



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.hcoysterhouse.com

302-260-9193

14 APRIL 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
- SOFT SHELL CLAMS *served with drawn butter & natural jus* 16
- 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 SALAD *napa cabbage, daikon and purple cabbage, blood orange, spice roasted peanuts, spicy white balsamic* 12
- ROASTED BEET *sunflower seeds, slice pickled radish, feta cheese, balsamic reduction* 9
- FRUIT & NUT *dried cherries, sliced apple, candied nuts, spiced pumpkin seeds, blue cheese, young lettuce, white balsamic* 9

CHEESE BOARD

- * 5 SPOKE TUMBLEWEED *cow, semi-hard, sharp, creamy* {NT} 17
- * AMERIBELLA *grass fed cow, aged, salty, savory, creamy, semi-soft* {IN}
- * CABRA ROMERO *goat, semi soft, rosemary* {Spain}

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
- CATFISH BITES 12
panko & sesame encrusted, green curry mayonnaise

SIDES 5

- Side Salad
- Cole Slaw
- Fresh-Cut Fries
- Mac & Cheeses
- Mashed Potatoes
- Horseradish Rutabega
- Broccoli & Cauliflower
- Baked Beans

SANDWICHES

- HENLOPEN CITY BURGER *musbroom & 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
- BQ 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
- BOUILLABAISSA 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 FLORIDA RED GROUPER 34
brushed with fresh herbs, and served with a choice of two sides
- ORANGE & CHIPOTLE FLORIDA WAHOO 28
brushed with marinade, topped with black bean salsa, served with a choice of two sides
- PAN ROASTED PACIFIC ROCKFISH 30
confit sunchokes, roasted leeks, watercress salad, poached duck egg, dijon mustard butter
- BAHARAT ROASTED NEW ZEALAND BLUENOSE BASS 34
butternut squash "bummus," parsnip latkes, walnut jam, sheeps milk yogurt
- 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
- COFFEE SPICED DUCK BREAST 34
beirloom red grits, bacon braised greens, duck demi
- 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>	
SPRING MULE	9
<i>Bar Hill vodka, 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>	
BIRDS AND BEES	9
<i>Gin lane gin, chamomile honey syrup, fresh lemon</i>	
RATAFIA	10
<i>House aged red wine on plums, cinnamon stick, brandy</i>	
HOP FASHIONED	10
<i>whiskey, hop liqueur, orange bitters</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/Falconers Flight
 5.8% {MD} 8

DRAFT

ASPEN Excess & Moderation IPA	5.5% {CO}	7
FIRESTONE Sucaba	12.5% {CA}	10
OSKAR BLUES Deviant Dales	8% {NC}	7
BROOKLYN Lager	5.2% {NY}	7
DEWEY BEER Orangechetta	6.3% {DE}	7
KERKOM Bink Bruin	5.5% {Belgium}	9
21ST Watermelon wheat	4.9% {CA}	7
TWIN LAKES Pale Ale	5.5% {DE}	7

FEATURED BIG BOTTLE

FREIGEIST

Eau de Janeiro {16.9oz} \$14
 Germany
A triple effort with Two Cabecas in Brazil, and Teresas in Wayne, PA. This gose has a light caress of mango and kiss of spruce tip.
 ABV 5%

COMING SOON

ALLAGASH *Pastiche*
 PRAIRIE *Bomb*
 LAGUNITAS *Dark Swan*
 ALPINE *Pure Hoppiness*
 PETRUS *Aged Pale*
 REVELATION *Ekuanot IPA*

WHITE

FERRATON PERE Y FILS <i>white Cotes du Rhone {France}</i>	9/34
L'EFFET PAPILLON <i>Grenache Blanc/Macabeu {France}</i>	9/34
NOVELLUM <i>Chardonnay {France}</i>	9/34
MANNI NOSSING <i>Muller Thurgau {Italy}</i>	10/38
LIVON <i>Pinot Grigio {Italy}</i>	10/38
DE LA POTINE <i>Sauvignon Blanc {France}</i>	10/38
AIME ROQUESANTE <i>Rose {France}</i>	10/38
SIEGEL <i>Vioignier {Chile}</i>	10/38
FRENZY <i>Sauvignon Blanc {New Zealand}</i>	10/38
SELBACH <i>Riesling {Germany}</i>	10/38
DOMAINE BARMES-BUECHER <i>White Blend {France}</i>	11/42
BUEHLER <i>Chardonnay {California}</i>	11/42
SKOURAS <i>Moschofilero {Greece}</i>	12/46
JEAN MARC CROCHET <i>Sancerre {France}</i>	12/46

FEATURED WHITE

FRANK FAMILY VINEYARDS 16 gls
 2015 Chardonnay
 {Carneros, CA}
Aromas of guava, pear and a hint of butterscotch. layers of flavors on the palate. From vanilla and caramel covered apples to honeysuckle, lemon curd and a touch of almond. This wine is bright and juicy!

BUBBLY

CANELLA <i>Sparkling Rose {Italy}</i>	10
DE PERRIER <i>Brut {France}</i>	10/38
GRUET 375 ML <i>Brut {New Mexico}</i>	18
CHARLES DE CAZANOVE Stradivarius <i>Champagne {France}</i>	170
PIERRE GIMONNET <i>Blanc de blancs {France}</i>	170
DELAVENNE <i>Brut Rose {France}</i>	170

RED

CANNONBALL <i>Merlot {CA}</i>	9/34
TESSELLAE <i>Carignan {France}</i>	10/38
ALAIN DE TREILLE <i>Pinot Noir {France}</i>	10/38
CHATEAU PANCHILLE <i>Bordeaux Superieur {France}</i>	11/42
BORSAO Tres Picos <i>Garnacha {Spain}</i>	11/42
MOHAWK <i>Cabernet Sauvignon {Australia}</i>	12/46
IRIS <i>Pinot Noir {OR}</i>	12/46

FEATURED RED

CHAPUIS & CHAPUIS 15 gls
 2016 La Folie Noire - natural Negrette
 {Pomard, France}
Real natural wine! Sourced from 30 year old vines. Minimal SO2 gives a slight spritz to the aromas of wet earth and perfume. Open your mind and taste the difference.