



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

15 MAY 2019
Menu Changes Daily

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 <i>oyster with cocktail sauce & horseradish</i>	4
* CUCUMBER VODKA <i>with bloody mix</i>	5
* CHAMPAGNE <i>oyster with mignonette</i>	4

STEAMERS

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

SOUPS

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

SALADS

HOUSE SALAD <i>fresh lettuce, tomato, cucumber, pickled red onion, house dressing</i>	7
*CAESAR <i>chopped romaine, sourdough croutons, white anchovy</i>	8
ROASTED BEET <i>sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction</i>	10
FRUIT & NUT <i>dried cherries, sliced apple, candied nuts, spiced pumpkin seeds</i>	9
<i>blue cheese, young lettuce, white basalmic</i>	
LOCAL STRAWBERRY <i>bay water bibb lettuce, plum yogurt vinaigrette, pistachio</i>	10
<i>poppy seed & lavender tuile</i>	

CHEESE BOARD

* TOMA PIEMONTESE <i>cow, firm, tangy, nutty finish {Italy}</i>	17
* BRILLAT SAVARIN <i>cow, soft, triple cream, grassy, smooth finish {France}</i>	
* LA PERAL BLEU <i>sheep, sweet notes, meaty, savory {Spain}</i>	

WE STRIVE TO SOURCE ALL OF OUR SEAFOOD FROM SUSTAINABLE METHODS

APPETIZERS

OYSTERS	
ROCKEFELLER	12
<i>spinach, parmesan, buttered bread crumbs, bacon hash</i>	
CLAMS CASINO	10
<i>peppers, shallot, garlic, parmesan bread crumbs, smoked bacon</i>	
FRIED OYSTERS	11
<i>plump oysters, lightly fried, served with house chicken salad</i>	
CALAMARI	11
<i>fresh rings, tentacles and pickles, lightly breaded, flash-fried, served with beer mustard sauce</i>	
BRUSCHETTA	12
<i>ricotta, goat cheese, lemon, fava bean puree, fiddle heads, baywater mache, lemon oil</i>	
FRIED CLAM STRIPS	12
<i>lightly battered flash fried clams, spicy remoulade</i>	
GRILLED S.C. QUAIL	18
<i>freekab salad, charred spring onions, pickled ramps, golden raisins, saba</i>	
CRISPY SMELTS	7
<i>cornmeal dusted, crispy capers, barissa tartar sauce, grilled lemon</i>	

SIDES

Side Salad	5
Cole Slaw	
Baked Beans	
Fresh-Cut Fries	
Mac & Cheese	
Yukon Gold Mash	
Grilled Asparagus	
Horseradish Rutabega	
Braised Greens	

SANDWICHES

HENLOPEN CITY BURGER <i>musbroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side</i>	14
<i>OR lettuce & tomato on toasted kaiser roll</i>	12
HENLOPEN CITY PO'BOY SANDWICH <i>choice of shrimp, oyster, or [scallops add \$3] Creole mustard marinated cabbage, pickled red onions, choice of one side</i>	15
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>	12

ENTREES

LOBSTER MAC & CHEESE <i>shell pasta, gouda, white cheddar, cognac, brown butter bread crumbs, chives</i>	30
BOUILLABAISSE <i>clams, scallops, fish, mussels, shrimp, saffron tomato broth, rouille toast</i>	28
FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	27
HERB GRILLED FLORIDA AMBER JACK <i>brushed with fresh herbs, and served with a choice of two sides</i>	32
JERK GRILLED MASSACHUSETTS SWORDFISH <i>topped with plum and mango chutney, and served with a choice of two sides</i>	32
SEARED NORTH CAROLINA RED GROUPER <i>spring vegetables risotto, thai basil pesto, sicilian olive oil</i>	34
<i>Prime new york stRIP</i>	36
<i>truffled yukon gold mashed potato, daily vegetable, green peppercorn demi</i>	
PAN SEARED SCALLOPS <i>lemon cream, purple potatoes, english peas, spring onion, chervil, fennel pollen</i>	34
KING CRAB LEGS <i>2 lb colossal legs, served with drawn butter and a choice of two sides</i>	99
VIRGINIA SOFT SHELL CRABS <i>lightly dusted and fried, choice of two sides</i>	36
COFFEE SPICED RUBBED DUCK <i>braised greens, local grits, over easy egg, duck demi</i>	34
CHESAPEAKE BLUE CRAB CAKES <i>no filler, pan seared, choice of two sides</i>	38

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

SPECIALTY DRINKS

OYSTER HOUSE PUNCH 10
pineapple infused rum, dark rum, splash peach liqueur, fresh oj, strawberry puree, cranberry, house grenadine

DEVIL JUICE 10
red ruby vodka, fresh squeezed grapefruit, cranberry

HOUSE BLOODY MARY 10
fresh homemade tomato mix, served with our own cucumber infused vodka

STONE FRUIT MULE 10
Rocktown vodka, marillen apricot, ginger beer, fresh lime

BARREL AGED BEER JAM MANHATTAN 12
James Pepper Whiskey, house made beer jam, brandied cherry juice, orange bitters, aged in our small oak barrel

WILDFIRE 11
mezcal, tequila, yellow chartreuse, aperol, lime juice

WHITE SANGRIA 10
white wine, cognac, peach schnapps, orange, mango, lemon soda

MAPLE RYE OLD FASHIONED 12
Sagamore rye whiskey, green mountain organic maple, angostura bitters, orange twist, brandy cherry

SPICY TOMARIND 10
Brugal 1888, tamarind syrup, lime, dash of worcestershire, dash of tabasco

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

FEATURED DRINK

ORANGE SAFFRON CRUSH 10
rocktown mandarin, McClintock blood orange saffron, club soda, orange juice

BEER ON THE CASK

DOG FISH HEAD Schwammalamadingdong 5.5% {DE} 8

DRAFT

MOOR *Benny Havens Barlywine 10% {England} 8*

ALLAGASH *River Trip 5.1% {ME} 7*

DE RANKE *Noir De Dottignies 9% {Belgium} 8*

MANOR HILL *Crooked Beak IPA 7.7% {MD} 7*

NEW BELGIUM *Fat Tiree 5.2% {CO} 7*

TALL TALES *Next Week 5.4% {MD} 7*

OLIVER *Forearm Smash IPA 8% {MD} 8*

SUNNER *Kolsch 4.8% {Germany} 7*

FEATURED BOTTLES

STONE

*Virtuale IPA 7.7%
 Escape into another world as you experience the intensity from this unique West-Coast IPA. Big citrus notes of tropical fruit while 1-upping the dank, resin qualities. 18 [750ML]*

COMING SOON

TROEGS *Field Study IPA*
 MISPILLION *Dank Lord IPA*
 MAINE *Another One IPA*
 SPENCER *Trappist IPA*
 UNION *Double Duck pin*
 YARDS *Summer Crush*

WHITE

DOMAINE DES BRETAUDIÈRES
Muscadet {France} 9/34

PETER ZEMMER
Pinot Grigio {Italy} 9/34

DOMAINE DE LA POTINE
Sauvignon Blanc {France} 10/38

DALTON CANAAN
White Blend {Israel} 10/38

MASSERIE BORGO
Vermentino {Italy} 10/38

SCHWARZBOCK
Gruener Veltliner {Austria} 10/38

BILA HAUT
Rose {France} 10/38

MOHUA
Sauvignon Blanc {New Zealand} 10/38

COUSELO
Albarino {Spain} 10/38

CHATEAU DE VILLENEUVE
Chenin Blanc {France} 11/42

DR. BURKLIN-WOLF "Burklin Estate"
Riesling {Germany} 11/42

SANTA BARBARA
Chardonnay {California} 12/46

DOMAINE CHERRIER
Sancerre {France} 12/46

FEATURED WHITE

ROMBAUER 16 gls
 2017 *Sauvignon Blanc*
{Napa Valley, California}
This captivating varietal exhibits fresh, vibrant notes of grapefruit and tropical fruit. Aged in neutral oak barrels to impart weight and texture.

BUBBLY

CANELLA 187ML
Rose Brut {Italy} 10

JEAN-CHARLES BOISSET NO. 21
Brut {France} 10/38

GRUET 375ML
Brut {New Mexico} 20

CHARLES DE CAZANOVE
Brut {France} 1/70

PIERRE GIMONNET & FILS
Rose De Blancs {France} 1/80

BOLLINGER
Special Cuvee {France} 1/95

RED

BRUNO GIACOSA
Barbera d'Alba {France} 9/34

THREE
Old Vines Field Blend {California} 10/38

FABRE MONTMAYOU
Cabernet Franc {Argentina} 10/38

BURGO VIEJO
Rioja {Spain} 10/38

CHARLES SMITH
Cabernet Sauvignon {Washington} 12/46

TRISAETUM
Pinot Noir {Oregon} 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.