



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

6 DECEMBER 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	
SOFT SHELL CLAMS steamed, jus, drawn butter	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
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

* 18 MONTH MIMOLETTE cow, semi-hard, butterscotch, salty, toasted nuts {France}	17
* GOAT LADY PROVIDENCE goat, aged, semi-hard, yeasty, creamy {North Carolina}	
* WSDC DANTE sheep, firm, sweet, toasty, grassy {Wisconsin}	

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 spinach, parmesan, buttered bread crumbs, bacon bash	11
CLAMS CASINO peppers, shallot, garlic, parmesan bread crumbs, smoked bacon	9
FRIED OYSTERS plump oysters, lightly fried, served with house chicken salad	9
CALAMARI fresh rings, tentacles and pickles, lightly breaded, flash-fried, served with beer mustard sauce	11
CLAM STRIPS lightly breaded, flash fried, served with house remoulade	12
BRUSCHETTA sourdough toast, grilled butternut squash, apple butter, house ricotta, toasted almonds, e.v.o.o., saba	12

SIDES

Side Salad	5
Cole Slaw	
Fresh-Cut Fries	
Mac & Cheese	
Mashed Potatoes	
Broccoli & Cauliflower	
Harissa Roasted Carrots	
Baked Beans	
Horseradish Rutabega	

SANDWICHES

HENLOPEN CITY BURGER mushroom & 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 choice of shrimp, oyster, clam, or [scallops add \$3] Creole mustard marinated cabbage, pickled red onions, choice of one side	14
NEW ENGLAND LOBSTER ROLL chunks of lobster, mayo, scallions, toasted roll, with one side	24
BQ PULLED PORK slow cooked and topped with coleslaw on a toasted kaiser roll, with one side	10

ENTREES

LOBSTER MAC & CHEESE shell pasta, gouda, white cheddar, cognac, brown butter bread crumb, 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 CAROLINA SWORDFISH brushed with fresh herbs, and served with a choice of two sides	28
JERK GRILLED CAROLINA WRECKFISH Jamaican jerk seasoning, topped w/ coconut caramelized onions, choice of two sides	30
PAN SEARED ALASKAN COHO SALMON roasted turnips, rapini, fregula, herb goat butter burre blanc, black olive oil, melted leeks	32
FRIED DAY BOAT SCALLOPS bourbon sweet potato, roasted spicy brussels sprouts, candied bacon, bacon caramel sauce	32
KING CRAB LEGS two pounds of colossal legs, served with drawn butter and a choice of two sides	99
GRILLED WAYGU FLAT IRON STEAK mashed parsnips, pea shoot & radish salad, Diane sauce, fried leeks	30

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 liquor, 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>	
WINTER MULE	9
<i>Dogfish vodka, grapefruit, thyme, 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>	
CUCUMBER PEAR GIMLET	9
<i>cucumber vodka, pear vodka, fresh lime, simple syrup</i>	
CRANBERRY SPARKLER	10
<i>Gin lane gin, cranberry & rosemary shrub, splash champagne</i>	
RED SANGRIA	10
<i>Red wine, cinnamon vermouth, honey syrup, splash soda</i>	
BOURBON CIDER	10
<i>Bourbon, fresh cider, cinnamon ginger syrup, fresh lemon</i>	
PRICKLY PEAR MARGARITA	10
<i>tequila, prickly pear syrup, ginger beer, GM, lime, salt</i>	

FEATURED DRINK

EGG NOG TINI 11
Kraken rum, Corsair vanilla vodka, Lewes Dairy egg nog, fresh nutmeg

BEER ON THE CASK

RAR

Nanticoke Nectar IPA 7.4% {MD} 8

DRAFT

SIERRA NEVADA Celebration 6.8% {CA}	7
STONE Ruination 2.0 8.5% {CA}	8
OMMEGANG Hennepin 7.7% {NT}	7
MISPILLION NTS IPA 7.3% {DE}	7
HET ANKER Gouden Xmas 10.5% {Belgium}	8
BELLS Double Cream Stout 6.1% {MT}	7
VICTORY Prima Pils 5.3% {PA}	7
THE LARIMER Gose 4.6% {CO}	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 Gen-1
MOONLIGHT Them Sour Apples
SCALDIS Noel
LAVERY Dulachan
FOUNDERS Backwoods Bastard
GREEN FLASH West Coast {cask}

WHITE

CRUCERO	
<i>Sauvignon Blanc {Chile}</i>	9/34
TRAMIN	
<i>Pinot Grigio {Italy}</i>	9/34
LAN	
<i>Rioja {Spain}</i>	9/34
SOLMS DELTA	
<i>Chevin Blanc {South Africa}</i>	9/34
ERIC CHEVALIER	
<i>Chardonnay {France}</i>	9/34
DOMAIN MAGELLAN	
<i>Grenache Roussanne {France}</i>	9/34
MOUNT NELSON	
<i>Sauvignon Blanc {New Zealand}</i>	10/38
SECATEUR	
<i>Rose {South Africa}</i>	10/38
FREIHERR VON HEDDESORFF	
<i>Riesling {Germany}</i>	11/42
SKOURAS	
<i>Moschofilero {Greece}</i>	12/46
NICHOLAS PERRIN	
<i>Vioignier {France}</i>	12/46
SOLID	
<i>Chardonnay {California}</i>	12/46
JEAN CROCHET	
<i>Sancerre {France}</i>	12/46
PACO Y LOLA	
<i>Albarino {Spain}</i>	12/46

FEATURED WHITE

GILLES NOBLET 16 gls
2015 Macon-Fuisse {Macon, France}
Aromas of acacia flowers, apple blossoms and fresh baked bread. Once in the mouth there are gentle, pure fruit flavors, pinpoint minerality and balanced acidity. One of Gilles finest Macon wines in many years!

BUBBLY

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

RED

GATEWAY Douro	
<i>Red Blend {Portugal}</i>	9/34
ALAIN DE LA TREILLE	
<i>Pinot Noir {France}</i>	9/34
BODEGAS CASTANO	
<i>Montastrell {Spain}</i>	10/38
FABRE MONTMAYOU	
<i>Malbec {Argentina}</i>	10/38
BLACK STATION	
<i>Cabernet Sauvignon {CA}</i>	10/38
ST COSME	
<i>Syrab {France}</i>	12/46
IRIS	
<i>Pinot Noir {OR}</i>	12/46

FEATURED RED

CHARLES THOMAS 15 gls
2015 Chateaufort de pape {Rhone valley, France}
Produced from the vineyards of Orange. This wine displays a very deep garnet color, on the nose reveals a bouquet of red berries and hints of spices. The palate is round, full and rich.