



Menu Changes Daily

WINTER HOURS:
Monday-Saturday
12pm

Sustainable Seafood
Local Farms
Natural Wine

OUR FARMERS

Dittmar Family Farms
Chesterfield Heirlooms
Kalmar Farms
Fifer 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

LUNCH

STEAMERS

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

SOUPS

| | | | | |
|---------------------|--|--|--|----|
| CLASSIC OYSTER STEW | traditional eastern shore classic | | | 11 |
| SEAFOOD CHOWDER | tomato base, vegetables, fresh fish, shrimp, scallops | | | 9 |
| CLAM CHOWDER | smoked bacon, potatoes, vegetables | | | 9 |
| FRENCH ONION | porcini beef broth, gruyere crouton, chives | | | 10 |
| GUMBO | chicken, crawfish, trinity, creole rice, crispy onions, chives | | | 10 |

SALADS

| | | | | |
|---|---|--|--|----|
| HOUSE | mixed lettuce, shaved radishes, dijon & red wine vinaigrette | | | 9 |
| ARUGULA | lemon vinaigrette, shaved pecorino locatelli | | | 9 |
| CAESAR | romaine, parmeggian, croutons, white anchovies | | | 10 |
| FRUIT & NUT | dried cherries, apples, candied almonds, spiced pumpkin seeds, blue cheese, mixed lettuce, white balsamic vinaigrette | | | 11 |
| BEET | spinach, meyer lemon & creme fraiche dressing, poppy seeds, pistachios, feta | | | 12 |
| All salads can be topped with any fish 14, shrimp 14, fried oysters 14, scallops 18 | | | | |

CAVIAR

| | | | | |
|--------------------|---|--|--|--|
| LYNA POLSKA OSETRA | sharp brine, long finish {Poland} | | | |
| STERLING | smooth brine, mineral finish {California} | | | |
| PRUNIER OSETRA | sharp brine, smooth finish {France} | | | |

CHEESE BOARD

| | | | | |
|---------------------|---|--|--|----|
| CLOTH BOUND CHEDDAR | cow, firm, grassy, nutty {Vermont} | | | 21 |
| FOURME D'AMBERT | cow, semi-firm, mushroom notes, earthy {France} | | | |
| FROMAGE D'AFFINOIS | cow, soft, bloomed rind, creamy, buttery {France} | | | |

APPETIZERS

| | |
|---|----|
| OYSTERS ROCKEFELLER | 18 |
| spinach, parmesan, buttered bread crumbs, bacon hash | |
| CLAMS CASINO | 15 |
| peppers, shallot, garlic, parmesan bread crumbs, smoked bacon | |
| FRIED 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, crispy lemon, sea beans | |
| GRILLED OYSTERS | 17 |
| johnson bays, lemon grass, korean chili flake & ginger butter, scallions, lime, micro chives | |
| TUNA TARTARE | 23 |
| cherry blossom shoyu, lemon oil, bee pollen, red clay salt, pistachios, crispy rice paper | |
| SMOKED FISH BOARD | 26 |
| apple smoked or a king salmon, hickory bluefish, pecan mackerel, beet & horseradish, mustard creme fraiche, rye toast, lavash | |
| CRISPY COD CHEEKS | 20 |
| rice flour dusted, general tso's sauce, kelp kimchi, toasted sesame seeds, scallions | |
| LOBSTER & LOUIE | 28 |
| lobster & shrimp terrine, green goddess aioli, tobiko, king crab louie, house made lavash | |
| SIDES | 7 |
| Side Salad | |
| Cole Slaw | |
| Fresh Cut Fries | |
| Mac & Cheese | |
| Broccoli Rabe, Garlic, Chiles | |
| Brussel Sprouts, Agave Balsamic | |
| Braised Greens, Benton's Bacon | |

SANDWICHES

| | | |
|---|---|----|
| HENLOPEN CITY BURGER | pickled sweet peppers, crispy onions, tomato-bacon jam, shredded lettuce, gouda, brioche roll, with one side | 18 |
| OR lettuce & tomato on toasted brioche roll | | 16 |
| HENLOPEN CITY PO' BOY SANDWICH | choice of: shrimp, oyster, clam strips or [scallops add \$3] creole mustard, marinated cabbage, pickled red onions, soft roll, choice of one side | 18 |
| NEW ENGLAND LOBSTER ROLL | lobster, mayo, scallions, toasted split top roll, choice of one side | 27 |
| LOBSTER REUBEN | house lobster salad, coleslaw, 1000 island, gruyere, grilled rye, choice of one side | 28 |
| CRISPY FISH SANDWICH | roasted lemon & tarragon aioli, shredded lettuce, pickles, brioche bun, choice of one side | 17 |
| HERB GRILLED FISH SANDWICH | bibb lettuce, tomato, brioche roll, served with choice of one side | 18 |
| GRILLED ANDOUILLE SANDWICH | housemade spiced sausage, sauteed peppers & onions, remoulade, choice of one side | 16 |
| BBQ PULLED PORK SANDWICH | toasted brioche roll, cole slaw, choice of one side | 14 |
| CHICAGO DOG | hickman's weiner, neon relish, tomato, sports peppers, onions, yellow mustard, poppy seed bun, pickles, choice of one side | 14 |
| GRILLED DELAWARE LAMB BURGER | cumin, coriander, garlic & dill spiced, feta cheese, bibb lettuce, pickled banana peppers, broiche bun, choice of one side | 21 |

PLATES

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|----------------------|---|----|
| FISH AND CHIPS | beer battered, cole slaw, old bay fries, house made tartar, lemon | 17 |
| OYSTER PIE | Virginia oysters, hickman's ham, yukons, celery, herbs, puff pastry | 20 |
| LOBSTER MAC & CHEESE | shell pasta, aged gouda, cognac, chives, and buttered bread crumbs | 19 |
| FRIED OYSTER LUNCH | lightly breaded, tartar sauce, lemon, choice of one side | 19 |
| BOUILLABAISSE | clams, scallops, fish, shrimp, mussels, saffron tomato broth, rouille toast | 34 |