



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

6 NOVEMBER 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	
MIDDLENECK 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	

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 balsamic</i>	

CHEESE BOARD

* CABOT CLOTHBOUND CHEDDAR <i>crumbly, nutty, savory and sweet {VT}</i>	17
* FOUR FAT FOWLS <i>cow triple cream, soft, nutty, earthy {NT}</i>	
* MORBIER <i>cow, semi soft, washed rind, creamy, vegetable asb {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>	

SIDES 5

Side Salad
Cole Slaw
Fresh-Cut Fries
Mac & Cheese
Baked Beans
Fingerling Potatoes
Broccoli
Braised Greens

SANDWICHES

HENLOPEN CITY BURGER <i>musbroom & 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 SCOTTISH SALMON <i>brushed with fresh herbs, and served with a choice of two sides</i>	30
JERK GRILLED COSTA RICAN SNAPPER <i>brushed with seasonings, topped with butternut squash chutney, choice of two sides</i>	30
NEW ENGLAND SWORDFISH AU POIVE <i>local beet puree, toasted peppercorn, au poive sauce</i>	31
SEARED ALASKAN HALIBUT <i>roasted fall vegetables, rutabaga puree, micro green salad</i>	31
GRILLED BERKSHIRE PORK CHOP <i>Founders Curmudgeon beer brined, roasted chanterelles, broccoli rabe, natural jus</i>	30
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>fingerling potatoes, 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>	
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, symple syrup, pimm's no1, ginger beer</i>	
DADS FINAL WORD	10
<i>Dads bat whiskey, chartreuse, maraschino liqueur, fresh lime juice</i>	
BOURBON CIDER	10
<i>1776 bourbon, apple cider, lemon, spiced syrup</i>	

FEATURED DRINK

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

12

BEER ON THE CASK

GREENE KING

IPA

3.6% {England} 8

DRAFT

21ST AMENDMENT IPA	7.0% {CA}	7
JEVER Pilsner	4.9% {GERMANY}	7
DEWEY BEER Secret Machine	6.3% {DE}	7
VICTORY Winter Cheers Hefe	7.0% {PA}	7
STONE Anni-Matter	9.1% {CA}	8
BELLS Larry's Latest Belgian	6.66% {MI}	8
ALLAGASH Saison	6.1% {ME}	7
FOUNDERS Curmudgeons better	12.7% {MI}	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

BRASSERIE DUPONT	Saison
TROEGS	Scratch DIPA
LEFT HAND	Juicy Goodness
BELLS	Two Hearted Ale
GOLDEN MONKEY	Belgian Triple

WHITE

EVOLUCIO	8/30
<i>Tokaj {Hungary}</i>	
CAVE DE TAIN	
<i>Marsanne {France}</i>	
SAN PIETRO	9/34
<i>Pinot Grigio {Italy}</i>	
SCHWARZBOCK	10/38
<i>Gruener Veltliner {Austria}</i>	
DOMAINE COLIBRI	10/38 L
<i>Rose {France}</i>	
NAUTILUS	10/38
<i>Sauvignon Blanc {New Zealand}</i>	
DR BURKLIN	10/38
<i>Riesling {France}</i>	
CMS	10/38
<i>Sauvignon blanc {Washington}</i>	
FINCA PARERA El Clar	11/42
<i>Blend {Spain}</i>	
KLOOF STREET	12/46
<i>Chenin Blanc {South Africa}</i>	
RUTHERFORD	12/46
<i>Chardonnay {California}</i>	
CHATEAU LES FROMENTEAUX	12/46
<i>Muscadet {France}</i>	

FEATURED WHITE

CHATEAU THIVIN 16 gls

2017 Beaujolais Blanc

{Odenas, France}

Each vintage spends a few months in large oak foudres before bottling. The resulting wines, according to Kermit, resemble "...a country squire who is not afraid to get his boots muddy. Handsome, virile, earthy, and an aristocrat."

BUBBLY

CANELLA 187ML	10
<i>Rose Cava {Italy}</i>	
CARPENE MALVOLTI	10/38
<i>Prosecco {Italy}</i>	
CHARLES DE CAZANOVE 375ML	22
<i>Champagne {France}</i>	
GASTON CHIQUET	1/70
<i>Blanc de blancs {France}</i>	
LOUIS DE SACY	1/70
<i>Grand Cru Brut Rose {France}</i>	
BOLLINGER	1/95
<i>Special Cuvee {France}</i>	

RED

AGUA DE PIEDRA	9/34
<i>Malbec {Argentina}</i>	
LLENCA PLANA	10/38
<i>grenache/carignan blend {Spain}</i>	
CARDEDU	10/38
<i>Monica {Sardinia}</i>	
CHINON LA PETITE TIMONERIE	11/42
<i>Cabernet Franc {France}</i>	
B SIDE	12/46
<i>Cabernet Sauvignon {California}</i>	
PLANET OREGON	13/50
<i>Pinot Noir {Oregon}</i>	
TRUCHARD	13/50
<i>Syrab {California}</i>	

FEATURED RED

ES LO QUE HAY 16 gls

Garnacha 2013

{Calatayud, Spain}

"It is what it is," is the translation for this delicious high altitude garnacha. Impenetrable purple and pronounced aromas of violet goes hand in hand with the full bodied crisp mineral finish.