



MAY 19 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 *fifer's berries, bibb lettuce, passionfruit vinaigrette, feta cheese* 11

**CHEESE BOARD**

- PIAVE VECCHIO *cow, firm, mild, earthy, grassy {Italy}* 22
- BLEU D'AUVERGNE *cow, semi-soft, tangy, creamy, funky {France}*
- OLA *cow, semi-soft, bloomed rind, grassy, floral {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*
- GEORGIA ROYAL RED SHRIMP 21  
*garlic, thyme, strawberry & vincotto relish, salsa verde, lemon, olive oil*
- DELAWARE CONCH FRITTER 18  
*carrot, bell pepper, onion, coriander, thyme, strawberry & gaujillo cooulis, micro chive*
- HIRAMASA CRUDO 22  
*tamarind & lime granita, mint, black lava salt, olive oil*
- STOUT RAZOR CLAMS 21  
*grilled, garlic, white wine, lemon, calabrese chili, basil, foccacia*

**SIDES**

- Side Salad 7
- Cole Slaw
- Fresh-Cut Fries
- Mac & Cheese
- Spring Peas, Pancetta, Mint
- Sauteed Spring Greens, Garlic, Lemon
- Grilled Asparagus
- Roasted Red Potatoes, Tarragon Vinegar
- Hakurei Turnips, Thyme, Lemon

**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 MARYLAND ROCKFISH 38  
*brushed with fresh herbs, lemon & choice of two sides*
- JERK GRILLED NORTH CAROLINA YELLOWFIN TUNA 38  
*grilled pineapple & charred spring onion relish, basil, choice of two sides*
- SEARED MASSACHUSETTS COD 38  
*fava beans, fiddle head ferns, fregola, arugula pesto, pistachio, lemon, olio verde*
- SEARED NEW JERSEY SCALLOPS 40  
*truffled yellow grits, sauteed spring greens, vidalia 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 100  
*one pound leg, steamed, drawn butter, lemon, choice of two sides*
- DELAWARE RABBIT DUO 50  
*duckfat confit leg, prosciutto wrapped loin, fava beans, spring peas, sherry jus, pea shoots*
- GRILLED CREEKSTONE N.Y. STRIP 50  
*vidalia onion & gruyere gratin, soubise sauce, grilled asparagus, sauce bourguignonne*

# DRINKS

STRAWBERRY DAIQUIRI	13
<i>el dorado 3-year white rum, seasonal strawberry shrub, lemon, tropical beach party vibes</i>	
LEVELED UP	16
<i>barr hill tom cat gin, pistachio orgeat, egg white, lime juice</i>	
GRILLED PINEAPPLE MARGARITA	13
<i>grilled pineapple infused tequila, triple sec, lime, agave, mezcal rinse, black salt rim</i>	
BEER JAM MANHATTAN	13
<i>old forester bourbon, housemade beer jam, brandied cherry juice, orange bitters</i>	
OYSTER HOUSE PUNCH	13
<i>pineapple infused rum, dark rum, splash peach liqueur, orange, strawberry, cranberry, grenadine</i>	
ESPRESSOTINI	14
<i>rise up infused espresso vodka, st. george coffee liqueur, giffard vanille de madagascar</i>	
PORCH MARTINI	11
<i>breckenridge gin, dolin blanc, lemon</i>	
THE KNIGHT WHO SAYS NI	12
<i>stateside vodka, north carolina blueberry shrub, lemon juice, club soda, wafer-thin mint</i>	
BLOODY MARY	12
<i>cucumber vodka, tomato, spices, worcestershire, horseradish, pickled vegetables</i>	

## FEATURED COCKTAIL

**GANGSTA WHITE SANGRIA, No. 3**  
*actually very nice verdejo from our wine list, amaro nonino, cappalletti, 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

BROOKLYN Lager 5.2% {NT}	7
HUYGHE Delirium Black Strong Ale 11.8% {Belgium}	11
DOGFISH Blueberry Imperial Cream IPA 8.5% {DE}	9
LAGUNITAS Hazy Wonger IPA 6% {CA}	8
DE RANKE Saison de Dottignies 5.5% {Belgium}	11
WILD EAST Prudence English Mild Ale 3.8% {NT}	7
RITTERGUTS Gose 4.7% {Germany}	10
MISPILLION RIVER Not Today Satan IPA 7.3% {DE}	7

## ON THE CASK

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

## FEATURED BEER

FIRST STATE  
 Limitless Expanse Hazy IPA  
 16 oz can 6.5%  
 {Delaware}

*We would like, if we may, to take you on a strange journey. A journey into the farthest reaches of the universe, the deepest depths of the sea, a journey into the Limitless Expanse. Hopped with Idaho 7, Sabro, & Mosaic this Hazy IPA features notes of tangerine, coconut, grapefruit, & stone fruit.*

8

## UPCOMING DRAFT

MAINE Lunch  
 NORTH COAST Old Rasputin {Nitro}  
 LAGUNITAS Hazy Wonder IPA  
 FOUNDERS All Day IPA  
 GIRARDIN Oude Gueuze

# WHITE

OVUM Big Salt 2023 Riesling, Gewurztraminer, Early Muscat, Pinot Blanc, Sauvignon Blanc, and more! Beach wine!! {Elkton, Oregon}	15/58
SYDNEY ANN Pinot Grigio Pinot Grigio {Veneto, Italy}	13/50
HITHER & YON Petit Blanc Petit Blanc {McLaren Vale, Australia}	13/50
JOCHEN BEURER Silvaner Silvaner {Wurttemberg, Germany}	14/54
POPULIS Sauvignon Blanc Sauvignon Blanc {Mendocino County, CA}	15/58
JEAN AUBRON Vieilles Vignes Sauvignon Blanc {Loire Valley, France}	15/58
RENE LEQUIN-COLIN Cote de Beaune Chardonnay {Burgundy, France}	16/62
FOXGLOVE Chardonnay Chardonnay {Central Coast, California}	15/58
<b>ROSE</b> PURO Rose Malbec {Cotes Du Lot, France}	14/54
<b>ORANGE</b> SEBASTIEN DAVID Couple Goals 1 Liter Chenin Blanc, Chardonnay {Loire Valley, France}	15/58

## FEATURED ORANGE

MR. & MRS. THEO  
 Ginger 2022

Marsanne, Roussanne, Grenache Blanc  
 {Southern Rhone, France}

*Just as juicy and salty as you need- no more, no less.*

*It's like the jacket you grabbed because you weren't ready to go home, but the beach was a little too chilly, too windy, with some of that sexy salt air- and maybe an impulsive decision made in the heat of the moment.*

*Sexy summer wine description. CHECK!*

15/58

# BUBBLY

## LIGHT BUBBS

UNICO ZELO Sea Foam Vermentino {Riverland, Australia} 15/58

## FULL BUBBS

CASTELLROIG Corpinnat Brut Xarel-lo, Parellada, Macabeo {Catalunya, Spain} 15/58

PLOYEZ-JACQUEMART Extra Quality Brut Pinot Noir & Meunier {Champagne, France} 60 1/2 bottle

# RED

GASPARD Pinot Noir Pinot Noir {Loire Valley, France} 15/58

CIELLO Rosso Nero d'Avola {Sicily, Italy} 13/50

DOMAINE D'ANSIGNAN Les Grenadines Grenache, Carignan {Languedoc-Roussillon, France} 15/58

NICOLAS REAU Ange Cabernet Franc {Loire Valley, France} 14/54

JOHNSON FAMILY Cabernet Sauvignon Cabernet Sauvignon {Alexander Valley, California} 15/58

## FEATURED ROSE

POPULIS  
 Rose 2022

Zinfandel, Pinot Gris, Chardonnay, Muscat  
 {Mendocino County, California}

*When I first met the, em, slightly attractive-okay, very handsome winemakers from Populis, well it wasn't just the wine turning my face pink. With good looks, extremely good practices, and a love unmatched for making wine the right way- what's not to love?*

*I'm married, but I'm also human- and I would like to marry this wine.*

15/58