



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

11 JULY 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	
POT LUCK shrimp, oysters, clams, mussels, sausage, & corn, 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
ROASTED BEET sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction	9
CRISPY CHICK PEA peppers, cucumbers, olives, pine nuts, whipped chevre, tabini	9
BLUEBERRY 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 BLUE sheep, semi-firm, tangy, slight pepper, crumbly {Spain}	17
* THE CELLARS cow, creamy, toasted nuts, cauliflower, white mushroom {VT}	
* LAMB CHOPPER sheep, smooth, semi-firm, nutty, caramel {Netherlands}	

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 spinach, parmesan, buttered bread crumbs, bacon hash	11
CLAMS CASINO peppers, shallot, garlic, parmesan bread crumbs, smoked bacon	9
FRIED OYSTERS plump oysters, lightly fried, served with house chicken salad	9
CALAMARI fresh rings, tentacles and pickles, lightly breaded, flash-fried, served with beer mustard sauce	11
BRUSCHETTA roasted green tomatoes & garlic, with herbs, burrata, saba, & grilled bread	14
FRIED CLAM STRIPS lightly battered flash fried clams, remoulade sauce	13
TUNA POKE diced tuna, spicy seaweed, tobiko, scallions, onions, avocado, black garlic soy, wonton chips	21
CEVICHE shrimp, onion, radish, tomato, cucamelon, avocado, tortilla chips	18

SIDES

Side Salad	5
Creamed Corn	
Cole Slaw	
Fresh-Cut Fries	
Mac & Cheese	
Baked Beans	
Mashed Potatoes	
Miso Buttered Green Beans	
Spicy Harris Carrots	

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, 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 crumbs, chives	30
BOUILLABAISSE 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 ATLANTIC SWORDFISH brushed with fresh herbs, and served with a choice of two sides	30
JERK GRILLED FLORIDA LANE SNAPPER brushed with seasonings, topped with peach salsa, choice of two sides	32
ZATAR SPICED PACIFIC HALIBUT roasted eggplant puree, tabouleh w/ preserved lemon & radish, labneh	34
SOFT SHELL CRABS two whole crabs, lightly fried and served with choice of two sides	34
PAN SEARED DAY BOAT SCALLOPS seared w/ rosemary, pistachio puree, grilled peaches, fennel, popcorn, micro salad	34
KING CRAB LEGS 2lb colossal legs, served with drawn butter and choice of two sides	99
WAYGU SKIRT STEAK salad w/ hard boiled quail egg, marinated mushrooms, horseradish chips, blue cheese	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>	
ANALOG MULE	9
<i>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, 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, muddled cuc, club soda</i>	
SLOE AND UNSTEADY	10
<i>Fernet Branca, Haymans Sloe gin, fresh lime, honey syrup</i>	
CHERRY GIN SMASH	11
<i>gin, fresh cherries, fresh lime, simple syrup, ginger ale</i>	

FEATURED DRINK

BLUEBERRY DAIQUIRI 11
muddled blueberry, white rum, fresh lime, simple syrup

BEER ON THE CASK

FYNE ALES

No Shortcuts Amber Ale
 4.4% {Scotland} 8

DRAFT

BELLS <i>Two Hearted IPA</i>	7% {MI}	7
NORTH COAST <i>Scrimshaw Pils</i>	4.4% {CA}	7
ALLAGASH <i>White</i>	5.2% {ME}	7
TROIS DAMES <i>Grande Dame</i>	7% {Belgium}	8
PERENNIAL <i>Distant Lands</i>	6.2% {MO}	8
NESHAMINY CREEK <i>S.O.H.T.C.</i>	8.5% {PA}	8
MORELAND <i>Old Speckled Hen</i>	5% {England}	7
BELLS <i>Doppelbock</i>	8% {MI}	8

FEATURED BIG BOTTLE

OMMEGANG

Winter is here Double White {750ml} \$18
 Cooperstown, New York
A straw colored Belgian-style "white walker" ale. Full mouthfeel and a peppery spice make this an ale fit for the Night King. Get your fill of GOT this summer by drinking this beer.
 ABV 8.3%

COMING SOON

SIXPOINT *Puff IPA*
 REVELATION *Ekuanot IPA*
 CIGAR CITY *Guayabera*
 RAR *Groove city*
 UNIBROUE *La fin du Monde*

WHITE

BROADBENT <i>Vinho Verde</i> {Portugal}	9/34
CAVE DE POMEROLS <i>Picpoul de Pinet</i> {France}	9/34
LA SALETTE <i>Colombard/ Ugni Blanc</i> {France}	9/34
ANDRE & MICHEL QUENARD <i>Jacquere</i> {France}	9/34
LAURENT FAMILY <i>Sauvignon Blanc</i> {Chile}	10/38
BORGO <i>Pinot Grigio</i> {Italy}	10/38
HUGL <i>Gruner Veltliner</i> {Austria}	10/38 L
SOLMS DELTA <i>Rose</i> {South Africa}	10/38
TERRE BRULEE <i>Chevin Blanc</i> {South Africa}	10/38
MANU <i>Sauvignon Blanc</i> {New Zealand}	10/38
BROOKS <i>Riesling</i> {Oregon}	10/38
LOUIS LATOUR <i>Grand Ardeche</i> <i>Chardonnay</i> {France}	11/42
GOLDSCHMIDT <i>Singing tree</i> <i>Chardonnay</i> {California}	12/46
CHATEAU LES FROMENTEAUX <i>Muscadet</i> {France}	12/46

FEATURED WHITE

MORGAN 16 gls
 2016 Chardonnay
 {Santa Lucia Highlands, California}
This focused, elegant Chardonnay's aromas feature Meyer lemon, honeysuckle, and apricot. On the palate, the rich fruit flavors are complemented by a light touch of pineapple and nilla wafer. Incredibly food-friendly, and did we say delicious.

BUBBLY

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

RED

DECERO <i>Malbec</i> {Argentina}	9/34
DOMAINE ANDRE COLOGNE ET FILS <i>Beaujolais</i> {France}	10/38
CARDEDU <i>Monica</i> {Italy}	10/38
SOLANERA <i>Vinas Viejas</i> <i>Monastrell blend</i> {Spain}	11/42
RESOLUTE <i>Cabernet Sauvignon</i> {CA}	12/46
IRIS <i>Pinot Noir</i> {OR}	12/46
IULI <i>Barbera</i> {Italy}	13/50

FEATURED RED

SILVIO GIAMELLO 15 gls
 2016 Nebbiolo
 {Piedmont, Italy}
You may not find many Nebbiolos as unpretentious as this one. Brickish in color, Silvio's lovely version emphasizes the floral components of the grape, with tar, smoke and earth.