



MAY 5 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
- STRAWBERRY bibb, meyer lemon & creme fraiche dressing, poppy seeds, feta cheese 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} 22
- BELUGA smooth brine, mineral notes, silky finish {Bulgaria}

CHEESE BOARD

- PIAVE VECCHIO cow, firm, mild, earthy, grassy {Italy}
- 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 rice noodles, hoisin, serrano, mint, thai basil, cilantro, peanuts, lime

- CRISPY COD CHEEKS 20  
cornmeal & rice flour dusted, spicy mayo, wakame salad, sesame seeds, micro chives

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 FLORIDA BLACK GROUPER 38  
brushed with fresh herbs & choice of two sides

- JERK GRILLED NORTH CAROLINA YELLOWFIN TUNA 38  
grilled pineapple & charred spring onion relish, basil, choice of two sides

- PAN ROASTED MASSACHUSETTS LEMON SOLE 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

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

LEVELED UP 16  
barr hill 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  
tito's vodka, north carolina blueberry shrub, lemon juice,  
club soda, wafer-thin mint

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!

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# DRAFT BEER

EGGENBERG German Pilsner 5.1% {Germany} 8  
DUVEL 6.66 Blonde Ale 6.66% {Belgium} 9  
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  
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

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

MAINE Lunch  
DELIRIUM Black  
VICTORY Cloud Walker Hazy IPA  
DESCHUTES Cosmic Creatures IPA

# 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}

THORNE & DAUGHTERS Copper Pot 15/58  
Pinot Noir {Western Cape, South Africa}

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