



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

16 JULY 2017

Menu Changes Daily

Bar opens everyday at 3:00pm

Dinner nightly at 5:00pm

UPCOMING NEWS

**THE BLUE HEN
IS NOW OPEN!**

follow us on instagram @
henlopecityoysterhouse
thebluchenrestaurant

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 <i>Old Bay, pickle spice, onions</i>	{Half} 12	{LB} 24
OYSTERS <i>natural liquor, lemon, drawn butter</i>	20	
MIDDLE NECK CLAMS <i>topped with spicy garlic butter, and grilled toast</i>	12	
MUSSELS <i>steamed in Belgian beer and butter, with aromatics & orange</i>	16	
POT LUCK <i>oysters, mussels, shrimp, clams steamed with fresh veg, sausage, potatoes</i>	26	
SOFT SHELL CLAMS <i>natural jus, drawn butter, lemon</i>	18	

SOUPS

CLASSIC OYSTER STEW <i>Eastern Shore tradition</i>	7
NEW ENGLAND CLAM CHOWDER <i>smoked bacon, potatoes & vegetables</i>	7
SEAFOOD CHOWDER <i>tomato base, vegetables, fresh fish, shrimp, scallops</i>	8

SALADS

HOUSE SALAD <i>fresh lettuce, tomato, cucumber, pickled red onion, house dressing</i>	7
WATERMELON <i>spring mix, quinoa, speck, sorghum pecans, lavender vin</i>	9
* CAESAR <i>chopped romaine, sourdough croutons, white anchovy</i>	7
BLUEBERRY <i>arugula, hazelnuts, ricotta salata, truffle honey</i>	9
ROASTED BEET <i>sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction</i>	8
FRUIT & NUT <i>dried cherries, sliced apple, candied nuts, spiced pumpkin seeds, blue cheese, young lettuce, white balsamic</i>	9

CHEESE BOARD

* FOUR FAT FOWL <i>cow, soft and creamy, mellow, buttery, triple cream {New York}</i>	17
* BLEATING HEART FAT BOTTOM GIRL <i>sheep, subtle, salt, straw {California}</i>	
* GOAT LADY PROVIDENCE <i>aged goat, sweet cream, grassy {North Carolina}</i>	

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
<i>spinach, parmesan, buttered bread crumbs, bacon hash</i>	
CLAMS CASINO	9
<i>peppers, shallot, garlic, parmesan bread crumbs, smoked bacon</i>	
FRIED OYSTERS	9
<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>	
CLAM STRIPS	11
<i>fresh sliced clams, lightly breaded & flash fried served w/ house remoulade</i>	
TUNA POKE	20
<i>diced tuna, seaweed, edamame, scallions, ginger, avocado, macadamia nuts, wonton chips</i>	
BRUSCHETTA	11
<i>roasted tomatoes & garlic, basil, burrata, grilled bread</i>	
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SIDES	5
Side Salad	
Cole Slaw	
Fresh-Cut Fries	
Mac & Cheese	
Mashed Potatoes	
Harissa Roasted Baby Carrots	
Creamed Corn	
Cucumber Salad	
Baked Beans	
Spicy Almond Greenbeans	

SANDWICHES

HENLOPEN CITY BURGER <i>mushroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side</i>	13
<i>OR lettuce & tomato on toasted kaiser roll</i>	11
HENLOPEN CITY PO'BOY SANDWICH <i>choice of shrimp, oyster, clam strips or [scallops add \$2]</i>	14
<i>Creole mustard marinated cabbage, pickled red onions, choice of one side</i>	
NEW ENGLAND LOBSTER ROLL	24
<i>chunks of lobster, mayo, scallions, toasted roll, with one side</i>	
BBQ PULLED PORK	10
<i>slow cooked and topped with coleslaw on a toasted kaiser roll, with one side</i>	

ENTREES

LOBSTER MAC & CHEESE <i>shell pasta, gouda, white cheddar, cognac, brown butter bread crumb, chives</i>	28
BOUILLABAISSE <i>clams, scallops, fish, mussels & shrimp in a saffron tomato & vegetable broth</i>	25
FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	26
HERB GRILLED CAROLINA REDFISH <i>brushed with fresh herbs, and served with a choice of two sides</i>	30
JAMAICAN JERK GRILLED PANAMA TRIPLE TAIL <i>topped w/ local peach salsa, and served with a choice of two sides</i>	32
PAN SEARED PACIFIC HALIBUT <i>roasted cherry tomatoes, rainbow chard, sea beans, fregula, red pepper beurre blanc</i>	34
ZAATAR ENCRUSTED ALASKAN SOCKEYE SALMON <i>freekeh salad w/ pine nuts, raisens, fennel, olives, & herbs, dill labneh</i>	32
PAN SEARED SCALLOPS <i>sweet corn veloute, summer squash, ground chorizo, cantalope syrup, pea shoots</i>	32
SOFT SHELL CRABS <i>flash fried, over a salad of pickled ramps & green tomato, roasted corn & peppers</i>	34
SMITH ISLAND CRAB CAKES <i>no filler, pan seared, twin cakes, served with a choice of two sides</i>	34
RED CURRY DUCK BREAST <i>curry w/ spinach, eggplant, & okra, black rice, topped w/ apricot chutney</i>	36
GRILLED SKIRT STEAK <i>button mushroom salad w/ baby kale, rogue smoky blue, caper chimichurri, onion rings</i>	34

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 Hill honey vodka, 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
- CHERRY DAIQUIRI 10
rum, fresh muddled cherry, simple syrup, fresh lime
- WATERMELON MARGARITA 10
tequila, fresh watermelon juice, lime, simple syrup, salt
- MR BILLYS GIN-GER RICKEY 9
Gin lane, ginger syrup, muddled cukes, fresh lime, soda
- CANTALOUPE TINI 10
Absolut Citron, fresh cantaloupe, 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 DEWEY BEER

Imperial Blonde 7.2% {DE} 8

DRAFT

- DEWEY BEER *Kolsch 4.8% {DE}* 7
- FOUNDERS *Redankulous 9.5% {MI}* 8
- ALPINE *Duet IPA 7% {CA}* 7
- OMMEGANG *Bend the Knee 9% {NT}* 8
- SIERRA *Beer Camp Campout 7.7% {CA}* 8
- OSKAR BLUES *Dales Pale 6.5% {NC}* 7
- DE PROEF *Primitive Wild Ale 9% {Belgium}* 9
- VICTORY *Blackboard #5 Ale {Nitro} 6.5% {PA}* 7

FEATURED BIG BOTTLE

OSKAR BLUES
Hotbox Coffee IPA {12oz} \$6

*An odd couple can make for a unique brew....
Simcoe hopped IPA with an infusion of
Ethiopian cold brew!
ABV 7.2%*

COMING SOON

- BALLAST POINT *Pescadero Pils*
- SIXPOINT *Bengali IPA*
- LIEFMANS *Goudenband*
- TROEGS *Nimble Giant*
- MIKKELLER *Green Gold IPA*

WHITE

- EVOLUCIO
Furmint {Hungary} 9/34
- GABA DO XIL
Godello {Spain} 9/34
- KRIS
Pinot Grigio {Italy} 9/34
- BROADBENT
Vinbo Verde {Portugal} 9/34
- NAMORIO
Albarino {Spain} 9/34
- BILA HAUT
Cote du Roussillon {France} 9/34
- GUILLAUME CHARPENTIER
Chardonnay {France} 9/34
- HERMANN MOSER
Gruner Veltliner {Austria} 9/34
- SILENI
Sauvignon Blanc {New Zealand} 9/34
- TINTERO
Moscato d' Asti {Italy} 9/34
- BONNY DOON
Sauvignon Blanc/Semillon {California} 10/38
- DOMAINE DU COLIBRI
Rose {France} 10/38
- RATZENBERGER
Riesling {Germany} 11/42
- HAHN
Chardonnay {California} 12/46

FEATURED WHITE

A&P VILLAIN 16 gls
*2013 Bouzeron
{Burgundy, France}*
This wine made from Aligote, has an expressive bouquet, texture is light, fresh and lively with just enough flesh!

BUBBLY

- CANELLA
Sparkling Rose {Italy} 10
- GRUET 375ML
Brut {New Mexico} 18
- BELE CASEL
Proseco {Italy} 11/42
- CHARLES DE CAZANOVE *Stradivarius
Champagne {France}* 170
- GASTON CHIQUET
Brut Champagne {France} 160
- LOUDINOT
Brut Rose {France} 170

RED

- KERMIT LYNCH
Languedoc Red Blend {France} 9/34
- EL GANADOR
Malbec {Argentina} 10/38
- BURIED CANE
Cabernet Sauvignon {CA} 10/38
- CROIX D'OR
Pinot Noir {France} 10/38
- ALBADA
Garnacha {Spain} 10/38
- MAHLER-BESSE *Cheval Noir
Merlot Blend {France}* 12/46
- CHAMISAL
Pinot Noir {CA} 12/46

FEATURED RED

OWEN ROE 16 gls
*Abbot's Table 2015
{California}*
Complex black fruits and spice on the palate with hints of rich vanilla essence, tobacco, toasted nuts and pepper. Tannins, robust mouthfeel are nicely balanced with lingering acidity!