



50 Wilmington Ave  
Rehoboth Beach,  
Delaware 19971

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

302-260-9193

19 APRIL 2017

Menu Changes Daily

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

UPCOMING NEWS

**THE BLUE HEN**

**NOW 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	
SOFT SHELL CLAMS <i>served with drawn butter and natural jus</i>	18	
MUSSELS <i>steamed in Belgian beer and butter, with aromatics &amp; orange</i>	16	
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
DUCK EGG <i>white asparagus, Benton's ham, pea shoots, sliced ramps, black truffle</i>	11
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

* SWEET GRASS DAIRY <i>cow, rich, sweet, double cream, soft {Georgia}</i>	15
* GOAT LADY LINDALE <i>goat   cow, gouda, carmel, umami {N. Carolina}</i>	
* DEER CREEK 7 YEAR <i>cow, bold, firm, smooth, balanced {Wisconsin}</i>	

WE ARE REQUIRED TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED PROTEINS CAN INCREASE THE RISK. We use peanut oil for all of our fried items.

## 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
TUNA TARTAR <i>diced spicy tuna, salmon roe, quail egg, seaweed salad, eel sauce, wonton chips</i>	20

## SIDES 4

Side Salad
Cole Slaw
Fresh-Cut Fries
Mac & Cheese
Mashed Potatoes
Horseradish Rutabaga
Baked Beans
Balsamic Roasted Turnips
Bacon Braised Greens
Grilled Asparagus

## 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 TEXAS REDFISH <i>brushed with fresh herbs, and served with a choice of two sides</i>	30
MUSTARD GRILLED CARIBBEAN LANE SNAPPER <i>sweet mustard marinade, celery root &amp; apple relish served with a choice of two sides</i>	30
PAN SEARED DELAWARE ROCKFISH <i>pesole &amp; peas w/ ramp leaves, manilla clams, red rice, chorizo broth</i>	34
PAN ROASTED CAROLINA TILEFISH <i>roasted morels &amp; fiddleheads, farro, saffron almond cream, corn shoot salad</i>	32
FRIED DAY BOAT SCALLOPS <i>bourbon sweet potato mash, spicy brussels sprouts, sweet bacon bits, bacon caramel sauce</i>	32
COLOSSAL ALASKAN RED KING CRAB LEGS <i>2 lbs of steamed legs, served with drawn butter and a choice of two sides</i>	99
HARISSA GOAT MEATBALLS <i>freekeh pilaf w/ snow peas &amp; rapini, dried figs, toasted pine nuts, demi, feta</i>	30
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, 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>tequila, campari, elderflower liqueur, fresh lemon, bitters</i>	
EVERYONES COCKTAIL	10
<i>Old tom Gin, Caperitif, orange bitters</i>	

## FEATURED DRINK

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

# BEER

## ON THE CASK

BURLEY OAK  
*Fruits of our Labor 4.2% {MD} 8*

## DRAFT

MIKKELLER <i>American Dream</i> 4.6% {Denmark}	8
2STONES <i>Bellcracker</i> 8.7% {PA}	8
VICTORY <i>Hop Devil [Nitro]</i> 8% {PA}	7
GREEN FLASH <i>Divine Triple</i> 8.5% {CA}	8
OMMEGANG <i>Rare VOs</i> 6.7% {NY}	7
OSKAR BLUES <i>Dales Pale ale</i> 6.5% {NC}	7
LAVERY <i>Liopard Oir</i> 4.8% {PA}	7
BELLS <i>Barreled aged Stout w Vanilla</i> 13.3% {MI}	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

KERKOM *Bink Bruin*  
 DEWEY BEER CO. *Summer Saison*  
 RUBBER SOUL *Pogo IPA*  
 TROEGS *Perpetual IPA*  
 SIXPOINT *The Crisp*  
 ELYSIAN *Split Shot*

# WHITE

TINTERO <i>Moscato {Italy}</i>	9/34
LUZON <i>White Blend {Spain}</i>	9/34
DELLA SCALA <i>Pinot Grigio {Italy}</i>	9/34
MILOU <i>Chardonnay {France}</i>	9/34
DOMAINE GUILLAMAN <i>White Blend {France}</i>	9/34
MICHAEL QUENARD <i>Roussanne {France}</i>	9/34
FERRATON PERE&FILS <i>Rose {France}</i>	10/38
RUBUS <i>Sauvignon Blanc {New Zealand}</i>	10/38
LA NOE <i>Muscadet {France}</i>	10/38
WIMMER <i>Gruener Veltliner 1Litre {Austria}</i>	10/38
SOUTHERN RIGHT <i>Sauvignon Blanc {South Africa}</i>	10/38
PINE RIDGE <i>Chenin Blanc Viognier {California}</i>	11/42
RAVINES <i>Riesling {New York}</i>	11/42
LEXICON <i>Chardonnay {California}</i>	11/42

## 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 {Italy}</i>	10
GRUET 375ML <i>Brut {New Mexico}</i>	18
MONTSARRA <i>Cava {Spain}</i>	11/42
BARON FUENTE <i>Grand Reserve Brut Champagne {France}</i>	/60
J. LASSALLE <i>Brut Champagne {France}</i>	/60
LOUDINOT <i>Brut Rose Champagne {France}</i>	/60

# RED

KERMIT LYNCH <i>Languedoc Red Blend {France}</i>	10/38
PIERRE QUI ROULE <i>Pinot Noir {France}</i>	10/38
CHATEAU GROMEL <i>Bordeaux {France}</i>	10/38
TRUCHARD <i>The Shepard red blend {California}</i>	12/46
LES JAMELLES <i>Cabernet {France}</i>	12/46
RICKSHAW <i>Pinot Noir {California}</i>	12/46
CULT <i>Cabernet Sauvignon {California}</i>	12/46

## FEATURED RED

RUFUS STONE 16 gls  
 Heat coat Shiraz 2013  
*{NSW, Australia}*  
*A bright purple hue, along with a vibrant lifted profile of dark berries and white pepper. The palate shows intense black plum which gets a subtle lift from French oak, all resulting in a seamless, balanced wine.*