



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.hcoysterhouse.com

302-260-9193

3 DECEMBER 2018
Menu Changes Daily

Lunch daily at 12pm
Dinner nightly at 5:00pm
Happy Hour 3pm-5pm

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	
POT LUCK <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
* BRILLAT LAVARIN AFFINE <i>cow triple cream, soft, nutty, earthy {France}</i>	
* HUMBOLDT FOG <i>herbaceous overtones, floral, citrus finish {CA}</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>	
SPECK WRAPPED SCALLOPS	
<i>speck, wakame salad, eel sauce, micro cilantro</i>	14
TUNA POKE	21
<i>seaweed salad, scallion, black garlic soy, avocado, wonton chips</i>	

SIDES 5

Side Salad
Cole Slaw
Fresh-Cut Fries
Mac & Cheese
Fingerling Potatoes
Roasted delicata squash
Braised Greens
Horseradish Rutabaga

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] 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 PANAMA TRIPLE TAIL <i>brushed with fresh herbs, and served with a choice of two sides</i>	33
JERK GRILLED NORTH CAROLINA SPECKLED SEA TROUT <i>brushed with seasonings, topped with butternut squash chutney, choice of two sides</i>	32
SEARED ALASKAN HALIBUT <i>horseradish rutabaga, roasted squash and turnips, rosemary, thyme, garlic oil</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
GRILLED BERKSHIRE PORK CHOP <i>beer brined, roasted chanterelles, lentil ragu, natural jus</i>	30
PRIME NEW YORK STRIP <i>truffle fingerlings, daily vegetable, green peppercorn demi</i>	36
COFFEE SPICED RUBBED DUCK <i>braised greens, local grits, over easy egg, duck demi</i>	34

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>	
CRANBERRY PALOMA	10
<i>el buro mezcal, muddled cranberries, grapefruit juice, cranberry juice, soda, salted rim</i>	
RUM RAISIN OLD FASHIONED	10
<i>plantation OFTD rum, raisin syrup, orange bitters</i>	
WINTER SANGRIA	10
<i>red wine, plantation rum, allspice, cinnamon, pomegranate juice, soda</i>	
DADS FINAL WORD	10
<i>dads hat whiskey, chartreuse, maraschino liqueur, fresh lime juice</i>	
BOURBON CIDER	10
<i>1776 bourbon, apple cider, lemon, spiced syrup</i>	

FEATURED DRINK

EGGNOG MARTINI
Blackpool spiced rum, Corsair vanilla vodka, Lewes dairy eggnog, fresh nutmeg

BEER ON THE CASK

Misphillion Brewing
Space Otter Pale Ale
 5.0% {DE} 8

DRAFT

RAR <i>Tiny Monsters IPA</i>	7.7% {MD}	7
OSKAR BLUES <i>Mama's Pils</i>	5.3% {NC}	7
CHAMPLAIN ORCHARDS <i>Cider</i>	5% {VT}	7
BLACK HOG <i>Autumn Nugget APA</i>	6.5% {CT}	7
PERENNIAL <i>Static Electricity DIPA</i>	8% {MO}	8
CIVIL LIFE <i>Angel & Sword</i>	4.6% {MO}	7
DUPONT <i>Cuvee Dry-Hopping</i>	6.5% {Belgium}	8
AVERY <i>Raspberry Truffale</i>	14.0% {CO}	7

FEATURED BIG BOTTLE

CUVEE VAN DE KEIZER
Belgian Ale {750ml} \$18
Mechelen, Belgium
Translates to, Grand Cru of the Emperor.
Having powerful notes of roasted malt, caramel, and plum its soft and fruity nose combines warm roundness and refreshing taste.
ABV 10.0%

COMING SOON

BRASSERIE DUPONT *Avec les bon voeux*
 SIERRA NEVADA *Celebration*
 LEFT HAND *Juicy Goodness*
 SIXPOINT *Meltdown IPA*
 FOUNDERS CBS *Stout*

WHITE

EVOLUCIO <i>Tokaj {Hungary}</i>	8/30
CAVE DE TAIN <i>Marsanne {France}</i>	9/34
ANNE AMIE <i>Pinot Gris {Oregon}</i>	10/38
SCHWARZBOCK <i>Gruener Veltliner {Austria}</i>	10/38 L
LE PIVE <i>Rose {France}</i>	10/38
MOHUA <i>Sauvignon Blanc {New Zealand}</i>	10/38
DR BURKLIN <i>Riesling {France}</i>	10/38
CMS <i>Sauvignon blanc {Washington}</i>	10/38
FINCA PARERA <i>El Clar</i> <i>Blend {Spain}</i>	11/42
DOMAINE DROUHIN <i>Chardonnay {France}</i>	11/42
KLOOF STREET <i>Chenin Blanc {South Africa}</i>	12/46
BERNARD DEFAIX <i>Sauvignon Blanc {France}</i>	12/46
CHEHALEM <i>Chardonnay {Oregon}</i>	13/50

FEATURED WHITE

CHATEAU THIVIN 16 gls
 2017 *Beaufolais 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 <i>Rose Cava {Italy}</i>	10
CARPENE MALVOLTI <i>Prosecco {Italy}</i>	10/38
CHARLES DE CAZANOVE 375ML <i>Champagne {France}</i>	22
GASTON CHIQUET <i>Blanc de blancs {France}</i>	1/70
LOUIS DE SACY <i>Grand Cru Brut Rose {France}</i>	1/70
BOLLINGER <i>Special Cuvee {France}</i>	1/95

RED

CALMA <i>Rioja {Spain}</i>	8/30
QUENARD <i>Mondeuse {France}</i>	9/34
BEN MARCO <i>Malbec {Argentina}</i>	9/34
CHERRY PIE <i>Pinot Noir {California}</i>	11/42
VILLA D'ANGELO <i>Montepulciano {Italy}</i>	11/42
VILLA SAN JULIETTE <i>Cabernet Sauvignon {California}</i>	12/46
TRUCHARD <i>Syrah {California}</i>	13/50

FEATURED RED

ES LO QUE HAY 16 gls
 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.