



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

9 OCTOBER 2018
Menu Changes Daily

Lunch daily at 12pm
Dinner nightly at 5:00pm

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 <i>oyster with cocktail sauce & horseradish</i>	4
* CUCUMBER VODKA <i>with bloody mix</i>	5
* CHAMPAGNE <i>oyster with mignonette</i>	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>	20
MUSSELS <i>steamed in Belgian beer & butter with aromatics & orange</i>	16
MIDDLE CLAMS <i>steamed, served with spicy garlic butter and toast</i>	12
POTLUCK <i>shrimp, oysters, clams, mussels, sausage & brussel sprouts, drawn butter</i>	28
SOFTSHELL CLAMS <i>clam jus, drawn butter</i>	16

SOUPS

CLASSIC OYSTER STEW <i>Eastern Shore tradition</i>	8
NEW ENGLAND CLAM CHOWDER <i>smoked bacon, potatoes & vegetables</i>	8
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
BUTTERNUT SQUASH <i>arugula, pomegranate, chili pecans, manchego, maple vin</i>	9
* CAESAR <i>chopped romaine, sourdough croutons, white anchovy</i>	7
ROASTED BEET <i>sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction</i>	9
FRUIT & NUT <i>dried cherries, sliced apple, candied nuts, spiced pumpkin seeds</i>	9
<i>blue cheese, young lettuce, white basalmic</i>	

CHEESE BOARD

* CABOT CLOTHBOUND CHEDDAR <i>crumbly, nutty, savory and sweet {VT}</i>	17
* ROTH MOODY BLUE <i>cow, semi soft, nutty, creamy, smoky {WT}</i>	
* MORBIER <i>cow, semi soft, washed rind, creamy, vegetable ash {France}</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	12
<i>spinach, parmesan, buttered bread crumbs, bacon hash</i>	
CLAMS CASINO	10
<i>peppers, shallot, garlic, parmesan bread crumbs, smoked bacon</i>	
FRIED OYSTERS	10
<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>	
BRUSCHETTA	12
<i>roasted spaghetti squash, pumpkin seed pesto, ricotta, fried speck</i>	
FRIED CLAM STRIPS	13
<i>lightly battered flash fried clams</i>	
TUNA POKE	21
<i>spicy red and green seaweed salad, red onion, macadamia nuts, avacado, black garlic soy wonton chips</i>	
KAUAI PRAWNS	18
<i>sweet chili, lime, cilantro</i>	
SMOKED FISH DIP	12
<i>toast points, pickled veggies, horseradish cream</i>	

SIDES 5

Side Salad
Cole Slaw
Fresh-Cut Fries
Braised greens
Mac & Cheese
Baked Beans
Mashed Potatoes
Broccoli/Cauliflower

SANDWICHES

HENLOPEN CITY BURGER <i>mustroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side</i>	14
<i>OR lettuce & tomato on toasted kaiser roll</i>	12
HENLOPEN CITY PO'BOY SANDWICH <i>choice of shrimp, oyster, or [scallops add \$3]</i> <i>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>	11

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 in a saffron tomato & vegetable broth</i>	27
FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	26
HERB GRILLED NORTH CAROLINA RED DRUM <i>brushed with fresh herbs, and served with a choice of two sides</i>	30
JERK GRILLED HAWAIIAN POMFRET <i>brushed with seasonings, topped with butternut squash chutney, choice of two sides</i>	34
BLACKENED ALASKAN HALIBUT <i>jambalaya rice, fried Laughing Bird shrimp, chipotle cream, and braised greens</i>	32
SOFT SHELLS <i>two flash fried whales served with a choice of two sides</i>	34
FRIED SCALLOPS <i>bourbon sweet mash, spicy brussels, candied bacon, bacon caramel sauce</i>	34
KING CRAB LEGS <i>2 lb colossal legs, served with drawn butter and choice of two sides</i>	99
COFFEE RUBBED DUCK BREAST <i>braised greens, grits, fried egg, duck demi</i>	34
PRIME NEW YORK STRIP <i>truffled mash, daily vegetable, green peppercorn demi</i>	36

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>	
MANGO DAIQUIRI	11
<i>muddled mango, white rum, fresh lime, simple syrup</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	12
<i>Rough Rider Whiskey, house made beer jam, brandied cherry juice, orange bitters, aged in our small oak barrel</i>	
SLOE AND UNSTEADY	10
<i>Fernet Branca, Haymans Sloe gin, fresh lime, honey syrup</i>	
RUM RAISIN OLD FASHIONED	10
<i>Plantation O.F.T.D rum, raisin syrup, orange bitters</i>	
PIMM'S CUPP	9
<i>Gin lane 1751, lemon juice, simple syrup, pimm's no1, ginger beer</i>	

FEATURED DRINK

PUMPKIN MARTINI
Blackpool spiced rum, Corsair vanilla vodka, pumpkin syrup

12

BEER ON THE CASK

REVELATION

Conan The Juice Man
7.0% {DE} 8

DRAFT

BURLEY OAK <i>Citralaxy</i>	7.5% {MD}	7
SIERRA Nooner Pils	5.2% {CA}	7
ITHACA <i>Bullseye Amber</i>	5.3% {NY}	7
CIGAR CITY <i>Great Gourd</i>	8.8% {FL}	8
FOOLPROOF <i>Vango Sour</i>	6.0% {RI}	8
NESHAMINY <i>S.O.H.T.C</i>	8.5% {PA}	8
RITTERGUTS <i>Gose</i>	7% {FL}	7
FIRESTONE <i>Stickee Monkee</i>	13.0% {CA}	9

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

VICTORY *Hop Devil*
STONE *Anni-matter DIPA*
RAR *Right off Fiddy*
BURLEY OAK *Citralaxy IPA*
AVERY *Kaiser*

WHITE

ETHEREO <i>Albarino</i> {Spain}	9/34
CAVE DE POMEROLS <i>Picpoul de Pinet</i> {France}	9/34
TINTERO <i>Bianco</i> {Italy}	9/34
CHATEAU PILET <i>Bordeaux</i> {France}	10/38
LIVON <i>Pinot Grigio</i> {Italy}	10/38
HUGL <i>Gruner Veltliner</i> {Austria}	10/38 L
LIQUID GEOGRAPHY <i>Rose</i> {Spain}	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
RUTHERFORD RANCH <i>Chardonnay</i> {California}	12/46
CHATEAU LES FROMENTEAUX <i>Muscadet</i> {France}	12/46

FEATURED WHITE

SIKELE 14 gls
2016 *grecanico*
{Sicily, Italy}
Grapes are macerated for 13 hours on the skin before pressing. Golden yellow in the glass, with notes of almond, straw, and lemon. This wine has great acidity and structure.

BUBBLY

CANELLA 187ML <i>Rose Cava</i> {Italy}	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> {France}	1/95

RED

AGUA DE PIEDRA <i>Malbec</i> {Argentina}	9/34
PAUL AUTARD <i>Cote du Rhone</i> {France}	9/34
CARDEDU <i>Monica</i> {Sardinia}	10/38
BARAHONDA <i>Monastrell blend</i> {Spain}	10/38
JOEY TENSLEY <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!