



MAY 10 2024
Menu Changes Daily

SPRING / SUMMER HOURS:

Monday-Thursday
4pm
Friday-Sunday
3pm

Sustainable Seafood
Local Farms

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
- CAESAR *romaine, sourdough croutons, white anchovy* 10
- ARUGULA *meyer lemon & dill vinaigrette, pink peppercorn whipped ricotta* 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
- STRAWBERRY *fifer's berries, ibb lettuce, passionfruit vinaigrette, feta cheese* 11

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

- PRUNIER OSETRA *sharp brine, smooth finish {France}* 50
- STERLING *soft brine, smooth finish {California}* 50

CHEESE BOARD

- PIAVE VECCHIO *cow, firm, mild, earthy, grassy {Italy}* 22
- ASHER BLUE *raw cow, semi-firm, mushroom notes, grassy {Georgia}*
- CALKIN'S NOBLETTE *cow, soft, buttery, earthy, mushroom notes {Pennsylvania}*

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

- GEORGIA ROYAL RED SHRIMP 21
garlic, thyme, grilled fiddlehead ferns, salsa verde, lemon, olive oil

- DELAWARE LAMB MEATBALLS 21
coconut curry rice noodles, hoisin, serrano, mint, thai basil, cilantro, peanuts, lime

- HIRAMASA CRUDO 22
tamarind & lime granita, mint, black lava salt, olive oil

- STOUT RAZOR CLAMS 20
grilled, garlic, white wine, calabrese chili, thai basil, foccacia, olive oil

- DELAWARE CONCH FRITTER 18
onions, carrots, coriander, bell pepper, strawberry-gaujillo coulis, sunflower shoots

SIDES 7

- Side Salad
- Cole Slaw
- Fresh-Cut Fries
- Spring Peas, Pancetta, Mint
- Mac & Cheese
- Sauteed Spring Greens, Garlic, Lemon
- Crispy Red Potatoes, Tarragon Vinegar
- Grilled Asparagus

SANDWICHES

- HENLOPEN CITY BURGER 19
pickled sweet peppers, crispy onions, tomato-bacon jam, shredded lettuce, gouda, brioche roll, choice of one side 17
OR lettuce & tomato on toasted brioche roll

- 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 SCOTTISH LOCH ETIVE STEELHEAD 38
brushed with fresh herbs, lemon & choice of two sides

- JERK GRILLED VIRGINIA REDFISH 38
grilled pineapple & charred spring onion relish, basil, choice of two sides

- PAN ROASTED NEW JERSEY GOLDEN TILEFISH 38
young carrots, red onions, ginger, mirin, kale, yellow coconut curry, sunflower shoots, lemon agrumato oil

- SEARED NEW JERSEY FLUKE 38
fava beans, fiddle head ferns, fregola, arugula pesto, pistachio, lemon, olio verde

- CRISPY VIRGINIA SOFT SHELL CRABS 40
cornmeal & rice flour dusted, lightly fried, choice of two sides

- SEARED NEW JERSEY SCALLOPS 40
truffled heirloom yellow corn grits, sauteed spring greens, vidalia onion & fennel pollen agrodolce, lemon buerre blanc

- NORWEGIAN KING CRAB 100
one pound leg, drawn butter, choice of two sides

- GRILLED CREEKSTONE N.Y. STRIP 52
vidalia onion & gruyere gratin, sobise sauce, grilled asparagus, red wine demi

DRINKS

OKAY OKAY, FINE! 14
do you like rum, cognac and bourbon? citrus? do you like stuff that tastes good?

LEVELED UP 16
barr hill tom cat gin, pistachio orgeat, egg white, lime juice

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

BEER JAM MANHATTAN 13
old forester bourbon, housemade 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

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

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

FEATURED COCKTAIL

GANGSTA WHITE SANGRIA, No. 2
actually very nice verdejo from our wine list, salers, amaro nonino, nonino l'aperitivo, cocchi americano, pierre ferrand dry curacao, orange, lemon & the hope that people will realize that this is actually just a nice wine-based cocktail I'm calling "Sangria" at some point? Either way, it RIPS!

13

DRAFT BEER

EGGENBERG *German Pilsner* 5.1% {Germany} 8
 DUVEL *6.66 Blonde Ale* 6.66% {Belgium} 9
 LAGUNITAS *Beast of Both Worlds IPA* 8% {CA} 9
 VICTORY CLOUD WALKER *NEIPA* 6.8% {PA} 8
 BLAUGIES *La Vermontoise Saison* 6% {Belgium} 10
 DOGFISH *Palo Santo Marron Brown Ale* 12% {DE} 12
 RITTERGUTS *Gose* 4.7% {Germany} 10
 NEW BELGIUM *Voodoo Ranger IPA* 7% {CO} 8

ON THE CASK

UNION 8
Duckpin Pale Ale
 {Baltimore, MD} 5.5%

FEATURED BEER

STONE BREWING
Sublimely Self-Righteous Black IPA
 12 oz can 8.7%
 {California}
First brewed in 2007 as the Stone 11th Anniversary Ale, this ale was an instant hit. So much so that over the years it became Stone's number one, most requested "bring it back" release of all time. We're thrilled to share this limited return with those who clamored for it to come back, and even more excited for those tasting this deep, rich, hoppy magic for the first time
 8

UPCOMING DRAFT

MAINE *Lunch*
 DELIRIUM *Black*
 LAGUNITAS *Hazy Wonder IPA*
 DESCHUTES *Cosmic Creatures IPA*
 GIRARDIN *Oude Gueuze*

WHITE

OVUM *Big Salt 2023* 15/58
Riesling, Gewurtztraminer, Early Muscat, Pinot Blanc, Sauvignon Blanc, and more! Beach wine!!
 {Elkton, Oregon}

BALNEA *Verdejo* 12/48
Verdejo {Rueda, Spain}

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

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

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

JOCHEN BEURER *Silvaner* 14/54
Silvaner {Wurttemberg, Germany}

POPULIS *Sauvignon Blanc* 15/58
Sauvignon Blanc {Mendocino County, CA}

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

FOXGLOVE *Chardonnay* 15/58
Chardonnay {Central Coast, California}

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

ORANGE
 SEBASTIEN DAVID *Couple Goals* 1 Liter 15/58
Chenin Blanc, Chardonnay {Loire Valley, France}

FEATURED ORANGE

SEE SAW
Gee Gee 2022
 Pinot Gris, Gewurtztraminer
 {North South Wales, Australia}
I used to work for a boss who told me to never SEE SAW on my decisions. It was mildly traumatizing, but I can tell you here and now: I DID NOT SEE SAW ON THIS WINE. It's DOPE. Drink it.
 15/58

BUBBLY

LIGHT BUBBS
 UNICO ZELO *Sea Foam* 15/58
Vermentino {Riverland, Australia}

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}

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 ROSE

POPULIS
Rose 2022
 Zinfandel, Pinot Gris, Chardonnay, Muscat
 {Mendocino County, California}

Did you know we're getting serious about rose? Because it's real. The love is real, and we're going to let the world know.

15/58