	10/38
<i>Corbieres {France}</i>	
RAUL PEREZ	11/42
<i>Bierzo {Spain}</i>	
CHEMISTRY	12/46
<i>Pinot Noir {Oregon}</i>	
ALEXANDER VALLEY	12/46
<i>Cabernet Sauvignon {California}</i>	
VIBERTI	12/46
<i>Barbera D'Alba {Italy}</i>	

## FEATURED RED

DOMAINE GROUSBOIS 16 gls  
 2018 Chinon  
 {Chinon, France}  
*My mother's kitchen, is a Cabernet Franc aged in concrete. Bright and approachable with supple texture and a balanced acidity.*