



50 Wilmington Ave
Rehoboth Beach,
Delaware 19971

www.bcoysterhouse.com

302-260-9193

22 JULY 2019
Menu Changes Daily

Dinner Nightly at 5:00pm
Happy Hour 3-5pm[Bar Only]

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>	24	
MUSSELS <i>roasted lemon, calabrian chiles, tomato, olives, basil, grilled bread</i>	16	
MIDDLENECK CLAMS <i>steamed, served with spicy garlic butter and toast</i>	15	
POT LUCK <i>shrimp, oysters, clams, mussels, sausage & corn, drawn butter</i>	28	

SOUPS

CLASSIC OYSTER STEW <i>Eastern Shore tradition</i>	9
NEW ENGLAND CLAM CHOWDER <i>smoked bacon, potatoes & vegetables</i>	9
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
* CAESAR <i>chopped romaine, sourdough croutons, white anchovy</i>	8
ROASTED BEET <i>sunflower seeds, sliced pickled radish, feta cheese, balsamic reduction</i>	10
FRUIT & NUT <i>dried cherries, sliced apple, candied nuts, spiced pumpkin seeds</i>	9
<i>blue cheese, young lettuce, white balsamic</i>	
WATERMELON SALAD <i>orange blossom vinaigrette, bibb lettuce, pistachio, mint,</i>	10
<i>lemon verbena</i>	
CAPRESE <i>grilled halloumi, heirloom tomatoes, basil, vincotto, maldon salt</i>	12

CHEESE BOARD

* QUICKE'S CHEDDAR <i>goat, sweet notes, nutty, smooth finish {England}</i>	17
* QUADRELLO DI BUFALA <i>buffalo, semi firm, nutty, rich, creamy {Italy}</i>	
* ROGUE'S CAVEMAN BLUE <i>cow, semi firm, mild spice, creamy {Oregon}</i>	

WE STRIVE TO SOURCE ALL OF OUR SEAFOOD FROM SUSTAINABLE METHODS

APPETIZERS

OYSTERS	
ROCKEFELLER	12
<i>spinach, parmesan, buttered</i>	
<i>bread crumbs, bacon hash</i>	
CLAMS CASINO	11
<i>peppers, shallot, garlic, parmesan bread</i>	
<i>crumbs, smoked bacon</i>	
FRIED OYSTERS	11
<i>plump oysters, lightly fried, served with</i>	
<i>house chicken salad</i>	
CALAMARI	11
<i>fresh rings, tentacles and pickles,</i>	
<i>lightly breaded, flash-fried,</i>	
<i>served with beer mustard sauce</i>	
TUNA POKE	21
<i>hoisin sauce, cucumbers, scallions, wasabi</i>	
<i>pea & sesame brittle, candied ginger oil,</i>	
<i>rice crisp</i>	
FRIED CLAMS	12
<i>flash fried, house spicy remoulade, lemo</i>	
MAINE WHELKS	16
<i>chantrelle mushrooms, sungolds,</i>	
<i>brandy, lemon, parsley</i>	
GROUPER CRUDO	19
<i>coconut lime granita, lava salt, mirco</i>	
<i>greens, Tuscan olive oil</i>	

SIDES 5

Side Salad
Cole Slaw
Grilled Summer Squash
Fresh-Cut Fries
Mac & Cheese
Yukon Gold Mash
Creamed Corn
Baked Beans
Green Beans
Heirloom Tomatoes

SANDWICHES

HENLOPEN CITY BURGER, <i>pickled sweet peppers, crispy onions</i>	14
<i>tomato-bacon jam, local bibb lettuce, kaiser roll, with one side</i>	
OR <i>lettuce & tomato on toasted kaiser roll</i>	12
HENLOPEN CITY PO'BOY SANDWICH	15
<i>choice of shrimp, oyster, or [scallops add \$3]</i>	
<i>Creole mustard marinated cabbage, pickled red onions, choice of one side</i>	
NEW ENGLAND LOBSTER ROLL	24
<i>chunks of lobster, mayo, scallions, toasted roll, with one side</i>	
BBQ PULLED PORK	12
<i>slow cooked and topped with coleslaw on a toasted kaiser roll, with one side</i>	

ENTREES

LOBSTER MAC & CHEESE	30
<i>shell pasta, gouda, white cheddar, cognac, brown butter bread crumbs, chives</i>	
BOUILLABAISSE	28
<i>clams, scallops, fish, mussels, shrimp, saffron tomato broth, rouille toast</i>	
FRIED OYSTER DINNER <i>lightly breaded, served with a choice of two sides</i>	32
HERB GRILLED FLORIDA RED GROUPER	34
<i>brushed with fresh herbs, and served with a choice of two side</i>	
FJERK GRILLED NEW ENGLAND SWORDFISH	32
<i>topped with Delaware peach relish, and served with a choice of two sides</i>	
PAN SEARED ALASKAN SOCKEYE SALMON	34
<i>local roasted corn risotto, fava beans, thai basil pesto, sicilian olive oil</i>	
MARYLAND CRAB CAKES	38
<i>no filler, pan seared, choice of two sides</i>	
PAN SEARED SCALLOPS	34
<i>lemon cream, purple potatoes, english peas, young onion, chervil, fennel pollen</i>	
VIRGINIA SOFT SHELL CRABS	36
<i>lightly dusted and fried, local heirloom tomato panzanella salad</i>	
PRIME NEW YORK STRIP <i>yukon gold mash, green beans, demi</i>	36
COFFEE SPICE RUBBED DUCK	34
<i>grits, roasted green beans, over easy egg, duck demi</i>	
KING CRAB LEGS	99
<i>two pounds of colossal legs, served with two sides</i>	

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

DRINKS

OYSTER HOUSE PUNCH 10
pineapple infused rum, dark rum, splash peach liqueur, fresh oj, strawberry puree, cranberry, house grenadine

DEVIL JUICE 10
red ruby vodka, fresh squeezed grapefruit, cranberry

HOUSE BLOODY MARY 10
fresh homemade tomato mix, served with our own cucumber infused vodka

MR. BILLY'S GINGER RICKY 10
Gin lane, lime, lemon club soda, ginger syrup

BARREL AGED BEER JAM MANHATTAN 12
James Pepper Whiskey, house made beer jam, brandied cherry juice, orange bitters, aged in our small oak barrel

WILDFIRE 11
mezcal, tequila, yellow chartreuse, aperol, lime juice

WHITE SANGRIA 10
white wine, cognac, peach schnapps, orange, mango, lemon soda

SPICED PEACH OLD FASHIONED 12
Dads Hat rye whiskey, giffard peach, pimento dram, old fashion bitters, peach

CUCUMBER PEAR GIMLET 11
cucumber infused vodka, pear vodka, simple syrup, lime

BLACK BERRY BARREL AGED NEGRONI 11
Journey bilberry hearts gin, campari, yzaguiire vermouth, steep blue berry/blackberry tea, fresh black berries

WATERMELON MARGARITA 11
cimmaron tequila, watermelon juice, lime, salt

FEATURED DRINK

LIBERTY BELL MULE 10
Stateside vodka, lime, ginger beer, club soda

BEER

ON THE CASK

DOGFISH HEAD

Lil Softy Rye IPA

5.8% {DE} 8

DRAFT

ALLAGASH *Two Lights* 6.7% {ME} 7

NESHAMINY *Cherry Hibiscus Wheat* 5% {PA} 7

BRASSERIE *Houblon Chouffe* 9% {Belgian} 8

SIXPOINT *Hazy IPA* 6.5% {MD} 7

CHIMAY *Blue Strong Dark Ale* 9% {Belgian} 8

ROCKET FROG *Angry Angry Alice DIPA* 8.8% {VA} 8

AVERY *Bourbon Barrel Coconut Porter* 10.4% {CO} 7

JEVERS *Pilsner* 4.9% {German} 7

FEATURED BOTTLES

UPRIGHT BREWING.

Five 5%

A Saison brewed with three hop varieties with pale caramel malt to creat full flavor. Subtle pale fruit aromas brighten the profile.

[750ML]

18

COMING SOON

CIGAR CITY *Jai Alai*

EQUILIBRIUM *Deviation*

UNION *Skip Jack*

DIEU DU CIEL *Derniere Volonte*

SIERRA NEVADA *Pale*

WHITE

DOMAINE DES BRETAUDIÈRES
Muscadet {France} 9/34

ZENATO
Pinot Grigio {Italy} 9/34

LAS BAS
Gewurztraminer {Spain} 9/34

CARDEDU "Nuo"
Vermentino {Italy} 10/38

SCHWARZBOCK
Gruener Veltliner {Austria} 10/38

DOMAINE DE LA PREBENDE
Rose {France} 10/38

MOHUA
Sauvignon Blanc {New Zealand} 10/38

DOMAINE DE LA POTINE
Sauvignon Blanc {France} 10/38

BROADBENT
Vinbo Verde {Portugal} 10/38

JOSEPH DROUHIN
Chardonnay {France} 11/42

DR. BURKLIN-WOLF "Burklin Estate"
Riesling {Germany} 11/42

DOMAINE CHERRIER
Sancerre {France} 12/46

BOGLE "Phantom"
Chardonnay {California} 12/46

FEATURED WHITE

TALLEY VINEYARDS 16 gls

2016 *Chardonnay*

{Arroyo Grande, CA}

Salted apple, brioche, white flowers, toasted bread, and plenty of classic Central Coast minerality. Medium bodied and balanced!

BUBBLY

CANELLA 187ML
Rose Brut {Italy} 10

JEAN-CHARLES BOISSET NO21
Brut {France} 10/38

GRUET 375ML
Brut {New Mexico} 20

CHARLES DE CAZANOVE
Brut {France} /70

PIERRE GIMONNET & FILS
Rose De Blancs {France} /80

THIENOT
Brut {France} /75

RED

FREDERIC & BRUNIER "Le Pigeoulet"
Grenache {France} 10/38

THREE
Old Vines Field Blend {California} 10/38

CATENA
Malbec {Argentina} 10/38

CAPARZO
Sangiovese {Italy} 10/38

MARIETTA "Arme"
Cabernet Sauvignon {California} 12/46

TRISAETUM
Pinot Noir {Oregon} 13/50

FEATURED RED

BON ANNO 16 gls

2016 *Cabernet Sauvignon*

{Napa Valley, California}

A deep ruby red, this seductive Cab shows classic Cabernet Sauvignon aromas of spice and sage followed by a mix of blueberries and blackberries.