



MAY 8 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
- ARUGULA *meyer lemon & dill vinaigrette, pink peppercorn whipped ricotta* 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}* 50

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 rice noodles, hoisin, serrano, mint, thai basil, cilantro, peanuts, lime

- HIRAMASA CRUDO 22
tamarind & lime granita, basil, black lava salt, olive oil

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
- OR lettuce & tomato on toasted brioche roll 17

- 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 VIRGINIA REDFISH 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 MARYLAND ROCKFISH 38
young carrots, red onions, ginger, mirin, kale, yellow coconut curry, sunflower shoots, lemon agrumato oil

- CRISPY VIRGINIA SOFT SHELL CRABS 40
cornmeal & rice flour dusted, lightly fried, choice of two sides

- SEARED NEW JERSEY SCALLOPS 40
truffled heirloom yellow corn grits, sauteed spring greens, vidalia onion & fennel pollen agrodolce, lemon buerre blanc

- GRILLED CREEKSTONE N.Y. STRIP 52
vidalia onion & gruyere gratin, sobise 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!

13

DRAFT BEER

EGGENBERG German Pilsner 5.1% {Germany} 8
DUVEL 6.66 Blonde Ale 6.66% {Belgium} 9
LAGUNITAS Beast of Both Worlds IPA 8% {CA} 9
VICTORY CLOUD WALKER NEIPA 6.8% {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}

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