



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

11 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 & corn, drawn butter</i>	28

SOUPS

CLASSIC OYSTER STEW <i>Eastern Shore tradition</i>	9
NEW ENGLAND CLAM CHOWDER <i>smoked bacon, potatoes & 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 & 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	12
<i>spinach, parmesan, buttered bread crumbs, bacon hash</i>	

CLAMS CASINO	11
<i>peppers, shallot, garlic, parmesan bread crumbs, smoked bacon</i>	

FRIED OYSTERS	11
<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>	

TUNA POKE	21
<i>hoisin sauce, cucumbers, scallions, wasabi pea & sesame brittle, candied ginger oil, rice crisp</i>	

FRIED CLAM STRIPS	13
<i>lightly fried, spicy house remoulade, lemon</i>	

RAZOR CLAMS	18
<i>chimichurri, grilled lime</i>	

CRISPY BLOWFISH TAILS	13
<i>cornmeal dusted, smoked paprika aoli, bread & butter pickled jalapenos</i>	

SIDES 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 & tomato on toasted kaiser roll</i>	14
	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
---	----

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
--	----

JERK GRILLED NEW ENGLAND SWORDFISH <i>topped with Delaware peach relish, and serve with a choice of two sides</i>	32
---	----

PAN SEARED RHODE ISLAND TAUTOG <i>local roasted corn risotto, fava 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
---	----

SOFT SHELL CRABS <i>lightly fried, heirloom tomato panzanella salad,</i>	36
--	----

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

SIERRA NEVADA <i>Pale Ale</i> 4.6% {PA}	7
BURLEY OAK <i>Pink On The Inside</i> 5.6% {CA}	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>Moscofilero {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, & 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!*