



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

18 JUNE 2017
Menu Changes Daily

Bar opens everyday at 3:00pm

Dinner nightly at 5:00pm

UPCOMING NEWS

**THE BLUE HEN
IS 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 Old Bay, pickle spice, onions	{Half} 12	{LB} 24
OYSTERS natural liquor, lemon, drawn butter	20	
MIDDLE NECK CLAMS topped with spicy garlic butter, and grilled toast	12	
MUSSELS steamed in Belgian beer and butter, with aromatics & orange	16	
GOOSENECK BARNACLES served with lemon and herb burre blanc	26	
POT LUCK oysters, mussels, shrimp, clams steamed with fresh veg, sausage, potatoes	26	

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	6
GRILLED APRICOT spring mix, quinoa, speck, sorghum pecans, lavender vin	10
* CAESAR chopped romaine, sourdough croutons, white anchovy	6
ROASTED BEET sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction	8
STRAWBERRY arugula, hazelnuts, ricotta salata, truffle honey, hazelnut vin	9
FRUIT & NUT dried cherries, sliced apple, candied nuts, spiced pumpkin seeds, blue cheese, young lettuce, white balsamic	9

CHEESE BOARD

* GOAT LADY SNOW CAMP goat & cow, soft and creamy, mellow {North Carolina}	17
* POINT REYES TOMA cow, semi-hard, grassy, tang, creamy {California}	
* SEQUATCHIE COVE cow, fruity, earthy, slightly tangy {Tennessee}	

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	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	12
Pink peppercorn ricotta, mint smashed peas, lamb bacon, saba	
CLAM STRIPS	11
fresh sliced clams, lightly breaded & flash fried served w/ house remoulade	
TUNA TARTARE	20
diced spicy tuna, salmon roe, quail egg, seaweed, wontons, eel sauce	
RAZOR CLAMS	20
grilled with chimichurri, and grilled lime	
SIDES	5
Side Salad	
Cole Slaw	
Fresh-Cut Fries	
Mac & Cheese	
Mashed Potatoes	
Harissa Roasted Baby Carrots	
Buffalo Romanesco	
Baked Beans	
Grilled Asparagus	
Spicy Almond Greenbeans	

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 strips or [scallops add \$2] 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	28
BOUILLABIASSE clams, scallops, fish, mussels & shrimp in a saffron tomato & vegetable broth	25
FRIED OYSTER DINNER lightly breaded, served with a choice of two sides	26
HERB GRILLED PANAMA TRIPLE TAIL brushed with fresh herbs, and served with a choice of two sides	32
BBQ GRILLED VIRGINIA MAHI Asian bbq sauce, topped w/ peach salsa, served with a choice of two sides	28
PAN SEARED PACIFIC HALIBUT roasted cherry tomatoes, fiddleheads, sea beans, fregula, red pepper burre blanc	34
SESAME ENCRUSTED GULF YELLOWFIN TUNA black rice with radishes & snow peas, grilled bok choy, pea shoots, coconut vinaigrette	34
SOFT SHELL CRABS flash fried, over a salad of greens, roasted red peppers, pickled ramps & green tomatoes	34
PAN SEARED SCALLOPS fava bean & mint puree, chayote relish, red corn grits, habanero rhubarb syrup, bacon	32
COLOSSAL ALASKAN RED KING CRAB LEGS 2 lbs of steamed legs, served with drawn butter and a choice of two sides	99
HARISSA LAMB RIB CHOPS freekeh with pine nuts, chopped figs, herbs, and fetta cheese	32
DRY AGED NY STRIP fingerling potatoes, arugula & fennel salad, crumbled blue, green peppercorn demi	36

WE STRIVE TO SOURCE ALL OF OUR SEAFOOD FROM SUSTAINABLE METHODS

SPECIALTY DRINKS

- OYSTER HOUSE PUNCH 9
pineapple infused rum, dark rum, splash peach liqueur, fresh oj, strawberry puree, cranberry, house grenadine
- DEVIL JUICE 9
red ruby vodka, fresh squeezed grapefruit, cranberry
- HOUSE BLOODY MARY 9
fresh homemade tomato mix, served with our own cucumber infused vodka
- HONEY THE MULE 9
Barr Holl vodka, Fever Tree ginger beer, fresh lime
- BARREL AGED BEER JAM MANHATTAN 11
Rough Rider Whiskey, house made beer jam, brandied cherry juice, orange bitters, aged in our small oak barrel at the bar
- WHITE SANGRIA 10
Lillet, lemon juice, ginger syrup, fresh fruit, vinbo verde
- STRAWBERRY DAIQUIRI 10
rum, fresh strawberry, simple syrup, fresh lime
- ONE TIME LOVER 10
tequila, campari, elderflower liqueur, fresh lemon, bitters
- MR BILLYS GIN-GER RICKEY 9
Gin lane, ginger syrup, muddled cukes, fresh lime, soda
- CUCUMBER PEAR GIMLET 9
Cucumber vodka, Pear Vodka, sugar, lime

FEATURED DRINK

TEQUILA HONEY BEE 11
Slight rinse of Mezcal, Sauza tequila, cardamom honey syrup, fresh lemon juice, dash bitters

BEER

ON THE CASK

STONE

Ripper w/06297 Hops 5.7% {CA} 8

DRAFT

- TROEGS Sunshine Pils 4.5% {PA} 7
- FOUNDERS G'Knight 8.7% {NC} 8
- DEWEY BEER Imperial Blonde 6.9% {DE} 7
- WEYERBACHER Mother Pucker 7.5% {PA} 7
- UNIBROUE La Fin Du Monde 9% {Canada} 8
- CISCO Whales Tale Pale 5.6% {MA} 7
- NEW BELGIUM Saison 6.8% {CO} 7
- FOUNDERS Pale {Nitro} 5.4% {MI} 7

FEATURED BIG BOTTLE

STONE

Enjoy By 7/4/17 {12oz} \$8
Made to be consumed within by the above date. Doesn't get much fresher! Hoppy, lots of stone fruit flavors and yeast-derived fruity esters, dissipating quickly into a finish loaded with hop flavors and bitterness. One of Joe's favorites!

COMING SOON

- NESHAMINY CREEK *Shape of Haze to Come*
- TROEGS Sunshine Pils
- RODENBACH *Fruitage*
- ALLAGASH *James Bean*
- FOUNDERS *Rubaeus {Nitro}*
- BALLAST POINT *Grapefruit Sculpin IPA*

WHITE

- TINTERO 9/34
Moscato {Italy}
- BLANC PESCADOR 9/34
Macabeo Blend {Spain}
- SUAVIA Soave 9/34
Gargenega {Italy}
- BROADBENT 9/34
Vinbo Verde {Portugal}
- OCTERRA 9/34
Pinot Gris {France}
- MICHAEL QUENARD 9/34
Roussanne {France}
- GUILLAUME CHARPENTIER 9/34
Chardonnay {France}
- SILENI 9/34
Sauvignon Blanc {New Zealand}
- DOMAINE DE LA POTINE 9/34
Sauvignon Blanc {France}
- DOMAINE DU COLIBRI 10/38
Rose {France}
- BARBOURSVILLE 10/38
Reisling {Virginia}
- SOLID 10/38
Chardonnay {California}
- WIMMER 10/38
Gruener Veltliner 1 Litre {Austria}
- JEAN-MARC & MATHIEU CROCHET 12/46
Sancerre {France}

FEATURED WHITE

FROGS LEAP 16 gls
 2015 Sauvignon Blanc
{Napa Valley, California}
This wine is made entirely from dry farmed, organically grown grapes. Lean and lively, crisp bright and refreshing!

BUBBLY

- CANELLA 10
Sparkling Rose {Italy}
- GRUET 375ML 18
Brut {New Mexico}
- BELE CASEL 11/42
Proseco {Italy}
- CHARLES DE CAZANOVE Stradivarius 1/70
Champagne {France}
- J. LASSALLE 1/60
Brut Champagne {France}
- LOUDINOT 1/60
Brut Rose Champagne {France}

RED

- KERMIT LYNCH 9/34
Languedoc Red Blend {France}
- EL GANADOR 10/38
Malbec {Argentina}
- MITOLO Jester 11/42
Shiraz {Australia}
- PIERRE QUE ROULE 10/38
Pinot Noir {France}
- MAHLER-BESSE Cheval Noir 12/46
Merlot Blend {France}
- BROWN Heritage 12/46
Cabernet Sauvignon {CA}
- PLANET OREGON 12/46
Pinot Noir {OR}

FEATURED RED

BANSHEE 16 gls
 Mordecai 2014
{California}
Scents of dry herbs and blackberry liqueur with a summer berry plushness. This wine is reminiscent of Cotes du Rhone reds but remains distinctly Californian. GO MORDECAI!