



MAY 2 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
- 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

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

- PRUNIER OSETRA *sharp brine, smooth finish {France}* 50
- STERLING *soft brine, smooth finish {California}* 12
- BELUGA *smooth brine, mineral notes, silky finish {Bulgaria}* 12

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
- LOBSTER & LOUIE 28
lobster & shrimp terrine, green goddess aioli, tobiko, king crab louie, house made lavash
- GEORGIA ROYAL RED SHRIMP 21
garlic, thyme, grilled fiddlehead ferns, salsa verde, lemon, olive oil
- DELAWARE LAMB MEATBALLS 21
coconut curry glazed, rice noodles, boisin, red onion, serrano, mint, thai basil, cilantro, peanuts, lime
- HIRAMASA CRUDO 22
tamarind & lime granita, basil, black salt, olive oil
- STOUT RAZOR CLAMS 20
grilled, garlic, calabrese chili, white wine, lemon, basil, grilled foccacia

SIDES 7

- Side Salad
- Cole Slaw
- Fresh-Cut Fries
- Spring Peas, Pancetta, Mint
- Mac & Cheese
- Sauteed Spring Greens, Garlic, Lemon
- Duckfat Roasted Yukon Potatoes
- 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 DELAWARE ROCKFISH 38
brushed with fresh herbs & choice of two sides
- JERK GRILLED NORTH CAROLINA TUNA 38
grilled pineapple & charred spring onion relish, basil, choice of two sides
- PAN ROASTED FLORIDA SNOWY GROUPEL 38
young carrots, red onions, ginger, mirin, kale, yellow coconut curry, sunflower shoots, lemon agrumato oil
- SEARED NEW JERSEY SCALLOPS 40
truffled heirloom yellow corn grits, sauteed spring greens, vialdia onion & fennel pollen agrodolce, lemon buerre blanc
- CRISPY VIRGINIA SOFT SHELL CRABS 40
cornmeal & rice flour dusted, lightly fried, choice of two sides
- NORWEGIAN KING CRAB LEG 100
one pound, steamed, drawn butter, lemon, choice of two sides
- GRILLED CREEKSTONE N.Y. STRIP 52
vidalia onion & gruyere gratin, soubise sauce, grilled asparagus, red wine demi

DRINKS

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

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

LEVELED UP 16
monkey 47 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

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!

12

DRAFT BEER

EGGENBERG *German Pilsner* 5.1% {Germany} 8
 GOUDEN CAROLUS *Van de Keizer* 10% {Belgium} 10
 CAPE MAY *Hazy Dawn NE DIPA* 8% {NJ} 10
 TIRED HANDS *Alien Church NEIPA* 7% {PA} 8
 BLAUGIES *La Vermontoise Saison* 6% {Belgium} 10
 DOGFISH *Palo Santo Marron Brown Ale* 12% {DE} 12
 HUYGHE *Delirium Red Fruit & Field* 8% {Belgium} 10
 NEW BELGIUM *Voodoo Ranger IPA* 7% {CO} 8

ON THE CASK

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

FEATURED BEER

EQUILIBRIUM BREWERY
Mmm...osa Pale Ale
 16 oz can 4.8%
 {New York}

Mmm...osa is the beloved Photon American Pale Ale conditioned on freshly zested oranges at a rate of 6 oranges per bbl. It is everything photon is -- a crushable American Pale Ale loaded with pacific northwest hops -- but with a stronger orange presence; this citric delight is our preferred way to start the afternoon.

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UPCOMING DRAFT

DUVEL 6.66
 DELIRIUM *Black*
 TIRED HANDS *Alien Church*
 VICTORY *Cloud Walker Hazy IPA*
 DESCHUTES *Cosmic Creatures IPA*

WHITE

OVUM *Big Salt 2023* 15/58
Riesling, Gewurtzraminer, 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 Cortese* 14 / 54
Cortese {Piedmont, Italy}

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

MAX KILBURG *Vertigo* 14 / 54
Riesling {Mosel, Germany}

TSW *Sauvignon Blanc* 15/58
Sauvignon Blanc {Cape South Coast, South Africa}

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

JEANNE MARIE *Chardonnay* 15/58
Chardonnay {Central Coast, California}

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

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

FEATURED ORANGE

UNICO ZELO
Esoterico 2021
 Zibibbo, Fiano, Moscato Giallo
 {Riverland | Clare Valley, Australia}
We heart esoteric wine, and you should too!
She's mysterious, she's bossy,
but she's also a dance party you didn't expect
- but really desperately needed.

14/54

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}

PAS DE PROBLEME *Pinot Noir* 15/58
Pinot Noir {Languedoc-Roussillon, France}

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 RED

MEINKLANG
Burgenland Red 2022
 Zweigelt, Blaufränkisch, Saint Laurent
 {birthplace of Arnold Schwarzenegger}
From cattle ranching biodynamic heroes
of winemaking in Austria.
They're lovely people, and
their wine is juicy and electric!
I picked it because I love it! So, drink it!

15/58