



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

12 JUNE 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
- SOFT SHELL CLAMS *steamed and served with butter and clam liquor* 16
- MIDDLE NECK CLAMS *topped w/ spicy garlic butter and grilled toast* 12
- 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
- FIDDLEHEAD *asparagus, peppers, wild lettuce, speck, cured yolk, sherry vin* 12
- ROASTED BEET *sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction* 9
- STRAWBERRY *walnuts, 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

- * PERALZOLA *sheep, semi-firm, tangy, slight pepper, crumbly {Spain}* 17
- * DEER CREEK 7 YEAR RESERVE CHEDDAR *cow, firm, bold, rich {WS}*
- * ROUNDTOP TOMME *sheep, firm, nutty, creamy {PA}*

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 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

RAZOR CLAMS 18
grilled Maine clams topped w/ chimichurri and grilled lime

TUNA TARTARE 21
diced spicy tuna, seaweed salad, quail egg, wonton chips

SIDES 5

- Side Salad
- Cole Slaw
- Fresh-Cut Fries
- Mac & Cheese
- Grilled Asparagus
- Mashed Potatoes
- Baked Beans
- Harissa Carrots

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

BBO 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 crumbs, chives

BOUILLABAISSE 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 CAROLINA SWORDFISH 30
brushed with fresh herbs, and served with a choice of two sides

JERK GRILLED CAROLINA WAHOO 30
brushed with seasonings, topped with mango/serrano coulis, choice of two sides

PAN SEARED PACIFIC HALIBUT 36
roasted baby turnips w/ snow peas, sundried tomatoes, & farro, lobster butter

MISO SEARED ALASKAN SILVERBRITE SALMON 32
ginger/cilantro rice, roasted bok choy, greenbean salad w/ peanuts

SOFT SHELL CRABS 34
local, twin soft shells, flash fried, served with a choice of two sides

PAN SEARED DAY BOAT SCALLOPS 34
goat butter, truffle parsley root mousse, pickled rhubarb, pea shoots, radish, almonds, chive oil

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

COFFEE SPICED DUCK BREAST 34
beirloom red corn grits, bacon braised turnip greens, duck demi

DRY AGED NY STRIP 42
fava bean pesto, wilted spinach, portabella, marble potatoes, steak sauce vin, leek frizzles

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>	
STRAWBERRY DAIQUIRI	10
<i>rum, fresh strawberries, simple syrup, fresh lime</i>	
ROSE SPRITZ	10
<i>blood orange rose, St. Germaine, bitters, fresh lime, soda</i>	
MR BILLYS GINGER RICKEY	10
<i>gin, fresh lime, ginger syrup, club soda</i>	
HOUSE MOJITO	10
<i>Flor de Cana silver rum, fresh lime, mint, mint syrup, club soda</i>	

FEATURED DRINK

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

BEER ON THE CASK

FLYING DOG
Raging Bitch Belgian IPA
 8.3% {MD} 8

DRAFT

SAM SMITH <i>Nut Brown Ale</i> 5% {England}	8
EVOLUTION <i>Bourbon Rise Up Stout</i> 10% {MD}	8
SOUTHERN TIER <i>Unearthly IPA</i> 9.5% {NY}	8
SCHLAFLY <i>Kolsch</i> 4.8% {MO}	7
CHIMAY <i>Cinq Cents</i> 8% {Belgium}	8
BURLEY OAK <i>Gosteau</i> 5% {MD}	8
PERENNIAL <i>Prism Saison</i> 6.2% {MO}	7
2ND SHIFT <i>Art of Neurosis IPA</i> 7.7% {MO}	7

FEATURED BIG BOTTLE

PERENNIAL
Saison de Lis {750ml} \$14
 Missouri
A straw colored Belgian-style Saison brewed with chamomile flowers. Fruity and spicy notes dovetail perfectly with the tea-like quality of the chamomile. Finishes dry, tart, and refreshing.
 ABV 5%

COMING SOON

FULL PINT *T-Funk*
 NESHAMINY CREEK *County Line IPA*
 DEWEY BEER *Secret Machine*
 VICTORY *Dirt Wolf DIPA*
 CALDERA *Coco-Nutty Blonde*

WHITE

BROADBENT <i>Vinho Verde</i> {Portugal}	9/34
CAVE DE POMEROLS <i>Picpoul de Pinet</i> {France}	9/34
LIVON <i>Pinot Grigio</i> {Italy}	10/38
DE LA POTINE <i>Sauvignon Blanc</i> {France}	10/38
DOMAINE LAFAGE <i>Cotes Est Grenach/Chardonnay/Rouseanne</i> {France}	10/38
LAVENDETTE <i>Rose</i> {Oregon}	10/38
TERRE BRULEE <i>Cbenin Blanc</i> {South Africa}	10/38
MOHUA <i>Sauvignon Blanc</i> {New Zealand}	10/38
NOVELLUM <i>Chardonnay</i> {France}	10/38
BROOKS <i>Riesling</i> {Oregon}	10/38
EMMOLO <i>Sauvignon Blanc</i> {California}	11/42
DOMAINE BARMES-BUECHER <i>White Blend</i> {France}	11/42
BUEHLER <i>Chardonnay</i> {California}	11/42
CHATEAU LES FROMENTEAUX <i>Muscadet</i> {France}	12/46

FEATURED WHITE

DOMAINE CHAVY-CHOUET 15 gls
 2015 *Bourgogne Blanc*
 {Cotes d'or, France}
A charming, rich, focused and delightful white. Medium-bodied with a smooth texture, a fresh backbone of acidity, clean apple and citrus flavors. A mini Puligny Montrachet without the price tag!

BUBBLY

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

RED

CANNONBALL <i>Merlot</i> {CA}	9/34
DECERO <i>Malbec</i> {Argentina}	9/34
DOMAINE PETRONI <i>Red blend</i> {France}	10/38
DOMAINE DU MUS <i>Pinot Noir</i> {Corsica}	10/38
TRUE MYTH <i>Cabernet Sauvignon</i> {CA}	10/38
SOLANERA <i>Vinas Viejas Monastrell blend</i> {Spain}	11/42
IRIS <i>Pinot Noir</i> {OR}	12/46

FEATURED RED

TRISAETUM 15 gls
 2015 *Estate Pinot Noir*
 {Yambill-Carlton, Oregon}
Sleek and expressive, with cherry and rose petal aromas and delicately complex raspberry, loam and mint flavors that linger.