



MAY 11 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, bibb lettuce, passionfruit vinaigrette, feta cheese 11

CAVIAR served with house potato chips, micro chive, creme fraiche 50

- PRUNIER OSETRA sharp brine, smooth finish {France} 22
- STERLING soft brine, smooth finish {California}

CHEESE BOARD

- PIAVE VECCHIO cow, firm, mild, earthy, grassy {Italy}
- ASHER BLUE raw cow, semi-firm, mushroom notes, grassy {Georgia}
- OLA cow, semi-soft, bloomed rind, grassy, floral {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, strawberry & vincotto relish, salsa verde, lemon, olive oil
- JAPAENESE HAMACHI 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-guajillo coulis, sunflower shoots
- SIDES 7  
Side Salad  
Cole Slaw  
Fresh-Cut Fries  
Spring Peas, Pancetta, Mint  
Mac & Cheese  
Sautéed 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 FLORIDA WAHOO 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 MASSACHUSETTS LEMON SOLE 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

- LEVELED UP 16  
*barr bill 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*
- CUCUMBER PEAR GIMLET 13  
*cucumber vodka, pear vodka, lime*

## 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!*

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# DRAFT BEER

- TROEGS *Sunshine Pilsner* 4.5% {PA} 7
- HUYGHE *Delirium Black Strong Ale* 11.8% {Belgium} 11
- 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*

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## 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