



APRIL 26 2024
Menu Changes Daily

WINTER HOURS:
Monday-Saturday 12pm
Closed Sunday

Our last lunch is
Saturday, April 27th

Starting April 29th,
we'll be open 7 days a week
for dinner service only

Sustainable Seafood
Local Farms
Natural Wine

OUR FARMERS

Dittmar Family Farms
Chesterfield Heirlooms
Kalmar Farms
Fox Briar Farms
Fifer's Orchards
Delaware Bay Bees
Vanderwende's Creamery

*WE ARE REQUIRED TO INFORM YOU
THAT CONSUMING RAW OR
UNDERCOOKED PROTEIN CAN
INCREASE THE RISK OF
FOODBORNE ILLNESS.

* WE USE PEANUT OIL FOR ALL OF OUR
FRIED ITEMS

OYSTER SHOOTERS

- BEER *oyster with cocktail sauce & horseradish* 4
- CUCUMBER VODKA *oyster with bloody mary mix* 6
- CHAMPAGNE *oyster with champagne vinegar mignonette* 5

STEAMERS

- OLD BAY SHRIMP *old bay, pickling spice, onions* {Half} 13 {LB} 25
- STEAMED OYSTERS *one dozen, lemon, drawn butter* 26
- MIDDLENECK CLAMS *spicy garlic butter, garlic, toast* 18
- MUSSELS *lemongrass, lime, ginger, serranos, thai basil, mint, cilantro, coconut milk* 19
- POT LUCK *shrimp, oysters, mussels, clams, housemade andouille, potatoes, brussels* 32

SOUPS

- CLASSIC OYSTER STEW *traditional eastern shore* 11
- NEW ENGLAND CLAM CHOWDER *smoked bacon, potatoes & vegetables* 9
- SEAFOOD CHOWDER *tomato base, vegetables, fresh fish, shrimp, scallops* 9

SALADS

- HOUSE SALAD *mixed lettuce, shaved radish, dijon & red wine vinaigrette* 9
- ARUGULA *lemon vinaigrette, shaved pecorino locatelli* 9
- CAESAR *romaine, sourdough croutons, white anchovy* 10
- FRUIT & NUT *mixed lettuce, dried cherries, apples, candied almonds, spiced pumpkin seeds, blue cheese, white balsamic vinaigrette* 11
- ASPARAGUS *fava beans, spring peas, pea shoots, white balsamic, pistachio, pecorino locatelli, ramp pesto* 12

CAVIAR served with house potato chips, micro chive, creme fraiche

- PRUNIER OSETRA *sharp brine, smooth finish {France}* 50
- STERLING *soft brine, smooth finish {California}* 21
- BELUGA *smooth brine, mineral notes, silky finish {Belgium}* 21

CHEESE BOARD

- PIAVE VECCHIO *cow, firm, mild, earthy, grassy {Italy}* 21
- ASHER BLUE *raw cow, semi-firm, mushroom notes, grassy {Georgia}*
- HUMBOLDT FOG *goat, semi-soft, ash bloomed rind, earthy, tangy {California}*

APPETIZER

- OYSTERS ROCKEFELLER 18
spinach, parmesan, buttered bread crumbs, bacon hash
- CLAMS CASINO 16
peppers, shallot, garlic, parmesan bread crumbs, smoked bacon
- FRIED VIRGINIA OYSTERS 15
lightly fried, with housemade walnut chicken salad, served w/ tartar sauce
- CLAM STRIPS 15
lightly breaded, spicy remoulade, lemon
- CRISPY SCALLOPS 21
lightly breaded, sea urchin aioli, fried lemon, sea beans
- YELLOWFIN TUNA TARTARE 23
cherry blossom shoyu, lemon oil, bee pollen, red clay salt, pistachios, crispy rice paper
- LOBSTER & LOUIE 28
lobster & shrimp terrine, green goddess aioli, tobiko, king crab louie, house made lavash
- GEORGIA ROYAL RED SHRIMP 21
garlic, thyme, grilled fiddlehead ferns, salsa verde, lemon, olive oil
- DELAWARE LAMB MEATBALLS 21
coconut curry glazed, rice noodles, boisin, red onion, serrano, mint, thai basil, cilantro, peanuts, lime
- HIRAMASA CRUDO 22
meyer lemon, creme fraiche, poppy seeds, radish, basil, black lava salt, olive oil
- CRISPY COD CHEEKS 20
cornmeal & rice flour dusted, paprika, spicy mayo, wakame salad, toasted sesame seeds

SIDES 7

- Side Salad
- Cole Slaw
- Fresh-Cut Fries
- Spring Peas, Pancetta, Mint
- Mac & Cheese
- Sauteed Spring Greens, Garlic, Lemon
- Duckfat Roasted Yukon Potatoes
- Grilled Asparagus

SANDWICHES

- HENLOPEN CITY BURGER 18
pickled sweet peppers, crispy onions, tomato-bacon jam, shredded lettuce, gouda, brioche roll, choice of one side 18
- OR lettuce & tomato on toasted brioche roll 16
- HENLOPEN CITY PO' BOY SANDWICH 18
choice of: shrimp, oyster, clam strips [scallops add \$3] creole mustard marinated cabbage, pickled red onions, soft roll, choice of one side
- NEW ENGLAND LOBSTER ROLL 27
lobster, mayo, scallions, toasted split top roll, choice of one side
- BBQ PULLED PORK SANDWICH 14
toasted brioche roll, cole slaw, choice of one side

ENTREES

- LOBSTER MAC & CHEESE 32
shell pasta, gouda, white cheddar, brandy, brown butter bread crumbs, chive
- BOUILLABAISSE 34
clams, scallops, mussels, fish, shrimp, saffron tomato broth, rouille toast
- FRIED VIRGINIA OYSTER DINNER 34
lightly breaded, lemon, housemade tartar, choice of two sides
- HERB GRILLED DELAWARE ROCKFISH 38
brushed with fresh herbs & choice of two sides
- JERK GRILLED MASSACHUSETTS YELLOWFIN TUNA 38
grilled pineapple & charred spring onion relish, basil, choice of two sides
- PAN ROASTED FLORIDA KING KLIP 38
young carrots, red onions, ginger, mirin, kale, yellow coconut curry, sunflower shoots, lemon agrumato oil
- SEARED NEW JERSEY FLUKE 38
fennel pollen dusted, risotto rosso, fiddle head ferns, fava beans, vincotto, olive oil
- NORWEGIAN KING CRAB LEG 100
one pound, steamed, drawn butter, lemon, choice of two sides
- GRILLED CREEKSTONE N.Y. STRIP 52
vidalia onion & gruyere gratin, soubise sauce, grilled asparagus, red wine demi

DRINKS

GANGSTA WHITE SANGRIA, No. 1 12
actually very nice white verdejo from our list, salers, amaro nonino, giffard pamplemousse, cocchio americano, pierre ferrand dry curacao, orange, lemon & the hope that people will realize that this is actually a just a real cocktail I'm calling "Sangria" at some point? Either way- it RIPS!

LEVELED UP 16
barr bill gin, pistachio orgeat, egg white, lime juice

THE KNIGHT WHO SAYS NI 12
stateside vodka, north carolina blueberry shrub, lemon juice, club soda, wafer-thin mint

GRILLED PINEAPPLE MARGARITA 13
grilled pineapple infused tequila, triple sec, lime, agave, mezcal rinse, black salt rim

BEER JAM MANHATTAN 13
old forester bourbon, bousemade beer jam, brandied cherry juice, orange bitters

OYSTER HOUSE PUNCH 13
pineapple infused rum, dark rum, splash peach liqueur, orange, strawberry, cranberry, grenadine

ESPRESSOTINI 14
rise up infused espresso vodka, st. george coffee liqueur, giffard vanille de madagascar

PORCH MARTINI 11
breckenridge gin, dolin blanc, lemon

BLOODY MARY 12
cucumber vodka, tomato, spices, worcestershire, horseradish, pickled vegetables

FEATURED COCKTAIL

SECOND WIND
white rum, pot still rum, velvet falernum, apricot liqueur, angostura bitters, lime

15

DRAFT BEER

BITBURGER German Pilsner 4.8% {Germany} 8
GOUDEN CAROLUS Van de Keizer 10% {Belgium} 10
FIDDLEHEAD Mastermind DIPA 8.1% {VT} 10
FIDDLEHEAD Hazy IPA 6.2% {VT} 8
BLAUGIES La Vermontoise Saison 6% {Belgium} 10
MAINE King Titus Porter 7.5% {ME} 9
HUYGHE Delirium Red Fruit & Field 8% {Belgium} 10
NEW BELGIUM Voodoo Ranger IPA 7% {CO} 8

ON THE CASK

DOGFISH HEAD 8
Buck Mildin' Acadian Mild Ale
 {Reboboth Beach, DE} 3.8%

FEATURED BEER

OTHER HALF

Broccoli
 16 oz can 7.9%
 {New York}
Double Dry Hopped Imperial IPA
Hazy with notes of pineapple, citrus and mango
 Does not include Broccoli!

9

UPCOMING DRAFT

DUVEL 6.66
DELIRIUM Black
DOGFISH HEAD Palo Santo Marron
TIRED HANDS Alien Church

WHITE

HUMUS Flui 2021 13 / 50
Arinto, Fernao Pires, Vital {Lisbon, Portugal}
** love note: don't be afraid of grapes you've never heard of! this wine is awesome, and goes with everything seafood related!*

SYDNEY ANN Pinot Grigio 13 / 50
Pinot Grigio {Veneto, Italy}

HITHER & YON Petit Blanc 13 / 50
Petit Blanc {McLaren Vale, Australia}

BALNEA Verdejo 12 / 48
Verdejo {Rueda, Spain}

VALLI UNITE Bianco Cortese 14 / 54
Cortese {Piedmont, Italy}

MAX KILBURG Vertigo 14 / 54
Riesling {Mosel, Germany}

TSW Sauvignon Blanc 15 / 58
Sauvignon Blanc {Cape South Coast, South Africa}

JEAN AUBRON Vieilles Vignes 15 / 58
Sauvignon Blanc {Loire Valley, France}

JEANNE MARIE Chardonnay 15 / 58
Chardonnay {Central Coast, California}

ROSE PURO Rose 14 / 54
Malbec {Cotes Du Lot, France}

ORANGE SEBASTIEN DAVID Couple Goals 15 / 58
Chenin Blanc, Chardonnay {Loire Valley, France}

FEATURED ORANGE

UNICO ZELO
Esoterico 2021
 Zibibbo, Fiano, Moscato Giallo
 {Riverland | Clare Valley, Australia}
We heart esoteric wine, and you should too!
She's mysterious, she's bossy,
but she's also a dance party you didn't expect
- but really desperately needed.

14 / 54

BUBBLY

LIGHT BUBBS
RODICA Sparkling 15 / 58
Malvasia Istriana {Istria, Slovenia}

FULL BUBBS
CASTELLROIG Corpinnat Brut 15 / 58
Xarel-lo, Parellada, Macabeo {Catalunya, Spain}

PLOYEZ-JACQUEMART Extra Quality Brut 60
Pinot Noir & Meunier {Champagne, France} 1/2 bottle

RED

AMPELEIA Unlitro 12 / 52
Alicante, Carignan, Mourvedre {Tuscany, Italy} 1 Liter

CIELLO Rosso 13 / 50
Nero d'Avola {Sicily, Italy}

PAS DE PROBLEME Pinot Noir 15 / 58
Pinot Noir {Languedoc-Roussillon, France}

DOMAINE D'ANSIGNAN Les Grenadines 15 / 58
Grenache, Carignan {Languedoc-Roussillon, France}

NICOLAS REAU Ange 2022 14 / 54
Cabernet Franc {Loire Valley, France}

JOHNSON FAMILY Cabernet Sauvignon 15 / 58
Cabernet Sauvignon {Alexander Valley, California}

FEATURED RED

MEINKLANG
Burgenland Red 2022
 Zweigelt, Blaufränkisch, Saint Laurent
 {birthplace of Arnold Schwarzenegger}
From cattle ranching biodynamic heroes
of winemaking in Austria.
They're lovely people, and
their wine is juicy and electric!
I picked it because I love it! So, drink it!

15 / 58