



50 Wilmington Ave  
Rehoboth Beach,  
Delaware 19971

[www.bcoysterhouse.com](http://www.bcoysterhouse.com)

302-260-9193

7 DECEMBER 2020  
Menu Changes Daily

Lunch at 12pm  
Dinner Nightly at 5:00pm  
Closed Tuesday

TAKE A LOOK!  
@henlopecityoysterhouse

## RAW BAR

### MIDDLE NECK CLAMS

8/16

### OYSTERS

3/16/32

### OYSTER SAMPLER

of all  
8 Varieties  
20

### TWO OF EACH

40

## OYSTER SHOOTERS

- BEER *oyster with cocktail sauce & horseradish* 4
- CUCUMBER VODKA *oyster with bloody mary mix* 5
- CHAMPAGNE *oyster with champagne vinager mignonette* 4

## STEAMERS

- OLD BAY SHRIMP *Old Bay, pickling spice, onions* {Half} 12 {LB} 24
- STEAMED OYSTERS *natural liquor, lemon, drawn butter* 24
- MUSSELS *roasted lemon, calabrian chiles, tomato, olives, basil, grilled bread* 16
- MIDDLENECK CLAMS *steamed, served with spicy garlic butter and toast* 16
- POT LUCK *shrimp, oysters, clams, mussels, sausage, potatoes, brussels, drawn butter* 30

## SOUPS

- CLASSIC OYSTER STEW *Eastern Shore tradition* 10
- NEW ENGLAND CLAM CHOWDER *smoked bacon, potatoes & vegetables* 9
- SEAFOOD CHOWDER *tomato base, vegetables, fresh fish, shrimp, scallops* 9

## SALADS

- HOUSE SALAD *fresh lettuce, tomato, cucumber, pickled red onion, house dressing* 9
- CAESAR *chopped romaine, sourdough croutons, white anchovy* 9
- FRUIT & NUT *dried cherries, apples, candied nuts, spiced pumpkin seeds, blue cheese, bay water lettuce, white balsamic* 10
- FALL SQUASH *baywater kale, five spice roasted butternut, pomegranate, red pears, candied pecans, maple cider vinaigrette* 10

## CAVIAR served with housemade potato chips, micro chive, creme fraiche 50

- SEVRUGA *nutty, mineral brine, smooth finish {Romania}*
- LYNA POLSKA OSETRA *buttery, briny, clean finish {Poland}*

## CHEESE BOARD 17

- BANDAGED CHEDDAR *cow's milk, hard, nutty, carmel notes {VT}*
- BRIDGMAN BLUE *raw goat & cow's milk, firm, earthy, nutty {VT}*
- HUDSON FLOWER *sheep's milk, soft, bloomed rind, herbaceous, creamy {NY}*

## APPETIZERS

- OYSTERS ROCKEFELLER *spinach, parmesan, buttered bread crumbs, bacon hash* 12
- CLAMS CASINO *peppers, shallot, garlic, parmesan bread crumbs, smoked bacon* 11
- FRIED OYSTERS *plump oysters, lightly fried, served with house chicken salad* 11
- FRIED CLAM STRIPS *lightly breaded, spicy remoulade, lemon* 12
- RHODE ISLAND CALAMARI *lightly fried, cornichons, served with beer mustard, lemon* 12
- GRILLED OCTOPUS *red wine braised, baywater purple sweet potato, bravas sauce, crispy capers, parsley, lemon* 17
- HOUSE SMOKED FISH *applewood ora king salmon, hickory scallops, applewood maine mussels, grain mustard creme fraiche, beet & horseradish, pickled onions, house lavash, rye toast* 18

## SIDES 7

- Side Salad
- Cole Slaw
- Fresh-Cut Fries
- Braised Greens
- Mac & Cheese
- Sofrito Roasted Rainbow Carrots
- Yukon Gold Mash
- Garlic Roasted Fifer's Broccoli
- Fifer's Brussels with walnut vinaigrette

## SANDWICHES

- HENLOPEN CITY BURGER *pickled sweet peppers, crispy onions tomato-bacon jam, shredded lettuce, gouda, brioche roll, with one side OR lettuce & tomato on toasted kaiser roll* 15
- HENLOPEN CITY PO'BOY SANDWICH *choice of shrimp, clam, oyster, or [scallops add \$3] Creole mustard marinated cabbage, pickled red onions, choice of one side* 13
- NEW ENGLAND LOBSTER ROLL *lobster, mayo, scallions, toasted split top roll, with one side* 24
- BBQ PULLED PORK *slow cooked and topped with coleslaw on a toasted kaiser roll, with one side* 12

## ENTREES

- LOBSTER MAC & CHEESE *shell pasta, gouda, white cheddar, cognac, brown butter bread crumbs, chives* 30
- BOUILLABAISSE *clams, scallops, fish, mussels, shrimp, saffron tomato broth, rouille toast* 30
- FRIED VIRGINIA OYSTER DINNER *lightly breaded, served with a choice of two sides* 28
- HERB GRILLED NOVA SCOTIA SABLEFISH *brushed with fresh herbs, served with a choice of two sides* 34
- JERK GRILLED SOUTH CAROLINA AMBERJACK *smoked apple puree, honeycrisp apple & ginger relish, served withk a choice of two sides* 30
- BLACKENED RHODE ISLAND BLACK SEABASS *roasted baywater rainbow carrots, golden raisin sofrito, vincotto, arugula, orange vinaigrette* 32
- MARYLAND CRAB CAKES *no filler, pan seared, served with choice of two sides* 38
- SEARED NEW JERSEY SCALLOPS *chestnut panisse, roasted winter squash-tumeric puree, butternut squash, rosemary, lemon oil* 36
- KING CRAB LEGS *two pounds jumbo legs, drawn butter, lemon, served with choice of two sides* 99
- PAINTED HILLS RIBEYE *housemade ricotta gnocchi, baywater tuscan kale, garlic, brandy jus* 36

WE STRIVE TO SOURCE ALL OF OUR SEAFOOD FROM SUSTAINABLE METHODS  
WE ARE REQUIRED TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED  
PROTEIN CAN INCREASE THE RISK OF FOODBORNE ILLNESS. PEANUT OIL IS USED IN OUR FRYERS

# DRINKS

OYSTER HOUSE PUNCH	10
<i>pineapple infused rum, dark rum, splash peach liqueur, fresh oj, strawberry puree, cranberry, grenadine</i>	
DEVIL JUICE	10
<i>red ruby vodka, fresh squeezed grapefruit, cranberry</i>	
HOUSE BLOODY MARY	10
<i>fresh homemade tomato mix, served with our own cucumber infused vodka, pickles</i>	
BARREL AGED BEER JAM MANHATTAN	12
<i>James Pepper bourbon, house made beer jam, brandied cherry juice, orange bitters, aged in our small oak barrel</i>	
PANIC BUTTON	11
<i>James Pepper bourbon, Montenegro Amaro, Campari, Cherry Heering, lemon juice</i>	
WINTER SPRITZ	11
<i>brut champagne, ginger liqueur, brandy, bitters, pomegranate, lemon</i>	
ITALIANA	11
<i>Rocktown coffee vodka, dark cacao, amaro, cream</i>	
CUCUMBER/PEAR GIMLET	11
<i>Absolute Pear, Cucumber Vodka, lime, simple</i>	
BOURBON CIDER	11
<i>James Pepper bourbon, cider, ginger syrup, lemon</i>	
RED SANGRIA	11
<i>Red wine, mint, rosemary, thyme, citrus, star anise</i>	

## FEATURED DRINK

EGGNOG TINI 12

*Absolute Vanilla, Bounty spiced rum, Lewes Dairy*

# BEER ON THE CASE

DOGFISH 8  
*Chicory Stout 5.2% {DE}*

DE RANKE <i>Guldenburg 8% {Belgium}</i>	9
NEW BELGIUM <i>Accumulation IPA 6.2% {CO}</i>	7
NEPENTHE <i>Coconut Brown Ale 6% {MD}</i>	7
DIEU DU CIEL <i>Dentelle 5.2% {Canada}</i>	7
DUCHESS <i>Flanders Red 6.2% {Belgium}</i>	8
STILLWATER <i>Extra Dry 4.2% {MD}</i>	8
BUXTON <i>Sweet George Porter 5% {England}</i>	8
SWEETWATER <i>Sticky Nugs IPA 8% {GA}</i>	8

## FEATURED CAN

BLACKBERRY FARM BREWERY  
*Saison 6.3% \$7*

*Classic Belgian style saison featuring European noble hops and classic European two-row malt. {Maryville, Tennessee} 12 oz can*

## COMING SOON

OMNIPOLLO <i>Pecan Mud Cake {Bourbon BA}</i>
BALLAST POINT <i>Victory at Sea</i>
LONE PINE <i>Portland Pale Ale</i>
FOUNDERS <i>KBS Mackinac Maple Fudge</i>
STONE <i>Enjoy by I.I. 21</i>
DUCHESS DE BOURGOGNE <i>Chocolate Cherry</i>

# WHITE

NORTICO <i>Alvarinho {Portugal}</i>	9/34
DOMAINE DE LES ROCS <i>le effet papillon Granache Blanc / Macabeu {France}</i>	9/34
KRIS <i>Pinot Grigio {Italy}</i>	10/38
BARBARA OHLZELT <i>Gruner Veltliner {Austria}</i>	10/38
BILA HAUT <i>Rose {France}</i>	10/38
FRENZY <i>Sauvignon Blanc {New Zealand}</i>	10/38
WITTMAN <i>Reisling {Germany}</i>	10/38
CORDIVAE <i>Mirth Chardonnay {Washington}</i>	11/42
FERMINA <i>Airen / Macabeo {Spain}</i>	11/42
KUENTZ-BAS <i>Pinot Blanc {France}</i>	12/46
DOMAINE DE L'AUJARDIERE <i>Muscadet {France}</i>	12/46
DOMAINE DE LA PATIENCE <i>Chardonnay {France}</i>	13/50

## FEATURED WHITE

ABBAZIA 15 gls  
2019 *Kerner*  
{Novacella, Italy}  
*A particular specialty of the Valle Isarco. Greenish to bright yellow in color. Peaches, apricots and tones of tangerine on the nose. Very lively, juicy and sleek on the palate, with a mineral-rich finish*

# BUBBLY

CANELLA <i>Sparkling Rose {Italy}</i>	10 gl
MONGARDA <i>Prosecco {Italy}</i>	10 gl
CANARD-DUCHENE <i>375 ml Brut {France}</i>	/25
AUBRY <i>Brut Rose {France}</i>	/80
GASTON CHIQUET <i>Brut {France}</i>	/90
GEOFFROY <i>Brut {France}</i>	/100

# RED

ALTO 3 <i>Malbec {Argentina}</i>	10/38
JEAN MARIE RIMBERT <i>Cousin Oscar Cinsault {France}</i>	11/42
GERMAN BLANCO <i>La Bicicleta Tempranillo {Spain}</i>	11/42
CHATEAU GUILHEM <i>Pot de Vin Merlot {France}</i>	12/46
FREELANDER <i>Pinot Noir {California}</i>	12/46
MERRIAM VINEYARDS <i>Sned Cabernet blend {California}</i>	13/50

## FEATURED RED

HERVE VILLEMADE 15 gls  
2019 *Cheverney Rouge {France}*  
*A blend of Pinot Noir and Gamay made entirely in concrete tanks. Juicy, bright, but with enough earthiness to balance everything out.*