



50 Wilmington Ave  
Rehoboth Beach,  
Delaware 19971

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

302-260-9193

13 SEPTEMBER 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>steamed, served with natural jus, drawn butter</i>	18	
POT LUCK <i>shrimp, oysters, clams, mussels, sausage, &amp; green beans, 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
*CAESAR <i>chopped romaine, sourdough croutons, white anchovy</i>	7
CAPRESE <i>heirloom tomatoes, grilled halloumi, balsamic, basil, olive oil</i>	10
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

* UPLANDS PLEASANT RIDGE RESERVE <i>cow, floral, fruity, firm {Wisconsin}</i>	17
* YELLOW SPRINGS BLACK DIAMOND <i>goat, soft, bloomy rind {PA}</i>	
* GOAT LADY PROVIDENCE <i>goat, aged, semi-soft, sharp, salty, bready {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 bash</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	12
<i>lightly breaded, flash fried, served with house remoulade</i>	

TUNA POKE	20
<i>diced tuna, seaweed, ginger, shallions, edamame, macadamia, avocado, wonton chips</i>	

BRUSCHETTA	13
<i>roasted tomatoes &amp; garlic, basil, burrata, grilled bread</i>	

KING CRAB EGG ROLL	16
<i>daikon, carrot, onion, spicy mustard</i>	

## SIDES 5

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

## SANDWICHES

HENLOPEN CITY BURGER <i>musbroom &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 shrimp, oyster, clam, or [scallops add \$3] Creole mustard marinated cabbage, pickled red onions, choice of one side</i>	14
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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>	10
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## ENTREES

LOBSTER MAC & CHEESE <i>shell pasta, gouda, white cheddar, cognac, brown butter bread crumb, chives</i>	30
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BOUILLABAISSE <i>clams, scallops, fish, mussels &amp; shrimp in a saffron tomato &amp; vegetable broth</i>	25
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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 PACIFIC ROCKFISH <i>brushed with fresh herbs, and served with a choice of two sides</i>	32
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JAMAICAN JERK ATLANTIC SWORDFISH <i>grilled, topped w/ local peach salsa, and served with a choice of two sides</i>	32
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PAN SEARED CAROLINA WRECKFISH <i>roasted cherry tomatoes, rainbow chard, sea beans, fregula, red pepper burre blanc</i>	34
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ZA'ATAR ENCRUSTED ALASKAN KING SALMON <i>freekeh salad w/ pine nuts, raisins, fennel, olives, w/ harissa chick pea puree, dill labneh</i>	30
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PAN SEARED SCALLOPS <i>sweet corn veloute, summer squash, ground chorizo, cantalope syrup, pea shoots</i>	32
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SMITH ISLAND CRAB CAKES <i>twin, no filler cakes, pan seared, served with a choice of two sides</i>	34
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RED CURRY DUCK BREAST <i>curry with spinach, eggplant and okra, black rice, topped with apricot chutney</i>	36
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KING CRAB LEGS <i>2lb colossal king crab legs served with a choice of two sides, and drawn butter</i>	99
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GRILLED SKIRT STEAK <i>buton musbroom salad w/ baby kale, rogue smoky blue, caper chimichurri, onion rings</i>	34
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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>Dogfish 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>	
MR BILLYS GIN-GER RICKEY	9
<i>Gin lane, ginger syrup, muddled cukes, fresh lime, soda</i>	
CUCUMBER PEAR GIMLET	9
<i>Cucumber vodka, pear vodka, fresh lime, simple syrup</i>	

## FEATURED DRINK

THE LULLABY 10  
*whiskey, grappa, fresh lemon juice, simple syrup*

# BEER

## ON THE CASK REVELATION

*Conan the Juiceman IPA 6.2% {DE} 8*

## DRAFT

OSKAR BLUES G'Knight IPA 8.7% {NC}	8
WEYERBACHER Sunday Stout 12.7% {PA}	8
SNOWDRIFT Red Cider 7.5% {WA}	8
ALLAGASH Saison 5% {ME}	7
EVO Chardonnay Migration 7.2% {MD}	8
BALLAST POINT Grapefruit IPA 7% {CA}	7
NORTH COAST Old Rasputin {Nitro} 9% {CA}	8
GAFFEL Kolsch 4.8% {GER}	7

## FEATURED BIG BOTTLE

MILLSTONE  
*Farmgate {750ml} \$20  
Monkton, MD  
A dry, bold, oak aged American cider. A recreation of old America, from tree to bottle.  
ABV 7.5%*

## COMING SOON

STONE *Fruitallica*  
WEYERBACHER *Double Cream Stout*  
ALLAGASH *Hoppy Table Beer*  
SCHLAFLY *Summer Lager*  
EVOLUTION *Lot 3*  
YARDS *Pale ale*

# WHITE

EVOLUCIO <i>Furmint {Hungary}</i>	9/34
TRAMIN <i>Pinot Grigio {Italy}</i>	9/34
BROADBENT <i>Vinbo Verde {Portugal}</i>	9/34
ETHEREO <i>Albarino {Spain}</i>	9/34
ZAZOU <i>Pic Poul de Pinet {France}</i>	9/34
ERIC CHEVALIER <i>Chardonnay {France}</i>	9/34
HERMANN MOSER <i>Gruener Veltliner {Austria}</i>	9/34
THE SEEKER <i>Sauvignon Blanc {New Zealand}</i>	9/34
TINTERO <i>Moscato d' Asti {Italy}</i>	9/34
DECOY <i>Sauvignon Blanc {California}</i>	10/38
LA VILLA DE MAISON VIALADE <i>Rose {France}</i>	10/38
BARBOURSVILLE <i>Riesling {Virginia}</i>	11/42
HAHN <i>Chardonnay {California}</i>	12/46
JEAN CROCHET <i>Sancerre {France}</i>	12/46

## FEATURED WHITE

DUCKHORN 16 gls  
2014 Chardonnay  
*{Napa Valley, California}*  
*Aromas of bosc pear, lemon cream and vanilla. A silky and bright minerality makes for a complex chardonnay. On the palate strikes a beautiful balance between richness and elegance.*

# BUBBLY

CANELLA <i>Sparkling Rose {Italy}</i>	10
GRUET 375ML <i>Brut {New Mexico}</i>	18
DE PERRIERE <i>Blanc de Blancs {France}</i>	11/42
CHARLES DE CAZANOVE Stradivarius <i>Champagne {France}</i>	170
GASTON CHIQUET <i>Brut Champagne {France}</i>	160
LOUDINOT <i>Brut Rose {France}</i>	170

# RED

DOMAINE ROC DE ANGES <i>Effet Papillon</i> <i>Grenache, Syrah {France}</i>	9/34
BEROLA <i>Garnacha Blend {Spain}</i>	10/38
LEVERGNE <i>Bordeaux {France}</i>	10/38
MILBRANDT <i>Cabernet Sauvignon {WA}</i>	10/38
ST COSME <i>Syrah {France}</i>	12/46
DELOACH <i>Pinot Noir {CA}</i>	12/46
BOGLE <i>Phantom</i> <i>Red Blend {CA}</i>	13/50

## FEATURED RED

TIEFENBRUNER 16 gls  
2016  
*Blauburgunder 2016  
{Alto Adige, Italy}*  
*This Pinot Noir is ruby red in color with a subtle bouquet of blackberries, raspberries and cherries. Soft and full bodied while being balanced and elegant on the palate!*