



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

15 MAY 2018
Menu Changes Daily

Dinner nightly at 5:00pm

**THE BLUE HEN
OPEN 3PM DAILY**

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 CLAM natural jus and drawn butter	16	
POT LUCK shrimp, oysters, clams, mussels, sausage, & asparagus, 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
DUCK PROSCIUTTO dried figs, fennel, clementines, watercress, poppyseed vin	9
ROASTED BEET sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction	9
FIDDLEHEADS asparagus, baby lettuces, speck, peppers, cured duck yolk, sherry vin	12
STRAWBERRY pecans, shortbread, ricotta salata, buttermilk dressing, truffle honey	9
FRUIT & NUT dried cherries, sliced apple, candied nuts, spiced pumpkin seeds, blue cheese, young lettuce, white balsamic	9

CHEESE BOARD

* ROCQUEFORT BLUE sheep, semi-hard, tangy, crumbly {France}	17
* FOUR FAT FOWL ST. STEPHEN cow, triple cream, toasted wheat, buttery {NY}	
* GOAT LADY PROVIDENCE goat, dry, dense, bready, yeasty {NC}	

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.c

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	14
artichokes, capers, onions, garlic, sundried tomatoes, chevre, calabrese peppers, ciabatta, basil, e.v.o.o.	
CLAM STRIPS	13
lightly breaded, flash fried, served with house remoulade	

SIDES 5

Side Salad
Cole Slaw
Fresh-Cut Fries
Mac & Cheeses
Harissa Roasted Carrots
Mashed Potatoes
Grilled Asparagus

SANDWICHES

HENLOPEN CITY BURGER mushroom & 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 choice of shrimp, oyster, clam, or [scallops add \$3] Creole mustard marinated cabbage, pickled red onions, choice of one side	14
NEW ENGLAND LOBSTER ROLL chunks of lobster, mayo, scallions, toasted roll, with one side	24
BBQ PULLED PORK slow cooked and topped with coleslaw on a toasted kaiser roll, with one side	10

ENTREES

LOBSTER MAC & CHEESE shell pasta, gouda, white cheddar, cognac, brown butter bread crumb, chives	30
BOUILLABAISSSE clams, scallops, fish, mussels & shrimp in a saffron tomato & vegetable broth	27
FRIED OYSTER DINNER lightly breaded, served with a choice of two sides	26
HERB GRILLED CAROLINA MAHI MAHI brushed with fresh herbs, and served with a choice of two sides	29
JERK GRILLED FLORIDA AMBERJACK brushed with seasonings, topped with mango/serrano coulis, served with a choice of two sides	28
PAN SEARED RHODE ISLAND TAUTOG roasted baby turnips w/ ramps, snow peas, sundried tomatoes, & farro, lobster butter	34
ROASTED PACIFIC AMBERJACK lime/miso roasted, bok choy, ginger & cilantro rice, sesame green beans w/ peanuts	28
KING CRAB LEGS two pounds of colossal legs, served with drawn butter and a choice of two sides	99
PAN SEARED DAY BOAT SCALLOPS goat butter, truffle parsley root mousse, pickled rhubarb, pea shoots, radish, almonds, chive oil	34
COFFEE SPICED DUCK BREAST heirloom red corn grits, bacon braised turnip greens, duck demi	34
DRY AGED NY STRIP fava bean pesto, wilted spinach, portabella, marble potatoes, steak sauce vin, leek frizzles	38

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>	
ANALOG MULE	9
<i>Dog Fish Head 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>	
STRAWBERRY DAIQUIRI	10
<i>rum, fresh strawberries, simple syrup, fresh lime</i>	
LILLET SPRITZ	9
<i>Lillet, champagne, orange bitters, brandied cherry</i>	
RATAFIA	10
<i>House aged red wine on plums, cinnamon sticks, brandy</i>	
MOJITO	10
<i>Flor de Cana rum, fresh mint, lime, simple, splash soda</i>	

FEATURED DRINK

BEBIDA VERDE 11
green peppercorn infused tequila, chartreuse, pineapple juice, fresh lime

BEER

ON THE CASK

MISPILLION
Pineapple express IPA w/citrus peel
 7.5% {Delaware} 8

DRAFT

ALPINE Nelson IPA 7% {CA}	7
PRAIRIE Bomb 13% {OK}	10
BRICKWORKS Brick Foles IPA 8% {DE}	8
ASPEN Ajax Pils 4.5% {CO}	7
PRAIRIE/TOCCALMATTOMatlida 6.2% {OK}	8
LAGUNITAS Dark Swan Sour 8.5% {CA}	7
FREIGEIST Abraxxus Peared 5% {Germany}	8
VICTORY Headwaters Pale Ale 5.2% {PA}	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

ST BERNARDUS *Witte*
 FIRESTONE *Parabola*
 BURELY OAK *Mango Lassie fREAM*
 EVOLUTION Lot 6 *DIPA*
 ALPINE *Duet IPA*

WHITE

BROADBENT <i>Vino Verde {Portugal}</i>	9/34
cave de pomEROLS <i>Picpoul de Pinet {France}</i>	9/34
LIVON <i>Pinot Grigio {Italy}</i>	10/38
DE LA POTINE <i>Sauvignon Blanc {France}</i>	10/38
PENYA <i>Rose {France}</i>	10/38
SIEGEL <i>Vioignier {Chile}</i>	10/38
MOHUA <i>Sauvignon Blanc {New Zealand}</i>	10/38
NOVELLUM <i>Chardonmay {France}</i>	10/38
BROOKS <i>Riesling {Oregon}</i>	10/38
EMMOLO <i>Sauvignon Blanc {California}</i>	11/42
DOMAINE BARMES-BUECHER <i>White Blend {France}</i>	11/42
BUEHLER <i>Chardonmay {California}</i>	11/42
PETER DIPOLI "Voglar" <i>Sauvignon Blanc {Italy}</i>	12/46
CHATEAU LES FROMENTEAUX <i>Muscadot {France}</i>	12/46

FEATURED WHITE

LIEU DIT 16 gls
 2016 *Melon*
 {Santa Maria Valley, CA}
Melon de Bourgogne also known as Muscadet, is rarely grown in California. At first its initially bracing, it mellows on the palate. Pairs great with oysters as well as most seafood.

BUBBLY

CANELLA <i>Sparkling Rose {Italy}</i>	10
BELLE JARDIN <i>Blanc de Blancs {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
TRUE MYTH <i>Cabernet Sauvignon {CA}</i>	10/38
CHATEAU PANCHILLE <i>Bordeaux Superieur {France}</i>	11/42
SOLANERA Vinas Viejas <i>Red blend {Spain}</i>	11/42
IRIS <i>Pinot Noir {OR}</i>	12/46

FEATURED RED

BROTTE 15 gls
 2015 *Saint Joseph*
 {Rhone, France}
This wine is delicate and pleasing, it has been traced back as far as the 16th century. Deep in ruby color, intense aromas of dark fruits mix with layers of earth and jam.