



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

13 SEPTEMBER 2018
Menu Changes Daily

Dinner nightly at 5:00pm

**THE BLUE HEN
BRUNCH COMING
SOON!**

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 Old Bay, pickling spice, onions	{Half} 12	{LB} 24
STEAMED OYSTERS natural liquor, lemon, drawn butter	20	
MUSSELS steamed in Belgian beer & butter with aromatics & orange	16	
MIDDLE CLAMS steamed, served with spicy garlic butter and toast	12	
POTLUCK shrimp, oysters, clams, mussels, sausage & corn, drawn butter	28	

SOUPS

CLASSIC OYSTER STEW Eastern Shore tradition	8
NEW ENGLAND CLAM CHOWDER smoked bacon, potatoes & vegetables	8
SEAFOOD CHOWDER tomato base, vegetables, fresh fish, shrimp, scallops	9

SALADS

HOUSE SALAD fresh lettuce, tomato, cucumber, pickled red onion, house dressing	7
CAPRESE tomato, grilled balloumi, basil, evoo, balsamic, black sea salt	12
* CAESAR chopped romaine, sourdough croutons, white anchovy	7
ROASTED BEET sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction	9
WATERMELON arugula, pecans, feta, fresh mint, hazelnut vinaigrette	9
FRUIT & NUT dried cherries, sliced apple, candied nuts, spiced pumpkin seeds	9
blue cheese, young lettuce, white balsamic	

CHEESE BOARD

* CABOT CLOTHBOUND CHEDDAR crumbly, nutty, savory and sweet {VT}	17
* ROTH MOODY BLUE cow, semi soft, nutty, creamy, smoky {WT}	
* RONCAL sheep, hard, herbaceous, buttery {Spain}	

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
spinach, parmesan, buttered bread crumbs, bacon hash	
CLAMS CASINO	10
peppers, shallot, garlic, parmesan bread crumbs, smoked bacon	
FRIED OYSTERS	10
plump oysters, lightly fried, served with house chicken salad	
CALAMARI	11
fresh rings, tentacles and pickles, lightly breaded, flash-fried, served with beer mustard sauce	
BRUSCHETTA	12
roasted tomato & garlic, with herbs, burrata, saba, & grilled bread	
FRIED CLAM STRIPS	13
lightly battered flash fried clams	
TUNA POKE	21
diced tuna, spicy seaweed, scallions, onions, avocado, black garlic soy, crushed macadamia, wonton chips	
KAUAI PRAWNS	18
spicy chili sauce, garlic, lime	

SIDES 5

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

SANDWICHES

HENLOPEN CITY BURGER mushroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side	14
OR lettuce & tomato on toasted kaiser roll	12
HENLOPEN CITY PO'BOY SANDWICH choice of shrimp, oyster, or [scallops add \$3] Creole mustard marinated cabbage, pickled red onions, choice of one side	15
NEW ENGLAND LOBSTER ROLL chunks of lobster, mayo, scallions, toasted roll, with one side	24
BBQ PULLED PORK slow cooked and topped with coleslaw on a toasted kaiser roll, with one side	11

ENTREES

LOBSTER MAC & CHEESE shell pasta, gouda, white cheddar, cognac, brown butter bread crumbs, chives	30
BOUILLABAISSE clams, scallops, fish, mussels & shrimp in a saffron tomato & vegetable broth	27
FRIED OYSTER DINNER lightly breaded, served with a choice of two sides	26
HERB GRILLED PACIFIC PANAMA TRIPLE TAIL brushed with fresh herbs, and served with a choice of two sides	34
JERK GRILLED NORTH CAROLINA SWORDFISH brushed with seasonings, topped with peach salsa, choice of two sides	32
MISO GLAZED HAWAIIAN CORAL COD seared, coconut ginger jasmine rice topped with green papaya salad	36
SMITH ISLAND CRAB CAKES two no filler cakes with a choice of two sides	38
SOFT SHELLS flash fried served with choice of two sides	34
PAN SEARED SCALLOPS seared w/ rosemary, pistachio puree, grilled nectarines, fennel, popcorn, green salad	34
KING CRAB LEGS 2 lb colossal legs, served with drawn butter and choice of two sides	99
COFFEE RUBBED DUCK BREAST braised greens, grits, fried egg, duck demi	34
WAYGU SKIRT STEAK salad w/ hard boiled quail egg, marinated mushrooms, blue cheese	36

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>	
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>	
ROSE SPRITZ	10
<i>blood orange rose, St Germaine, fresh lime, bitters, soda</i>	
BEACHSIDE BONFIRE	11
<i>Mezcal, yellow chartreuse, aperol, fresh lime</i>	

FEATURED DRINK

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

BEER

ON THE CASK

DEWEY BEER CO

IPA

7.5% {DE} 8

DRAFT

TROEGS <i>Hop Knife IPA</i> 6.2% {MT}	7
OSKAR BLUES <i>Mama's Pils</i> 5.3% {NC}	7
CLOWN SHOES <i>Hoppy Pale</i> 5.5% {MA}	7
ST BERNARDUS <i>ABT</i> 10% {Belgium}	8
CALDERA <i>Mother Pucker</i> 6% {OR}	8
TWO ROADS <i>2 Juicy IPA</i> 8.2% {CT}	8
KAPUZINER <i>Weiss</i> 5.4% {Germany}	7
STONE <i>Totalitarian Stout</i> 10.5% {CA}	8

FEATURED BIG BOTTLE

KERKOM REUSS

Sour Ale {750ml} \$18

Sint Truiden, Belgium

Reuss is a blend of blond ale [reminiscent of the classic Bink Blond] and young lambic. As always with Kerkom, the emphasis is on delicate, perfect balance. Spontaneously fermented lambic supplied by traditional producers.

ABV 5.8%

COMING SOON

BITTERGUTS <i>Gose</i>
FIRESTONE <i>Stickee Monkey</i>
RAR <i>Right off Fiddy</i>
OMMEGANG <i>Rosetta</i>
TROEGS <i>Hop Knife</i>

WHITE

BROADBENT <i>Vinho Verde</i> {Portugal}	9/34
CAVE DE POMEROLS <i>Picpoul de Pinet</i> {France}	9/34
BOGLE <i>Sauvignon Blanc</i> {California}	9/34
VIGNATO <i>Gargenega</i> {Italy}	10/38
CHATEAU CHANTELOISE <i>Bordeaux</i> {France}	10/38
DELLA SCALA <i>Pinot Grigio</i> {Italy}	10/38
HUGL <i>Gruner Veltliner</i> {Austria}	10/38 L
ALAIN DE LA TREILLE <i>Rose</i> {France}	10/38
FERNLANDS <i>Sauvignon Blanc</i> {New Zealand}	10/38
PIERRE SPARR <i>Riesling</i> {France}	10/38
JEAN TOUZOT <i>Macon Chardonnay</i> {France}	11/42
THE ODDITY <i>Furmint</i> {Hungary}	11/42
SANTA BARBARA <i>Chardonnay</i> {California}	12/46
CHATEAU LES FROMENTEAUX <i>Muscadet</i> {France}	12/46

FEATURED WHITE

CALERA 16 gls
 2017 *Vignier*
 {Central Coast, California}
Fermented in 80% neutral french oak barrels this post drought wine brings aromas of peach, jasmine, honeysuckle, and lemon chiffon. Let this dance on your palate.

BUBBLY

CANELLA 187ML <i>Rose Cava</i> {}	10
PARISOT <i>Champagne</i> {France}	10/38
GRUET 375ML <i>Brut</i> {New Mexico}	18
GASTON CHIQUET <i>Blanc de blancs</i> {France}	1/70
LOUIS DE SACY <i>Grand Cru Brut Rose</i> {France}	1/70
BOLLINGER <i>Special Cuvee</i> <i>Champagne</i> {France}	1/110

RED

DECERO <i>Malbec</i> {Argentina}	9/34
DOMAINE ANDRE COLOGNE ET FILS <i>Beaujolais</i> {France}	10/38
CARDEDU <i>Monica</i> {Sardinia}	10/38
BARAHONDA <i>Monastrell blend</i> {Spain}	10/38
HAHN <i>Cabernet Sauvignon</i> {CA}	12/46
CLOUDLINE <i>Pinot Noir</i> {OR}	13/50
IULI <i>Barbera</i> {Italy}	13/50

FEATURED RED

CHATEAU THIVIN 16 gls
Cote de Brouilly 2016
 {Burgundy, France}
Aged in oak barrels, this wine has a great balance of silky tannins and wild red fruits, with a long, bold, peppery finish. A lively and energetic wine!