



50 Wilmington Ave  
Rehoboth Beach,  
Delaware 19971

www.bcoysterhouse.com

302-260-9193

9 SEPTEMBER 2019  
Menu Changes Daily

Dinner Nightly at 5:00pm  
Happy Hour 3-5pm [Bar Only]

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, pickling spice, onions</i>	{Half} 12 {LB} 24
STEAMED OYSTERS <i>natural liquor, lemon, drawn butter</i>	24
MUSSELS <i>roasted lemon, calabrian chiles, tomato, olives, basil, grilled bread</i>	16
MIDDLENECK CLAMS <i>steamed, served with spicy garlic butter and toast</i>	15
POT LUCK <i>shrimp, oysters, clams, mussels, sausage &amp; corn, drawn butter</i>	28
SOFT SHELL CLAMS <i>steamed, served with natural liquor and drawn butter</i>	18

## SOUPS

CLASSIC OYSTER STEW <i>Eastern Shore tradition</i>	9
NEW ENGLAND CLAM CHOWDER <i>smoked bacon, potatoes &amp; vegetables</i>	9
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>	8
ROASTED BEET <i>sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction</i>	10
FRUIT & NUT <i>dried cherries, apples, candied nuts, spiced pumpkin seeds</i>	9
<i>blue cheese, lettuce, white balsamic</i>	
WATERMELON SALAD <i>orange blossom vinaigrette, spring mix, macadamia nuts, mint, lava salt</i>	10
CAPRESE SALAD <i>grilled halloumi cheese, basil, maldon salt, vincotto</i>	12

## CHEESE BOARD

BALARINA GOUDA <i>goat, firm, nutty, caramel notes, smooth finish {Netherlands}</i>	17
ROBIOLA BOSINA <i>cow &amp; sheep, soft bloomed rind, rich, creamy {Italy}</i>	*
VALDEON BLEU <i>cow, semi soft, sharp, grassy {Spain}</i>	

WE STRIVE TO SOURCE ALL OF OUR SEAFOOD FROM SUSTAINABLE METHODS

## APPETIZERS

OYSTERS	
ROCKEFELLER <i>spinach, parmesan, buttered bread crumbs, bacon hash</i>	12
CLAMS CASINO <i>peppers, shallot, garlic, parmesan bread crumbs, smoked bacon</i>	11
FRIED OYSTERS <i>plump oysters, lightly fried, served with house chicken salad</i>	11
CALAMARI <i>fresh rings, tentacles and pickles, lightly breaded, flash-fried, served with beer mustard sauce</i>	11
TUNA POKE <i>hoisin sauce, cucumbers, scallions, wasabi pea &amp; sesame brittle, candied ginger oil, rice crisp</i>	21
FRIED CLAM STRIPS <i>lightly fried, spicy house remoulade, lemon</i>	13
GRILLED OCTOPUS <i>roasted shitakes, blistered heirloom cherry tomatoes, salsa verde, lemon oil</i>	19
CRISPY BLOWFISH TAILS <i>cornmeal dusted, smoked paprika aoli, bread &amp; butter pickled jalapenos</i>	13
<b>SIDES</b> 5	
Side Salad	
Cole Slaw	
Grilled Summer Squash	
Fresh-Cut Fries	
Mac & Cheese	
Yukon Gold Mash	
Creamed Corn	
Cucumber Salad	
Green Beans	
Baked Beans	

## SANDWICHES

HENLOPEN CITY BURGER, <i>pickled sweet peppers, crispy onions tomato-bacon jam, local bibb lettuce, gouda, kaiser roll, with one side OR lettuce &amp; tomato on toasted kaiser roll</i>	14
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
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>	12

## ENTREES

LOBSTER MAC & CHEESE <i>shell pasta, gouda, white cheddar, cognac, brown butter bread crumbs, chives</i>	30
BOUILLABAISSE <i>clams, scallops, fish, mussels, shrimp, saffron tomato broth, rouille toast</i>	28
FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	32
HERB GRILLED FLORIDA RED GROUPER <i>brushed with fresh herbs, and served with a choice of two side</i>	34
FJERK GRILLED NORTH CAROLINA COBIA <i>topped with Delaware peach relish, and serve with a choice of two sides</i>	32
PAN SEARED ALASKAN HALIBUT <i>local roasted corn risotto, farva beans, thai basil pesto, sicilian olive oil</i>	34
KING CRAB LEGS <i>2 lb colossal legs, drawn butter, lemon, choice of two sides</i>	99
MARYLAND CRAB CAKES <i>no filler, pan seared, choice of two sides</i>	38
PAN SEARED SCALLOPS <i>lemon cream, purple potatoes, english peas, chervil, fennel pollen</i>	34
PRIME NEW YORK STRIP <i>yukon gold mash, local green beans, demi</i>	36
COFFEE RUBBED DUCK BREAST <i>grits, green beans, duck demi, over easy egg</i>	34

*we are required to* INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED PROTEIN CAN INCREASE THE RISK OF FOODBORNE ILLNESS  
*We use peanut oil for all of our fried items*

# DRINKS

OYSTER HOUSE PUNCH	10
<i>pineapple infused rum, dark rum, splash peach liqueur, fresh oj, strawberry puree, cranberry, house grenadine</i>	
DEVIL JUICE	10
<i>red ruby vodka, fresh squeezed grapefruit, cranberry</i>	
HOUSE BLOODY MARY	10
<i>fresh homemade tomato mix, served with our own cucumber infused vodka</i>	
JAMIE'S NACIONAL	10
<i>Rum, apricot liqueur, pineapple and lime juice</i>	
BARREL AGED BEER JAM MANHATTAN	12
<i>James Pepper Whiskey, house made beer jam, brandied cherry juice, orange bitters, aged in our small oak barrel</i>	
WILDFIRE	11
<i>mezcal, tequila, yellow chartreuse, aperol, lime juice</i>	
WHITE SANGRIA	10
<i>white wine, cognac, peach schnapps, orange, mango, lemon soda</i>	
SPICED PEACH OLD FASHIONED	12
<i>Sagamore rye whiskey, giffard peach, pimento dram, old fashion bitters, peach</i>	
BLACK BERRY BARREL AGED NEGRONI	11
<i>Journey bilberry hearts gin, campari, yzaguiere vermouth, steep blue berry/blackberry tea, fresh black berries</i>	
WATERMELON MARGARITA	11
<i>cimmaron tequila, watermelon juice, lime, salt</i>	

## FEATURED DRINK

SUMMER SPRITZ 11  
*St. Germain, fresh lime, champagne, tonic, mint*

# BEER

## ON THE CASK

UNION

*Duckpin Pale Ale*

5.5% {MD} 8

## DRAFT

YARDS <i>Philadelphia Pale Ale</i> 4.6% {PA}	7
TWO ROADS <i>Two Evil Geyser Gose</i> 5.5% {CT}	7
ALLAGASH <i>Tiny House</i> 3.4% {ME}	7
SIXPOINT <i>Sparkler Hazy IPA</i> 7% {NT}	7
MOUSQUETAIRES <i>Oud Bruin</i> 7.8% {Canada}	9
OSKAR BLUES <i>Steep Coast Zappa DIPA</i> 8% {NC}	8
FOUNDERS <i>Nitro Stout</i> 8.3% {MI}	9
MISPILLION <i>Ladybug Lager</i> 4.1% {DE}	7

## FEATURED BOTTLES ALLAGASH

*Pick Your Own 6% [12.7OZ]*

*A sour red ale aged in an oak foudre for 2 years. After adding raspberries, cherries, strawberries and blueberries it ages for an additional 3 months. Delicious!*

\$20

## COMING SOON

OSCAR BLUES <i>Death by Coconut</i>
STONE <i>Enter Night Pils</i>
VICTORY <i>Liberty Bell Ringer DIPA</i>
DESTIHL <i>Vertex IPA</i>
TROIS MOUSQUETAIRES <i>Oud Bruin</i>
ALLAGASH <i>Moselle</i>

# WHITE

DOMAINE DES BRETAUDIÈRES <i>Muscadet {France}</i>	9/34
ZENATO <i>Pinot Grigio {Italy}</i>	9/34
FLOS DE PINOSO <i>Macabeo/Airen {Spain}</i>	9/34
EVOLUCIO <i>Furmint {Hungary}</i>	9/34
CARDEDU "Nuo" <i>Vermentino {Italy}</i>	10/38
BILA HAUT <i>Rose {France}</i>	10/38
ECKER <i>Gruner Veltliner {Austria}</i>	10/38
MOHUA <i>Sauvignon Blanc {New Zealand}</i>	10/38
BROADBENT <i>Vinbo Verde {Portugal}</i>	10/38
JOSEPH DROUHIN <i>Chardonnay {France}</i>	11/42
MAXIMIN GRUNHAUSER <i>Riesling {Germany}</i>	11/42
DOMAINE SKOURAS <i>Moscophero {Greece}</i>	12/46
BOGLE "Phantom" <i>Chardonnay {California}</i>	12/46

## FEATURED WHITE

MEINKLANG 16 gls  
2018 *Frizzante Rose*  
*{Burgenland, Austria}*  
*A light sparkling Pinot Noir with a hint of sweetness on the palate. This wine will woo the senses with flowers, strawberries and vibrant freshness.*

# BUBBLY

CANELLA 187ML <i>Rose Brut {Italy}</i>	10
JEAN-CHARLES BOISSET NO21 <i>Brut {France}</i>	10/38
GRUET 375ML <i>Brut {New Mexico}</i>	20
CHARLES DE CAZANOVE <i>Brut {France}</i>	1/70
DIEBOLT-VALLOIS <i>Brut Rose {France}</i>	1/80
PIERRE GIMONNET <i>Brut {France}</i>	1/90

# RED

XAVIER VIGNON <i>Cote Du Rhone {France}</i>	10/38
PUYDEVAL <i>Cab Franc, Syrah, &amp; Merlot Blend {France}</i>	10/38
ALTO 3 <i>Malbec {Argentina}</i>	10/38
GIANNI DOGLIA <i>Barbera d' Asti {Italy}</i>	10/38
MARIETTA "Arme" <i>Cabernet Sauvignon {California}</i>	12/46
SCOTT FAMILY <i>Pinot Noir {California}</i>	13/50

## FEATURED RED

STOLPMAN 16 gls  
2017 *Red Blend*  
*{Ballard Canyon, California}*  
*A blend of Syrah, Sangiovese and Grenache. This wine is dark and intense showing delicious suppleness through the palate!*