



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

Fifer Orchards

Delaware Bay Bees

Vanderwende's Creamery

# LUNCHE

## STEAMERS

OLD BAY SHRIMP <i>old bay, pickling spice, onions, garlic</i> {half lb} 13	{lb} 25
MIDDLENECK CLAMS <i>steamed, spicy garlic butter &amp; toast</i>	18
STEAMED OYSTERS <i>lemon, drawn butter</i>	26
MUSSELS <i>lemongrass, lime, ginger, serranos, thai basil, mint, cilantro, coconut milk</i>	19
POT LUCK <i>shrimp, oysters, clams, mussels house made andouille, potatoes &amp; brussels</i>	32

## SOUPS

CLASSIC OYSTER STEW <i>traditional eastern shore classic</i>	11
SEAFOOD CHOWDER <i>tomato base, vegetables, fresh fish, shrimp, scallops</i>	9
CLAM CHOWDER <i>smoked bacon, potatoes, vegetables</i>	9

## SALADS

HOUSE <i>mixed lettuce, shaved radishes, dijon &amp; red wine vinaigrette</i>	9
ARUGULA <i>lemon vinaigrette, shaved pecorino locatelli</i>	9
CAESAR <i>romaine, parmesan, croutons, white anchovies</i>	10
ASPARAGUS <i>fava beans, spring peas, pea shoots, pistachio, white balsamic, pistachio, pecorino locatelli, ramp pesto</i>	12
FRUIT & NUT <i>dried cherries, apples, candied almonds, spiced pumpkin seeds, blue cheese, mixed lettuce, white balsamic vinaigrette</i>	11
<i>add any fish 14, shrimp 14, fried oysters 14, scallops 18</i>	

<b>CAVIAR</b> <i>served with house potato chips, micro chive, creme fraiche</i>	75
PRUNIER OSETRA <i>sharp brine, smooth finish</i> {France}	
BELUGA <i>smooth brine, mineral notes, silky finish</i> {Belgium}	

## CHEESE BOARD

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

## APPETIZERS

OYSTERS ROCKEFELLER <i>spinach, parmesan, buttered bread crumbs, bacon hash</i>	18
CLAMS CASINO <i>peppers, shallot, garlic, parmesan bread crumbs, smoked bacon</i>	15
FRIED OYSTERS <i>lightly fried, with housemade walnut chicken salad, served w/ tartar sauce</i>	15
CLAM STRIPS <i>lightly breaded, spicy remoulade, lemon</i>	15
CRISPY SCALLOPS <i>lightly breaded, sea urchin aioli, crispy lemon, sea beans</i>	21
YELLOWFIN TUNA TARTARE <i>cherry blossom soyu, lemon oil, bee pollen, red clay salt, pistachios, crispy rice paper</i>	23
LOBSTER & LOUIE <i>lobster &amp; shrimp terrine, green goddess aioli, tobiko, king crab louie, house made lavash</i>	28
GEORGIA ROYAL RED SHRIMP <i>garlic, thyme, grilled fiddle head ferns, salsa verde, lemon, olive oil</i>	21
DELAWARE LAMB MEATBALLS <i>coconut curry glazed, rice noodles, hoisin, red onion, serrano, mint, thai basil, cilantro, peanuts, lime</i>	21
GRILLED STOUT RAZOR CLAMS <i>garlic, white wine, calabrese chili, basil, lemon, olive oil, grilled foccacia</i>	20

## SIDES

Side Salad	7
Cole Slaw	
Sauteed Spring Greens, Garlic, Lemon	
Fresh-Cut Fries	
Mac & Cheese	
Spring Peas, Pancetta, Mint	
Grilled Asparagus	

## SANDWICHES

HENLOPEN CITY BURGER <i>pickled sweet peppers, crispy onions, tomato-bacon jam, shredded lettuce, gouda, brioche roll, with one side</i>	18
<i>OR lettuce &amp; tomato on toasted brioche roll</i>	16
HENLOPEN CITY PO' BOY SANDWICH <i>choice of: shrimp, oyster, clam strips or [scallops add \$3] creole mustard marinated cabbage, pickled red onions, soft roll, choice of one side</i>	18
NEW ENGLAND LOBSTER ROLL <i>lobster, mayo, scallions, toasted split top roll, choice of one side</i>	27
LOBSTER REUBEN <i>house lobster salad, coleslaw, 1000 island, gruyere, grilled rye, choice of one side</i>	28
CRISPY FISH SANDWICH <i>roasted lemon &amp; tarragon aioli, shredded lettuce, pickles, brioche bun, choice of one side</i>	17
HERB GRILLED FISH SANDWICH <i>bibb lettuce, tomato, brioche roll, served with choice of one side</i>	18
BBQ PULLED PORK SANDWICH <i>toasted brioche roll, cole slaw, choice of one side</i>	14

## PLATES

FISH AND CHIPS <i>beer battered, cole slaw, old bay fries, house made tartar, lemon</i>	17
LOBSTER MAC & CHEESE <i>shell pasta, aged gouda, brandy, chives, buttered bread crumbs</i>	19
FRIED OYSTER LUNCH <i>lightly breaded, tartar sauce, lemon, choice of one side</i>	19
BOUILLABAISSE <i>clams, scallops, mussels, fish, shrimp, saffron tomato broth, rouille toast</i>	34