



50 Wilmington Ave  
Rehoboth Beach,  
Delaware 19971

[www.hcoysterhouse.com](http://www.hcoysterhouse.com)

302-260-9193

12 AUGUST 2017

Menu Changes Daily

Bar opens everyday at 3:00pm

Dinner nightly at 5:00pm

UPCOMING NEWS  
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## 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 &amp; orange</i>	16	
SOFT SHELL CLAMS <i>served w/ drawn butter and natural jus</i>	16	
POT LUCK <i>shrimp, oysters, clams, mussels, sausage, &amp; corn, drawn butter</i>	26	

## SOUPS

CLASSIC OYSTER STEW <i>Eastern Shore tradition</i>	7
NEW ENGLAND CLAM CHOWDER <i>smoked bacon, potatoes &amp; 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
CAPRESE <i>beirloom tomatoes, basil, grilled halloumi, aged balsamic, e.v.o.o.</i>	9
*CAESAR <i>chopped romaine, sourdough croutons, white anchovy</i>	7
WATERMELON <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

* GOAT LADY PROVIDENCE <i>goat, aged, hard, sharp {North Carolina}</i>	17
* SERRA DEL TORMO MADURAT <i>sheep, semi-soft, grassy, smooth {Spain}</i>	
* CABOT CLOTHBOUND <i>cow, crumbly, nutty, caramel, savory tang {Vermont}</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, sballot, 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	12
<i>lightly breaded, flash fried, served with house remoulade</i>	
TUNA POKE	20
<i>diced tuna, seaweed, ginger, sallions, edamame, macadamia, wonton chips</i>	
BRUSCHETTA	13
<i>roasted tomatoes &amp; garlic, basil, burrata, grilled bread</i>	
RAZOR CLAMS	18
<i>grilled with black garlic butter, pickled pinneapple &amp; chilies</i>	

## SIDES 5

Side Salad
Cole Slaw
Fresh-Cut Fries
Mac & Cheese
Mashed Potatoes
Creamed Corn
Cucumber Salad
Spicy Almond Green Beans
Baked Beans

## SANDWICHES

HENLOPEN CITY BURGER <i>mushroom &amp; onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side</i>	13
<i>OR lettuce &amp; tomato on toasted kaiser roll</i>	11
HENLOPEN CITY PO'BOY SANDWICH <i>choice of sbrimp, oyster, clam, or [scallops add \$3]</i>	14
<i>Creole mustard marinated cabbage, pickled red onions, choice of one side</i>	

NEW ENGLAND LOBSTER ROLL <i>chunks of lobster, mayo, scallions, toasted roll, with one side</i>	24
BBQ PULLED PORK <i>slow cooked and topped with coleslaw on a toasted kaiser roll, with one side</i>	10

## ENTREES

LOBSTER MAC & CHEESE <i>shell pasta, gouda, white cheddar, cognac, brown butter bread crumb, chives</i>	30
BOUILLABAISSE <i>clams, scallops, fish, mussels &amp; shrimp in a saffron tomato &amp; vegetable broth</i>	25
FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	26
HERB GRILLED PACIFIC ROCKFISH <i>brushed with fresh herbs, and served with a choice of two sides</i>	34
JAMAICAN JERK NEW ENGLAND SWORDFISH <i>topped w/ local peach salsa, and served with a choice of two sides</i>	30
PAN SEARED RHODE ISLAND TAUTOG <i>roasted cherry tomatoes, rainbow chard, sea beans, fregula, red pepper buerre blanc</i>	34
ZAATAR ENCRUSTED ALASKAN SOCKEYE SALMON <i>freekeh salad w/ pine nuts, raisins, fennel, olives, w/ harissa chick pea puree, 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>twin, flash fried, salad of pickled green tomatoes &amp; ramps, roasted peppers &amp; corn</i>	34
SMITH ISLAND CRAB CAKES <i>twin, no filler cakes, pan seared, served with a choice of two sides</i>	34
KING CRAB LEGS <i>2lb colossal king crab legs served with a choice of two sides, and drawn butter</i>	99
RED CURRY DUCK BREAST <i>curry w/ spinach, eggplant, &amp; 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
<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>	
HONEY THE MULE	9
<i>Barr Hill honey 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 at the bar</i>	
WHITE SANGRIA	10
<i>Lillet, lemon juice, ginger syrup, fresh fruit, vinbo verde</i>	
LIME DAIQUIRI	10
<i>rum, simple syrup, fresh lime</i>	
WATERMELON MARGARITA	10
<i>tequila, fresh watermelon juice, lime, house sour, salt</i>	
MR BILLYS GIN-GER RICKEY	9
<i>Gin lane, ginger syrup, muddled cukes, fresh lime, soda</i>	
SOTOL : BEATRIZ	11
<i>Sotol, Cocchi Americano, St Germaine, dash bitters</i>	

## FEATURED DRINK

TEQUILA HONEY BEE 11  
*Slight rinse of Mezcal, Sauza Tequila, cardamom honey, pure enjoyment*

# BEER

## ON THE CASK

STONE  
 GOTO IPA w/ Coconut 4.5% {CA} 8

## DRAFT

FIRESTONE <i>Adversus</i> IPA 8.2% {CA}	8
BURLEY OAK <i>Lost</i> IPA 7.8% {MD}	7
ALLAGASH <i>Hugh Malone</i> 7.8% {ME}	7
ROGUE <i>Old Crustacean</i> 11.5% {OR}	8
YARDS <i>Pale ale</i> 4.6% {PA}	7
DE RANKE <i>Saison</i> 5.5% {BEL}	8
NORTHCOAST <i>Red Seal Pale</i> {Nitro} 6.7% {CA}	7
BROOKLYN <i>Lager</i> 5.2% {NY}	7

## FEATURED BIG BOTTLE

REBEL SEED  
*Hoptimized Cider* {750ml} \$16  
 Maryland, DE  
*Full bodied, aromas of ripe apple, graham cracker, tropical citrus notes from the added hops continue on to a tart and toasty palate!*  
 ABV 8.5%

## COMING SOON

SIERRA *Summer fest*  
 STONE *Ghost Hammer IPA*  
 DEWEY BEER CO. *Batch 22 IPA*  
 LIEFMANS *Goudenband*  
 STONE *Ruinaton*  
 FOUNDERS *Pale Ale* {Nitro}

# WHITE

EVOLUCIO <i>Furmint</i> {Hungary}	9/34
KRIS <i>Pinot Grigio</i> {Italy}	9/34
BROADBENT <i>Vinbo Verde</i> {Portugal}	9/34
NAMORIO <i>Albarino</i> {Spain}	9/34
ZAZOU <i>Pic Poul de Pinet</i> {France}	9/34
GUILLAUME CHARPENTIER <i>Chardonnay</i> {France}	9/34
HERMANN MOSER <i>Gruner Veltliner</i> {Austria}	9/34
NED <i>Sauvignon Blanc</i> {New Zealand}	9/34
TINTERO <i>Moscato d' Asti</i> {Italy}	9/34
CHATEAU TURCAUD <i>Bordeaux</i> {France}	10/38
DOMAINE DU COLIBRI <i>Rose</i> {California}	10/38
BARBOURSVILLE <i>Riesling</i> {Virginia}	11/42
HAHN <i>Chardonnay</i> {California}	12/46
CROCHET <i>Sancerre</i> {France}	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 <i>Sparkling Rose</i> {Italy}	10
GRUET 375ML <i>Brut</i> {New Mexico}	18
BELE CASEL <i>Prosecco</i> {Italy}	11/42
CHARLES DE CAZANOVE <i>Stradivarius</i> <i>Champagne</i> {France}	1/70
GASTON CHIQUET <i>Brut Champagne</i> {France}	1/60
LOUDINOT <i>Brut Rose</i> {France}	1/70

# RED

KERMIT LYNCH <i>Languedoc Red Blend</i> {France}	9/34
NEXO <i>Rioja</i> {Spain}	10/38
BURIED CANE <i>Cabernet Sauvignon</i> {CA}	10/38
CROIX D'OR <i>Pinot Noir</i> {France}	10/38
BARNARD GRIFFIN <i>Cabernet Sauvignon</i> {CA}	10/38
PLAN PEGAU <i>Rhone Blend</i> {France}	12/46
CHAMISAL <i>Pinot Noir</i> {CA}	12/46

## FEATURED RED

NICHOLAS WINES 16 gls  
*Chad Pinot Noir 2015*  
 {Oregon}  
*Absolute great value for this Willamette Valley Pinot! Black cherry on the nose with just a touch of spice. Bright and vibrant on the palate. This is pure Oregon Pinot Noir!*