



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

14 APRIL 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 *oyster with cocktail sauce & horseradish* 4
- * CUCUMBER VODKA *with bloody mix* 5
- * CHAMPAGNE *oyster with mignonette* 4

STEAMERS

- OLD BAY SHRIMP *Old Bay, pickling spice, onions* {Half} 12 {LB} 24
- STEAMED OYSTERS *natural liquor, lemon, drawn butter* 20
- MUSSELS *roasted lemon, tomato, olives, basil, grilled bread* 16
- MIDDLENECK CLAMS *steamed, served with spicy garlic butter and toast* 14
- POT LUCK *shrimp, oysters, clams, mussels, sausage & brussel sprouts, drawn butter* 28
- RAZOR CLAMS *grilled, chimichurri sauce, lime* 16

SOUPS

- CLASSIC OYSTER STEW *Eastern Shore tradition* 8
- NEW ENGLAND CLAM CHOWDER *smoked bacon, potatoes & vegetables* 8
- 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* 7
- ROASTED BEET *sunflower seeds, sliced 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*
- LOCAL GREENS *baywater bibb lettuce, treviso, green peppercorn parmesan dressing* 9

SMOKED FISH BOARD

- APPLEWOOD KING SALMON & PECAN MACKEREL
grain mustard creme fraiche, cornichons, capers, pumpernickle toast 17

CHEESE BOARD

- * CABOT CAVE AGED CHEDDAR *cow, firm, nutty, savory finish {Vermont}* 17
- * YELLOW SPRINGS *goat, soft, creamy and rich {Pennsylvania}*
- * LA PERAL BLEU *sheep, sweet notes, meaty, savory {Spain}*

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
*ricotta, goat cheese, lemon, fava bean
puree, fiddle heads, baywater mache,
lemon oil*

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

- GRILLED OCTOPUS 19
*red wine poached octopus, charred white
asparagus, spring onion romesco, brioche
croutons, laudemio olive oil*

- SCALLOP CRUDO 16
*tabini yogurt sauce, mint, miner's
lettuce, calabrian chili, pistachio*

SIDES 5

- Side Salad
- Cole Slaw
- Baked Beans
- Fresh-Cut Fries
- Mac & Cheese
- Yukon Gold Mash
- Grilled Fifer's Asparagus
- Horseradish Rutabega
- Braised Greens

SANDWICHES

- HENLOPEN CITY BURGER *mustroom & 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

- BOUILLABAISSE 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 CALIFORNIA OPAH 34
brushed with fresh herbs, and served with a choice of two sides

- JERK GRILLED LOUISIANA SHEEPSHEAD 32
topped with plum and mango chutney, and served with a choice of two sides

- SEARED NORTH CAROLINA GOLDEN TILEFISH 32
spring vegetable risotto, thai basil pesto, Sicilian olive oil

- PAN SEARED SCALLOPS 34
lemon cream, purple potatoes, english peas, spring onion, chervil, fennel pollen

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

- PRIME NEW YORK STRIP 36
truffled yukon gold mashed potato, 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>	
STONE FRUIT MULE	10
<i>Rocktown vodka, marillen apricot, ginger beer, fresh lime</i>	
BARREL AGED BEER JAM MANHATTAN	12
<i>James Pepper 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>	
WHITE SANGRIA	10
<i>white wine, cognac, peach schnapps, orange, mango, lemon soda</i>	
MAPLE RYE OLD FASHIONED	12
<i>Sagamore rye whiskey, green mountain organic maple, angostura bitters, orange twist, brandy cherry</i>	
SPICY TOMARIND	10
<i>Brugal 1888, tamarind syrup, lime, dash of worcestershire, dash of tabasco</i>	
SUMMER HAZE	11
<i>Koval gin, amaro pasubio, lemonade</i>	

FEATURED DRINK

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

BEER ON THE CASK

NESHAMINT CREEK
Keep It On the DL {w/Passionfruit}

4.5% {PA} 8

DRAFT

DE RANKE Guldenberg 8% {Belgium}	8
DE LA SENNE Taras Boulba 4.5% {Belgium}	8
3 STARS Southern Belle 8.7% {DC}	8
RAR Where's Sabro IPA 7% {MD}	7
SWEETWATER 420 extra pale 5.7% {GA}	7
SLAAPMUTSKE FLOSS 5% {Belgium}	8
STONE Enjoy By 4/20/19 9.4% {CA}	8
JEVER Pilsner 4.9% {Germany}	7

FEATURED BOTTLES

ANCHORAGE BREWING
Calabaza Boreal Northward 7%
A collaboration with Jolly Pumpkin Artisan Ales, is a saison ale fermented in oak tanks with fresh grapefruit peel, peppercorns, and fresh grapefruit juice. 18 [750ML]

COMING SOON

CHIMAY Rouge
 SOUTHERN TIER Nu Skool IPA
 BURNING SKY Grisette
 FIRESTONE Krieky Bones Batch 5
 UNION Double Duck pin
 MOOR Benny Havens

WHITE

DOMAINE DES BRETAUDIÈRES <i>Muscadet {France}</i>	9/34
PETER ZEMMER <i>Pinot Grigio {Italy}</i>	9/34
DE FORVILLE <i>Chardonnay {Italy}</i>	9/34
DOMAINE DE LA POTINE <i>Sauvignon Blanc {France}</i>	10/38
DALTON CANAAN <i>White Blend {Israel}</i>	10/38
DAVIDE VIGNATO <i>Garganega {Italy}</i>	10/38
SCHWARZBOCK <i>Gruener Veltliner {Austria}</i>	10/38
CHATEAU LA GORDONNE <i>Rose {France}</i>	10/38
VINTERRA <i>Sauvignon Blanc {New Zealand}</i>	10/38
DR BURKLIN <i>Riesling {Germany}</i>	10/38
COUSELO <i>Albarino {Spain}</i>	10/38
SANTA BARBARA <i>Chardonnay {California}</i>	11/42
WOLFBERGER "V in D' Alsace" <i>Pinot Blanc {France}</i>	11/42

FEATURED WHITE

GIOVANNI ALMONDO 16 gls
 2017 Arneis
{Piedmont Roero, Italy}
This wine is named after the vineyard in which it is grown. Notes of jasmine, citrus, and apple. Fresh and fruity on the palate, with almond and saline undertones; a perfect aperitif wine.

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

CLOS SIGUIER <i>Cabors {France}</i>	9/34
THREE <i>Old Vines Field Blend {California}</i>	10/38
FABRE MONTMAYOU <i>Cabernet Franc {Argentina}</i>	10/38
BURGO VIEJO <i>Rioja {Spain}</i>	10/38
CHARLES SMITH <i>Cabernet Sauvignon {Washington}</i>	12/46
TRISAETUM <i>Pinot Noir {Oregon}</i>	13/50

FEATURED RED

BONNY DOON 15 gls
 2015 "A Proper Claret"
{Santa Cruz, California}
Another great wine from Randall Grabm. Not over extracted nor overly oaked. Silky, in the mouth. There is a lovely minty, cedary aspect reflective of its perfect balance.