



50 Wilmington Ave  
Rehoboth Beach,  
Delaware 19971

www.bcoysterhouse.com

302-260-9193

13 NOVEMBER 2017  
Menu Changes Daily

Open for Lunch Daily at 12pm

Dinner nightly at 5:00pm  
**THE BLUE HEN**  
**OPEN 12PM**  
**THUR-MON**

TAKE A LOOK!  
@henlopecityoysterhouse  
@thebluehenrestaurant

## 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 *Old Bay, pickle spice, onions* {Half} 12 {LB} 24
- OYSTERS *natural liquor, lemon, drawn butter* 20
- MIDDLE NECK CLAMS *topped with spicy garlic butter, and grilled toast* 12
- MUSSELS *steamed in Belgian beer and butter, with aromatics & orange* 16
- POT LUCK *shrimp, oysters, clams, mussels, sausage, & brussels, drawn butter* 28

## SOUPS

- CLASSIC OYSTER STEW *Eastern Shore tradition* 7
- NEW ENGLAND CLAM CHOWDER *smoked bacon, potatoes & vegetables* 7
- SEAFOOD CHOWDER *tomato base, vegetables, fresh fish, shrimp, scallops* 8

## SALADS

- HOUSE SALAD *fresh lettuce, tomato, cucumber, pickled red onion, house dressing* 7
- \* CAESAR *chopped romaine, sourdough croutons, white anchovy* 7
- BROCCOLI *pickled raisins, guanciale, red cabbage, pistachios, aged asiago, sherry vin* 9
- POACHED PEAR *brie, pomegranate, pine nut brittle, mache, ginger vin* 10
- FRIED GOAT CHEESE *cornflake encrusted, arugula, apples, preserved walnuts, aged balsamic, sorghum syrup, caramel corn* 16
- ROASTED BEET *sunflower seeds, slice pickled radish, feta cheese, balsamic reduction* 9
- FRUIT & NUT *dried cherries, sliced apple, candied nuts, spiced pumpkin seeds, blue cheese, young lettuce, white balsamic* 9

## CHEESE BOARD

- \* SWEET GRASS ASHER BLUE *cow, crumbly, creamy, mushroomy, light salt {Georgia}* 17
- \* GOAT LADY PROVIDENCE *goat, aged, semi-hard, yeasty, creamy {North Carolina}*
- \* WSDC DANTE *sheep, firm, sweet, toasty, grassy {Wisconsin}*

## APPETIZERS

OYSTERS  
ROCKEFELLER 11  
*spinach, parmesan, buttered bread crumbs, bacon bash*

CLAMS CASINO 9  
*peppers, shallot, garlic, parmesan bread crumbs, smoked bacon*

FRIED OYSTERS 9  
*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*

CLAM STRIPS 12  
*lightly breaded, flash fried, served with house remoulade*

BRUSCHETTA 12  
*sourdough toast, grilled butternut squash, apple butter, house ricotta, toasted almonds, e.v.o.o., saba*

TUNA TARTAR 20  
*diced spicy tuna, salmon roe, quail egg, seaweed salad, eel sauce, wonton chips*

## SIDES 5

- Side Salad
- Cole Slaw
- Fresh-Cut Fries
- Mac & Cheese
- Mashed Potatoes
- Broccoli & Cauliflower
- Harissa Roasted Carrots
- Baked Beans
- Horseradish Rutabaga

## SANDWICHES

HENLOPEN CITY BURGER *musbroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side* 13  
*OR lettuce & tomato on toasted kaiser roll* 11

HENLOPEN CITY PO'BOY SANDWICH 14  
*choice of shrimp, oyster, clam, or [scallops add \$3]*  
*Creole mustard marinated cabbage, pickled red onions, choice of one side*

NEW ENGLAND LOBSTER ROLL 24  
*chunks of lobster, mayo, scallions, toasted roll, with one side*

BBO PULLED PORK 10  
*slow cooked and topped with coleslaw on a toasted kaiser roll, with one side*

## ENTREES

LOBSTER MAC & CHEESE 30  
*shell pasta, gouda, white cheddar, cognac, brown butter bread crumb, chives*

BOUILLABAISSE 27  
*clams, scallops, fish, mussels & shrimp in a saffron tomato & vegetable broth*

FRIED OYSTER DINNER *lightly breaded, served with a choice of two sides* 26

HERB GRILLED NEW JERSEY BLACK BASS 30  
*brushed with fresh herbs, and served with a choice of two sides*

JERK GRILLED DELAWARE BLACK DRUM 28  
*Jamican jerk seasoning, topped w/ coconut caramelized onions, choice of two sides*

PAN SEARED MASSACHUSETTS TAUTOG 30  
*roasted turnips, rapini, fregula, herb goat butter burre blanc, black olive oil, melted leeks*

SESAME SEARED CAROLINA BIGEYE TUNA 32  
*miso eggplant puree, lo-mein noodles w/ chilies, edamame, squash, pickled plum*

FRIED DAY BOAT SCALLOPS 32  
*bourbon sweet potato, roasted spicy brussels sprouts, candied bacon, bacon caramel sauce*

KING CRAB LEGS 99  
*two pounds of colossal legs, served with drawn butter and a choice of two sides*

ROASTED ELK CHOP 42  
*pastrami seasoned, apple/celery root puree, poached fig red wine reduction, watercress*

GRILLED WAYGU FLAT IRON STEAK 30  
*bone marrow mashed parsnips, pea shoot & radish salad, Diane sauce, fried leeks*

WE STRIVE TO SOURCE ALL OF OUR SEAFOOD FROM SUSTAINABLE METHODS

# SPECIALTY DRINKS

- OYSTER HOUSE PUNCH 9  
*pineapple infused rum, dark rum, splash peach liqueur, fresh oj, strawberry puree, cranberry, house grenadine*
- DEVIL JUICE 9  
*red ruby vodka, fresh squeezed grapefruit, cranberry*
- HOUSE BLOODY MARY 9  
*fresh homemade tomato mix, served with our own cucumber infused vodka*
- ANALOG MULE 9  
*Dogfish vodka, ginger beer, fresh lime*
- BARREL AGED BEER JAM MANHATTAN 11  
*Rough Rider Whiskey, house made beer jam, brandied cherry juice, orange bitters, aged in our small oak barrel*
- CUCUMBER PEAR GIMLET 9  
*cucumber vodka, pear vodka, fresh lime, simple syrup*
- HUCKLEBERRY DAIQUIRI 10  
*white Rum, huckleberries, fresh lime, simple syrup*
- HOUSE MADE RATAFIA 9  
*red wine aged on plums, cinnamon stick and orange peel*
- THE NACHO 9  
*silver tequila, campari, spicy shrub, fresh lemon and lime*
- PUMKINTINI 11  
*Corsair vanilla vodka, kraken rum, homemade pumkin spice syrup*

## FEATURED DRINK

BOURBON CIDER 10  
*Bourbon, fresh cider, lemon juice, cinnamon ginger simple syrup*

# BEER ON THE CASK

## TROEGS

*Hop Knife IPA 6.2% {PA} 8*

## DRAFT

- ALPINE Nelson IPA 7% {CA} 7
- BLUE EARL Farmhouse IPA 7.6% {DE} 7
- DE LA SENNE Saison Du Meyboom 5.5% {Belgium} 8
- OSKAR BLUES Dales Pale ale 6.5% {NC} 7
- HET ANKER Gouden Carolus Ambrio 8.5% {Belgium} 8
- LAVERY Ulster Breakfast Stout 7.1% {PA} 7
- FIRESTONE Pivo Pils 5.3% {CA} 7
- WEYERBACHER Berry Monks 9.3% {PA} 7

## FEATURED BIG BOTTLE

### UPRIGHT BREWING

*Five {750ml} \$20  
 Portland, OR*

*Five is a well hopped saison with an herbaceous nose, underscored by firm bitterness that lasts through a dry finish!  
 ABV 5.5%*

## COMING SOON

- FIRESTONE Leo v. Ursus
- CHIMAY Cinq Cent
- SIXPOINT Tesla
- LAVERY Dulachan
- MIKKELLER Beer Geek Breakfast
- OMMEGANG Hennepin

# WHITE

- CRUCERO  
*Sauvignon Blanc {Chile} 9/34*
- TRAMIN  
*Pinot Grigio {Italy} 9/34*
- LAN  
*Rioja {Spain} 9/34*
- SOLMS DELTA  
*Cheuin Blanc {South Africa} 9/34*
- ERIC CHEVALIER  
*Chardonnay {France} 9/34*
- FERNLANDS  
*Sauvignon Blanc {New Zealand} 9/34*
- DOMAIN MAGELLAN  
*Grenache Roussanne {France} 9/34*
- CHATEAU TURCAUD  
*White Bordeaux {France} 10/38*
- CHATEAU D'ASTROS  
*Rose {France} 10/38*
- ST. URBAN'S HOF  
*Riesling {Germany} 10/38*
- NICHOLAS PERRIN  
*Vioignier {France} 12/46*
- TREFETHEN  
*Chardonnay {California} 12/46*
- JEAN CROCHET  
*Sancerre {France} 12/46*
- PACO Y LOLA  
*Albarino {Spain} 12/46*

## FEATURED WHITE

TRUCHARD 16 gls  
 2015 Chardonnay  
*{Carneros Napa Valley, California}*  
*Aromas of quince, pineapple, and honeysuckle; with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright; filled with flavors of green apple, pear, and lemon. Firm acidity provides a crisp finish of citrus, mineral, and spice.*

# BUBBLY

- CANELLA  
*Sparkling Rose {Italy} 10*
- GRUET 375ML  
*Brut {New Mexico} 18*
- DE PERRIERE  
*Brut {France} 11/42*
- CHARLES DE CAZANOVE Stradivarius  
*Champagne {France} 1/70*
- PIERRE PETERS  
*Blanc de blancs {France} 1/70*
- DELAVENNE  
*Brut Rose {France} 1/70*

# RED

- DOMAINE ROC DE ANGES Effet Papillon  
*Grenache, Syrah {France} 9/34*
- DOMAINE DU MUS  
*Pinot Noir {France} 9/34*
- BODEGAS CASTANO  
*Montastrell {Spain} 10/38*
- FABRE MONTMAYOU  
*Malbec {Argentina} 10/38*
- SEAN MINOR  
*Cabernet Sauvignon {CA} 10/38*
- ST COSME  
*Syrah {France} 12/46*
- IRIS  
*Pinot Noir {OR} 12/46*

## FEATURED RED

SAINT CHINIAN 15 gls  
 2012 Rouge "Causse Du Bousquet"  
*{France}*  
*This delicious bold blend, has a combination of cedar, mild spices, and stone fruit, on the nose. Very smooth, spherical fruit. Is sure to warm the soul on a cold day!*