



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.hcoysterhouse.com

302-260-9193

9 AUGUST 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
3/15/30

OYSTER SAMPLER
of all 8 Varieties
19

TWO OF EACH
38

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	
MUSSELS <i>steamed in Belgian beer & butter with aromatics & orange</i>	16	
SOFT SHELL CLAMS <i>steamed, served with drawn butter and jus</i>	16	
MIDDLE NECK CLAMS <i>topped w/ spicy garlic butter and grilled toast</i>	12	
POT LUCK <i>shrimp, oysters, clams, mussels, sausage, & corn, drawn butter</i>	28	

SOUPS

CLASSIC OYSTER STEW <i>Eastern Shore tradition</i>	8
NEW ENGLAND CLAM CHOWDER <i>smoked bacon, potatoes & vegetables</i>	8
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>	7
ROASTED BEET <i>sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction</i>	9
CAPRESE SALAD <i>heirloom tomato, grilled halloumi, evoo, basil, black sea salt</i>	12
BLUEBERRY <i>walnuts, shortbread, ricotta salata, hazelnut vinaigrette, truffle honey</i>	9
FRUIT & NUT <i>dried cherries, sliced apple, candied nuts, spiced pumpkin seeds, blue cheese, young lettuce, white balsamic</i>	9

CHEESE BOARD

* CABOT CLOTHBOUND CHEDDAR <i>crumbly, nutty, savory and sweet {VT}</i>	17
* FOUR FAT FOUL <i>St Stephen, cow, triple cream, nutty, earthy {NY}</i>	
* LAMB CHOPPER <i>sheep, smooth, semi-firm, nutty, caramel {Netherlands}</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	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	10
<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>roasted tomato & garlic, with herbs, burrata, saba, & grilled bread</i>	

FRIED CLAM STRIPS	13
<i>lightly battered flash fried clams, remoulade sauce</i>	

RAZOR CLAMS	16
<i>grilled with chimichirri and lime</i>	

KAUAI SWEET PRAWNS	18
<i>lime, sweet chili sauce, garlic, cilantro</i>	

TUNA POKE	21
<i>diced tuna, spicy seaweed, scallions, onions, avocado, black garlic soy, crushed macadamia, wonton chips</i>	

SIDES

Side Salad	5
Cole Slaw	
Fresh-Cut Fries	
Creamed Corn	
Cucumber salad	
Mac & Cheese	
Baked Beans	
Mashed Potatoes	
Green Beans	
Ratatouille	

SANDWICHES

HENLOPEN CITY BURGER <i>musbroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side</i>	14
OR <i>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
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NEW ENGLAND LOBSTER ROLL <i>chunks of lobster, mayo, scallions, toasted roll, with one side</i>	24
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BBQ PULLED PORK <i>slow cooked and topped with coleslaw on a toasted kaiser roll, with one side</i>	11
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ENTREES

LOBSTER MAC & CHEESE <i>shell pasta, gouda, white cheddar, cognac, brown butter bread crumbs, chives</i>	30
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BOUILLABAISSE <i>clams, scallops, fish, mussels & shrimp in a saffron tomato & vegetable broth</i>	27
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FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	26
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HERB GRILLED GULF GROUPER <i>brushed with fresh herbs, and served with a choice of two sides</i>	32
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JERK GRILLED HAWAIIAN OPAH <i>brushed with seasonings, topped with peach salsa, choice of two sides</i>	34
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ZATAR SPICED ALASKAN HALIBUT <i>roasted eggplant puree, tabouleh w/ preserved lemon & radish, labneh</i>	34
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SMITH ISLAND CRAB CAKES <i>two no filler cakes with a choice of two sides</i>	38
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SOFT SHELL CRABS <i>two whole crabs, lightly fried and served with choice of two sides</i>	34
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PAN SEARED DAY BOAT SCALLOPS <i>seared w/ rosemary, pistachio puree, grilled nectarines, fennel, popcorn, green salad</i>	34
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KING CRAB LEGS <i>2lb colossal legs, served with drawn butter and choice of two sides</i>	99
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COFFEE RUBBED DUCK BREAST <i>braised greens, grits, fried egg, duck demi</i>	34
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WAYGU SKIRT STEAK <i>salad w/ hard boiled quail egg, marinated mushrooms, blue cheese</i>	36
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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>	
WATERMELON MARGARITA	11
<i>tequila, fresh watermelon juice, lime, cointreau</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>	

FEATURED DRINK

PEACH DAIQUIRI 11
muddled Fifer's Peaches, white rum, fresh lime, simple syrup

BEER ON THE CASK

NESHAMINY CREEK

County Line IPA

6.6% {PA} 8

DRAFT

CALDERA IPA	6.1% {CO}	8
BROOKLYN Lager	5.2% {NT}	7
BOULEVARD Tank	7 8.5% {MO}	7
RODENBACH Grand Cru	6% {Belgium}	8
EVOLUTION Day Crush	4.7% {MD}	7
RAR Richard pictures	8.1% {MD}	8
SIX POINT Righteous barrel Ale	10.5% {NT}	7
LEFT HAND Milk stout	6% {CO}	7

FEATURED BIG BOTTLE

OYSTER RIVER WINEGROWERS
 Dry cider {750ml} \$18
 Warren, Maine
Cloudy, tart, fresh apple and herb flavors, stony and complex. Low tech winery, meaning nothing added except the occasional yeast. Apples grown at Willow Pond farm, an organic certified apple farm planted in the 1940s ABV 7.2%

COMING SOON

CIGAR CITY White oak Jai Lai
 STONE Woot stout
 FIRESTONE Under Currants
 BROOKLYN Summer Ale
 SCALDIS Amber

WHITE

BROADBENT		
<i>Vinho Verde {Portugal}</i>	9/34	
CAVE DE POMEROLS		
<i>Picpoul de Pinet {France}</i>	9/34	
LAURENT		
<i>Sauvignon Blanc {Chile}</i>	10/38	
AIA VECCHIA		
<i>Vermentino {Italy}</i>	10/38	
DOMAINES MINCHIN Menetou-Salon		
<i>Sauvignon Blanc {France}</i>	10/38	
BORGO		
<i>Pinot Grigio {Italy}</i>	10/38	
HUGL		
<i>Gruener Veltliner {Austria}</i>	10/38 L	
DOMAINE DU COLIBRI		
<i>Rose {France}</i>	10/38	
MANU		
<i>Sauvignon Blanc {New Zealand}</i>	10/38	
BROOKS		
<i>Riesling {Oregon}</i>	10/38	
LOUIS LATOUR Grand Ardeche		
<i>Chardonnay {France}</i>	11/42	
THE ODDITY		
<i>Furmint {Hungary}</i>	11/42	
BANSHEE		
<i>Chardonnay {California}</i>	12/46	
CHATEAU LES FROMENTEAUX		
<i>Muscadet {France}</i>	12/46	

FEATURED WHITE

STOLPMAN 16 gls
 2017 Sauvignon blanc
 {Ballard Canyon, California}
A quintessential Stolpman sauvignon blanc with a fresh blast of limestone driven energy. The crisp, bright profile binds with the substantive weight and texture of the mid palate. Hints of tropical fruit, golden brush, and ripe pear elements abound.

BUBBLY

CANELLA		
<i>Sparkling Rose {Italy}</i>	10	
PARISOT		
<i>Champagne {France}</i>	10/38	
GRUET 375 ML		
<i>Brut {New Mexico}</i>	18	
PIERRE GIMONNET		
<i>Blanc de blancs {France}</i>	/70	
LOUIS DE SACY		
<i>Grand Cru Brut Rose {France}</i>	/70	
BOLLINGER Special Cuvee		
<i>Champagne {France}</i>	/110	

RED

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

FEATURED RED

DOMAINE DES SABLONNETTES 16 gls
 Le Bon P'tit Diable 100% Cab Franc
 {Central Loire, France}
Funky, fresh, cranberry, herbs, and rootbeer. recommended with a chill. NO added yeasts or sugars and minimal sulphur lend to what the French say, "Glou glou," a highly gulpable wine!