



APRIL 22 2024  
Menu Changes Daily

WINTER HOURS:  
Monday-Saturday 12pm  
Closed Sunday

Sustainable Seafood  
Local Farms  
Natural Wine

**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
- ARUGULA *lemon vinaigrette, shaved pecorino locatelli* 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, arugula, pistachio, white balsamic, pistachio, pecorino locatelli, ramp pesto* 12

**CAVIAR** *served with house potato chips, micro chive, creme fraiche* 75

- PRUNIER OSETRA *sharp brine, smooth finish {France}*
- BELUGA *smooth brine, mineral notes, silky finish {Belgium}*

**CHEESE BOARD**

- PIAVE VECCHIO *cow, firm, mild, earthy, grassy {Italy}* 21
- FOURME D'AMBERT *cow, semi-firm, mushroom notes, grassy {France}*
- HUMBOLDT FOG *goat, semi-soft, ash bloomed rind, earthy, tangy {California}*

**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*
- JAPANESE FIREFLY SQUID 21  
*spring onion rice cake, mirin, hoisin glazed, lime, wakame salad*

**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 18  
*pickled sweet peppers, crispy onions, tomato-bacon jam, shredded lettuce, gouda, brioche roll, choice of one side* 16  
*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*
- BOUILLABAISSSE 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 TROUT 38  
*brushed with fresh herbs & choice of two sides*
- JERK GRILLED MASSACHUSETTS SWORDFISH 38  
*grilled pineapple & charred spring onion relish, basil, choice of two sides*
- PAN ROASTED DELAWARE ROCKFISH 38  
*young carrots, red onions, ginger, mirin, kale, yellow coconut curry, sunflower shoots, lemon agrumato oil*
- SEARED VIRGINIA RED FISH 38  
*fennel pollen dusted, risotto rosso, roasted shitake & oyster mushrooms, fiddle head ferns, fava beans, vincotto, olive oil*
- SEARED NEW JERSEY SCALLOPS 40  
*truffled heirloom yellow corn grits, sauteed spring greens, vidalia onion & fennel pollen agrodolce, lemon buerre blanc*
- 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

**GANGSTA RED SANGRIA, No. 5** 12  
*actually very nice red wine from our list, cognac vs, pierre ferrand dry curacao, nonino l'aperitivo- so fancy!, star anise, orange, lemon & the ghost of David Bowie, because he is Shields' heavenly sangria shephard!*

**LEVELED UP** 16  
*bar hill gin, pistachio orgeat, egg white, lime juice*

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

**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

**SECOND WIND**  
*el dorado 3-yr white rum, kronan swedish punsch, velvet falernum, giffard abricot du roussillon, angostura bitters, lime*

15

# DRAFT BEER

**BITBURGER German Pilsner** 4.8% {Germany} 8

**GOUDEN CAROLUS Van de Keizer** 10% {Belgium} 10

**FIDDLEHEAD Mastermind DIPA** 8.1% {VT} 10

**VICTORY Cloud Walker Hazy IPA** 6.8% {PA} 8

**BLAUGIES La Vermontoise Saison** 6% {Belgium} 10

**MAINE King Titus Porter** 7.5% {ME} 9

**HUYGHE Delirium Red Fruit & Field** 8% {Belgium} 10

**FOUNDERS Centennial IPA** 7.2% {MI} 8

## ON THE CASE

**DOGFISH HEAD** 8

*Buck Mildin' Acadian Mild Ale*

{Rebooth Beach, DE} 3.8%

## FEATURED BEER

**OTHER HALF**

*Broccoli*

16 oz can 7.9%

{New York}

*Double Dry Hopped Imperial IPA*

*Hazy with notes of pineapple, citrus and mango*

*Does not include Broccoli!*

9

## UPCOMING DRAFT

**DUVEL** 6.66

**DELIRIUM** Black

**DOGFISH HEAD** Palo Santo Marron

**TIRED HANDS** Alien Church

# WHITE

**HUMUS Flui 2021** 13 / 50

*Arinto, Fernao Pires, Vital {Lisbon, Portugal}*

*\* love note: don't be afraid of grapes you've never heard of! this wine is awesome, and goes with everything seafood related!*

**SYDNEY ANN Pinot Grigio 2023** 13 / 50

*Pinot Grigio {Veneto, Italy}*

**BALNEA Verdejo** 12 / 48

*Verdejo {Rueda, Spain}*

**VALLI UNITE Bianco** 14 / 54

*Cortese {Piedmont, Italy}*

**MAX KILBURG Vertigo** 14 / 54

*Riesling {Mosel, Germany}*

**STORM POINT Chenin Blanc** 15 / 58

*Chenin Blanc {South Africa}*

**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** 1 Liter 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

**RODICA Sparkling** 15 / 58

*Malvasia Istriana {Istria, Slovenia}*

## 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

**ERIC TEXIER**

*Chat Fou 2022*

*Grenache, Cinsault*

*{Rhone Valley, France}*

*From the wine Santa of the Rhone, Eric Texier.*

*He loves cats, he loves science!*

*He loves his son, Martin, who also makes*

*incredible wine- but is a quieter soul.*

*Eric is a delight, and his wines range from fun*

*to serious and age-worthy. This is his party wine.*

15 / 58