



SUSTENANCE

{50 WILMINGTON AVE REHOBOTH BEACH, DE}
{260-9193 HCOYSTERHOUSE.COM}
{MENU CHANGES DAILY}

Raw Bar

MIDDLE NECK CLAMS	7	14
OYSTERS served with fresh grated horseradish, mignonette and cocktail sauce	2.25	12 24
OYSTER SAMPLER OF ALL 8 VARIETIES	16	
TWO OF EACH	32	

Oyster Shooters

Beer with cocktail and horseradish	4
Cucumber Vodka with bloody mix	5
Champagne with mignonette	4
Sake with mignonette	4

Steamers

OLD BAY SHRIMP pickle spice, onions	half lb 9	lb 18
MIDDLE NECK CLAMS white wine, butter, garlic, red pepper flakes		10
OYSTERS natural liquor, lemon, butter		18
PRINCE EDWARD ISLAND MUSSELS Belgian wheat beer, aromatics, orange, butter & garlic toast		13
POT LUCK steamed shrimp, clams, oysters, mussels, sausage, potatoes and brussel sprouts		24

Soups

CLASSIC OYSTER STEW traditional Eastern Shore classic	7
NEW ENGLAND CLAM CHOWDER smoked bacon, potatoes & vegetables	6
SEAFOOD CHOWDER tomato, vegetables, shrimp, scallops, & fish	7

Salads

HOUSE SALAD fresh lettuce, tomato, cucumber, pickled red onion, house dressing	6
CAESAR chopped romaine, sourdough croutons, white anchovies	6
BRIE SALAD mache, toasted pine nuts, dried currants, balsamic fig glaze	9
ROASTED BEET sunflower seeds, pickled radish, feta cheese, balsamic reduction	8
FRUIT AND NUT sliced apple, five spice pumpkin seeds, candied walnuts, raisins, bleu cheese, white balsamic	7
STRAWBERRY sliced strawberries, mizuna, ricotta salata, roasted pecans, mint, truffle honey	8

Appetizers

CALAMARI lightly breaded, fried with sweet pickles & served with stout beer mustard sauce	8
OYSTERS ROCKEFELLER spinach, parmesan, buttered bread crumbs, bacon hash	11
CLAMS CASINO peppers, shallot, garlic, parmesan bread crumbs, smoked bacon	8
FRIED OYSTERS plump oysters, lightly fried, served with house chicken salad	9
FRIED CLAM STRIPS breaded & flash fried served w/ a Cajun remoulade	7
BRUSCHETTA grilled tomatoes, basil, mozzarella, saba, grilled baguette	7
TUNA TARTAR spicy tuna, seaweed salad, quail egg, salmon roe, eel sauce, wonton chips	14

{WE STRIVE TO SOURCE ALL OF OUR SEAFOOD FROM SUSTAINABLE METHODS}

Sandwiches

*HENLOPEN CITY BURGER

mushroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, with one side	9
OR simply lettuce and tomato on a toasted Kaiser	8

HENLOPEN CITY PO'BOY SANDWICH

Shrimp, oyster, clams, or scallops

Creole mustard marinated cabbage, pickled red onions, soft roll, with one side	11
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NEW ENGLAND LOBSTER ROLL

chunks of lobster, mayo, scallions, toasted roll, with one side	18
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BBQ PULLED PORK

Slow cooked and topped with cole slaw on a toasted kaiser, with one side	9
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Entrees

LOBSTER MAC & CHEESE

shell pasta, gouda, white cheddar, cognac, & brown butter bread crumbs	24
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BOUILLABAISSE

mussels, clams, fish, shrimp, and scallops in a saffron tomato broth	22
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FRIED OYSTER DINNER

served with a choice of two sides	21
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MARINATED HAWAIIAN OPAH

Ginger marinade, topped with golden berry salsa, and served with a choice of two sides	27
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FRIED NEW JERSEY BLACK BASS

Served over asparagus caponata, pine nuts, raisins, black olive oil	28
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PEANUT CURRY ENCRUSTED HAWAIIAN PARROT FISH

Spicy purple sticky rice, bok choy stir fry, mango coulis	28
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BRAISED STUFFED CALAMARI

Chorizo stuffing, giant shrimp, roasted red pepper sauce, squid ink pasta	26
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SOFT SHELL CRABS

jumbos over a salad of local lettuce, roasted red pepper, grilled asparagus, and pickled ramps	25
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FRIED SCALLOPS

topped with bacon carmel sauce, bourbon sweet mash, wilted ramp leaves	26
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HUCKLEBERRY BBQ CHICKEN

Half chicken in spicy huckleberry bbq sauce, served with a choice of two sides	19
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ROASTED LAMB LOIN CHOP

Saffron turnip puree, sauteed fiddleheads, herb pestu	28
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GRILLED DRY AGED N.Y. STRIP

served over truffle mashers, topped w/ a cippollini demi glaze, served w/ one side	28
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Sides

.....	3.00
TODAY'S VEGETABLE SIDE SALAD MASHED POTATOES BRAISED KALE	
COLE SLAW FRIES MAC & CHEESE HORSERADISH RUTABAGA SPICY BRUSSEL SPROUTS	

Kids

MAC 'N' CHEESE	5
PASTA WITH BUTTER OR MARINARA	4
FRIED CHICKEN TENDERS	5
4OZ BURGER	6

{COMPLIMENTARY BREAD SERVICE IS AVAILABLE UPON REQUEST}

{WE USE PEANUT OIL FOR ALL FRIED ITEMS}

{*WE ARE REQUIRED TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED PROTEINS CAN INCREASE THE RISK OF FOOD BORNE ILLNESS}

BEER

On Draft

ELYSIAN IDIOT SAUVIN IPA 6.3% (Washington).....	6.00
ROGUE CHOCOLATE STOUT 6% (Oregon).....	6.50
UNIBROUE MAUDITE 8% (Canada).....	6.00
SAISON DUPONT 6.5% (Belgium).....	7.00
BROOKLYN SORACHI ACE 7.6% (New York).....	6.00
SIERRA SUMMERFEST 5% (California).....	6.00
HEAVY SEAS LOOSE CANNON 7.2% (Maryland).....	6.00
ROGUE GOOD CHIT PILS 6% (Oregon).....	6.50
SAMPLER OF 4	6.00

On the Cask

TRÖEGS HOPBACK (Pennsylvania).....	7.00
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Craft Beer

ALLAGASH WHITE.....	5.50
ANCHOR BREKLE'S BROWN.....	6.00
ANGRY ORCHARD CIDER.....	5.00
BEAR REPUBLIC RACER 5 IPA.....	6.00
BLANCHE DE BRUXELLES 16oz CAN.....	6.00
BRASSERIE DE ROCS GRAND CRU.....	9.00
BROOKLYN IPA CANS.....	5.00
BROOKLYN SUMMER CANS.....	5.00
CALDERA IPA CANS.....	5.50
CALDERA PALE ALE CANS.....	5.50
CHIMAY (BLUE LABEL).....	8.00
DE STRUISE TSJEES XMAS ALE 2010.....	10.00
DOGFISH HEAD APRIHOP.....	6.00
DOGFISH HEAD MIDAS TOUCH.....	6.00
DUCHESS DE BOURGOGNE.....	9.00
EVOLUTION LOT #3 IPA.....	5.00
EVOLUTION LUCKY # 7 PORTER.....	5.00
FRANZISKANER HEFE WEIZEN 16.9oz.....	7.00
GAFFEL KOLSCH.....	5.00
GREEN FLASH RAYON VERT.....	6.00
GREEN FLASH PALATE WRECKER.....	6.00
GUINNESS FOREIGN EXTRA STOUT.....	5.00
KONIG PILS CANS 16.9OZ.....	5.00
LINDEMANS FRAMBOISE.....	8.00
MIKKELLER IPA SERIES (ask your server).....	8.00
MIKKELLER FUNKY E STAR.....	9.00
NATTY BOH CANS.....	2.00
ORVAL TRAPPIST ALE.....	7.00
ROCHEFORT 8.....	7.00
SIERRA NEVADA KELLERWEIS.....	5.00
SAISON DU PONT.....	7.00
SAM SMITH OATMEAL STOUT.....	5.00
SIERRA NEVADA TORPEDO 16oz CANS.....	6.00
STONE RUINATION.....	6.00
TROEG SUNSHINE PILS.....	5.00
TWIN LAKES CANS.....	5.00
21ST AMENDMENT BITTER AMERICAN.....	5.00
UNCOMMON GOLDEN STATE ALE 16oz can.....	6.50
UNCOMMON SIAMESE TWIN ALE 16oz can.....	6.50
UNIBROUE LA FIN DU MONDE.....	6.00
VICTORY HEADWATERS PALE ALE.....	5.00
WESTMALLE TRIPPEL.....	7.00

Big Bottles to Share

AVEC LES BONS VOEUX 750ml.....	16.00
BROOKLYN LOCAL 1 750ml.....	13.00
DOGFISH HEAD NOBLE ROT 750ml.....	18.00
DOGFISH HEAD RED & WHITE 750ml.....	18.00
EITIENNE DUPONT CIDRE TRIPLE 375ml.....	12.00
ELYSIAN IDIOT SAUVIN 22oz.....	10.00
GOUDEN CAROLUS HOPSINJOOR 750ml.....	16.00
LAUGHING DOG ALPHA DOG 22oz.....	18.00
LAUGHING DOGFATHER IMPERIAL STOUT 2010 22oz.....	18.00
LINDEMANS CUVÉE RENE 750ml.....	16.00
MC NEILL'S IPA 22oz.....	10.00
MC NEILL'S BITTER 22oz.....	10.00
MIKKELER TO/ FROM HOLIDAY ALE 750ml.....	18.00
OMMEGANG APHRODITE 750ml.....	17.00
POPERINGS HOMMEL ALE 750ml.....	20.00
ROGUE MORIMOTO IMPERIAL PILSNER.....	22.00
SAINT SOMEWHERE SAISON ATHENE 750ml.....	16.00
SOUTHERN TIER BACK BURNER 2010 22oz.....	12.00
STONE SMOKED PORTER 22oz.....	12.00
STONE SUBLIMELY SELF RIGHTEOUS 22oz.....	12.00
TRIPPEL KARMELIET 750ml.....	20.00
TROEGS FLYING MOUFLON 22oz.....	10.00
BROUWERIJ STRUBBE LAMBIC 750ml.....	24.00

SPECIALITY DRINKS

HOUSE SANGRIA

Ginger/Cinnamon infused sweet vermouth, red wine, orange bitters, honey... 8

OYSTER HOUSE PUNCH

Pineapple infused rum, dark rum, splash peach liquor, fresh oj, strawberry puree, cranberry, house grenadine & lots of love!..... 8

ORANGE CRUSH

Orange vodka, triple sec, fresh oj, splash sprite..... 8

TINA COCKTAIL

Tequila blanco, fresh lime, pineapple and cinnamon syrup..... 8

DOUBLE CHOCOLATE MARTINI

360 Chocolate vodka, Godiva chocolate liqueur, chocolate love tincture..... 8

DEVIL JUICE

Ruby Red Vodka, fresh squeezed grapefruit, splash cranberry..... 8

CUCUMBER/PEAR GIMLET

House infused Cucumber Vodka, Pear Vodka, fresh lime..... 8

HOUSE BLOODY MARY

Fresh homemade tomato mix, served with our own cucumber infused vodka..... 8

ESPRESSO MARTINI

Espresso liquer, Corsair vanilla vodka..... 8

BLACKBERRY MOJITO

Bacardi, fresh blackberry, lime, mint..... 8

{SERVING COFFEE FROM NOTTINGHILL ROASTERY IN LEWES}

WINE

Bubbly

GRUET Blanc de Noirs (New Mexico) Half Bottle.....	18
ZINCK Cremant (France).....	8/30
LE VIGNE DI ALICE Prosecco (Italy).....	30
ARISTON Rose Champagne (France).....	70

Whites

QUINTA DO TAMARIZ Vinho Verde (Portugal).....	7/26
CRIOS Rose (Argentina).....	7/26
DOMAINE GUILLAMAN Colombar/Ugni-Blanc (France).....	7/26
MORGAN Un-Oaked Chardonnay (California).....	8/30
SANTA DIGNA Sauvignon Blanc (Chile).....	8/30
FOUR SISTERS Sauvignon Blanc (Australia).....	8/30
VALENT Pinot Grigio (Italy).....	8/30
MANFRIED Reisling (Germany).....	8/30
TALBOT KALI HART Chardonnay (California).....	9/34
CLENDENEN Tocai Friulano (California).....	9/34
SOUTHERN RIGHT Sauvignon Blanc (South Africa).....	9/34
PEDRONCELLI Chardonnay (California).....	9/34
CHATEAU DE LA RAGOTIERE Muscadet (France).....	10/40
LEFT COAST CELLARS Pinot Gris (Oregon).....	10/40
DOMAINE PIERRE THOMAS Sancerre (France).....	38
ELYSE White Blend (France).....	40
DOMAINE GILLES NOBLET Pouilly-Fuisse (France).....	40
DOMAINE PIERRE USSEGLIO Chateauneuf-du-Pape (France).....	55
PATZ AND HALL "Hyde Vineyard" Chardonnay (California).....	65
MERRY EDWARDS Sauvignon Blanc (Russian River, California).....	65
TANTARA Chardonnay (California).....	70
HOLLYWOOD AND VINE 2480 Chardonnay (California).....	75

Reds

BILA HAUT Blend (France).....	8/30
CAMERON HUGHES Cabernet Sauvignon (California).....	8/30
LES JAMELLES Pinot Noir (France).....	8/30
JUAN BENEGAS Malbec (Argentina).....	8/30
MILBRANDT VINEYARDS Cabernet Sauvignon (Washington).....	9/34
GLORY DAYS Zinfandel (California).....	9/34
SCOTT HARVEY Barbera (California).....	9/34
ST COSME "Little James Basket Press" Grenache (France).....	9/34
HERON Pinot Noir (California).....	9/34
SHOTFIRE Shiraz (Australia).....	10/40
AU BON CLIMAT Pinot Noir (California).....	10/40
BURGESS Grenache (California).....	45
ALDESHEIM Elizabeth's Reserve Pinot Noir (Oregon).....	60
DRY CREEK "The Mariner" Cab/Merlot Blend.....	50
FROGS LEAP Merlot (California).....	50
ELYSE "C'est si Bon" Red Blend (California).....	50
DUCKHORN Merlot (California).....	65
OJAI "Fe Ciega" Pinot Noir (California).....	80
GLENELLY "Lady May" Cabernet Sauvignon (South Africa).....	80
PATZ & HALL "Pisoni Vineyard" Pinot Noir (California).....	80
O' SHAUGHNESSY Cabernet Sauvignon (California).....	95
ORIN SWIFT "Papillon" Cabernet Blend (California).....	100
CAIN FIVE Meritage (California).....	120
ORIN SWIFT "Mercury Head" Cabernet Sauvignon (California)2009.....	150