



10 JULY 2022
Menu Changes Daily

SUMMER HOURS:
Monday-Thursday
4pm
Friday-Sunday
3pm

Sustainable Seafood
Local Farms
Natural Wine

OUR FARMERS

Dittmar Family Farms
302 Aquaponics
Chesterfield Heirlooms
J.W. Trueth
Fifer Orchards
Delaware Bay Bees
Wes Townsend
Vanderwende's Creamery
Baywater Farms

WE ARE REQUIRED TO INFORM YOU
THAT CONSUMING RAW OR
UNDERCOOKED PROTEIN CAN IN-
CREASE THE RISK OF
FOODBORNE ILLNESS.

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

- STEAMED OYSTERS *one dozen, lemon, drawn butter* 26
- MAINE MUSSELS *lemongrass, ginger, red onion, coconut milk, thai basil, mint* 18
- MIDDLENECK CLAMS *steamed, served with spicy garlic butter & toast* 18
- OLD BAY SHRIMP *old bay, pickling spice, onions* {Half} 12 {LB} 24
- POT LUCK *shrimp, oysters, clams, mussels, housemade andouille, potato, romanesco* 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 *fresh lettuce, tomato, cucumber, pickled red onion, house dressing* 9
- CAESAR *romaine, sourdough croutons, white anchovy* 9
- BEET & PEACH *arugula, roasted beets, grilled peaches, bee pollen vinaigrette, pistachio, pecornio locatelli* 11
- FRUIT & NUT *dried cherries, apples, candied nuts, spiced pumpkin seeds, blue cheese, lettuce, white balsamic* 11
- BLUEBERRY *bibb lettuce, sunflower seeds, passion fruit vinaigrette, ricotta salata* 11

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

- ROVA *sharp brine, smooth {Madagascar}*
- GOLDEN STERLET *golden eggs, silky {Italy}*
- D' AQUITAINE OSETRA *soft brine, long finish {France}*

CHEESE BOARD

- EWEPHORIA *sheep, firm, butterscotch sweetness, nutty {Netherlands}* 19
- SHROPSHIRE BLUE *cow, smooth teture, robust, sharp and tangy {England}*
- BONTA CAPRA *raw goat, creamy, soft, earthy {Italy}*

APPETIZERS

- OYSTERS ROCKEFELLER 17
spinach, parmesan, buttered bread crumbs, bacon hash
- CLAMS CASINO 15
peppers, sballots, smoked bacon, garlic, parmesan, bread crumbs
- FRIED VIRGINIA OYSTERS 14
lightly fried, housemade chicken salad with walnuts, tartar, lemon
- CRISPY SCALLOPS 22
sea urchin aioli, crispy lemon, sea beans
- BLUEFIN TUNA TARTARE 22
quince vinegar, mizuna flowers, bee pollen, red clay salt, crispy rice paper
- CRISPY CLAM STRIPS 14
lightly breaded, spicy remoulade, lemon
- SCALLOP CRUDO 21
beet confit, orange argumato oil, shaved fennel, red clay salt, fennel pollen
- FRIED GREEN TOMATOES 21
cornmeal dusted, whipped feta, lump crab, shrimp gravy, chives, oregano
- EGGPLANT GNOCCHI 18
georgia royal red shrimp, tomato, garlic, lemon, basil
- CRISPY COD CHEEKS 17
cornmeal dusted, dill aioli, fried capers, lemon
- FLORIDA SNAPPER CRUDO 21
tomato water, sweet corn, black salt, micro radish, lemon oil

SIDES 7

- Side Salad
- Cole Slaw
- Cucumber Salad
- Garlic Roasted Cauliflower
- Grilled Summer Squash
- Garlic Roasted Broccoli
- Fresh-Cut Fries
- Mac & Cheese
- Quinoa Salad, Tomato, Cucumber, Feta
- DuckFat Roasted Potatoes

SANDWICHES

- HENLOPEN CITY BURGER 17
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 15
- HENLOPEN CITY PO'BOY SANDWICH 17
choice of: shrimp, oyster, clam strips, OR 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, served with choice of one side

ENTREES

- LOBSTER MAC & CHEESE 32
shell pasta, gouda, white cheddar, cognac, brown butter bread crumbs, chives
- BOUILLABAISSE 32
clams, scallops, fish, mussels, shrimp, saffron tomato broth, rouille toast
- FRIED VIRGINIA OYSTER DINNER 32
lightly breaded, served with a choice of two side
- HERB GRILLED MASSACHUSETTS ROCKFISH 38
brushed with fresh herbs & served with a choice of two sides
- JERK GRILLED FLORIDA WAHOO 38
topped with peach & paw paw relish, served with a choice of two sides
- PAN SEARED LOUISIANA GOLDEN TILEFISH 38
risotto bianco, grilled young onions, thai basil pesto, blistered heirloom tomatoes, lemon
- BLACKENEND VIRGINIA COBIA 38
cauliflower & fennel puree, grilled summer squash, arugula, magnolia vinaigrette
- VIRGINIA SOFT SHELL CRABS 38
cornmeal dusted, lightly fried, sweet corn salad, sungolds, lemon cucumbers, parsley, basil, blistered shishito peppers
- MARYLAND CRAB CAKES 44
no filler, oven roasted, served with choice of two sides
- CRISPY WHOLE MASSACHUSETTS HADDOCK 44
rice flour dusted, heirloom cherry tomatoes, cripsy orange cauliflower, kelp salad, mizuna, sweet soy vinaigrette, spicy aioli, sesame seeds
- ALASKAN KING CRAB 225
two pounds, steamed, drawn butter served with choice of two sides
- GRILLED MARYLAND RIBEYE 44
rosemary, garlic, smoked tomatoes, blistered shishitos, aged balsamic, chianti olive oil

DRINKS

ROSE SANGRIA 12
rose, peach liqueur, strawberry, orange, lemon

FAST FRIEND 13
old overholt rye, dolin dry, aperol, sparkling wine

BEER JAM MANHATTAN 12
james pepper bourbon, housemade beer jam, brandied cherry juice, orange bitters

OYSTER HOUSE PUNCH 12
pineapple infused rum, dark rum, splash peach liqueur, orange, strawberry, cranberry, grenadine

PORCH MARTINI 10
gin, dolin blanc vermouth, lemon

CUCUMBER PEAR GIMLET 12
cucumber infused vodka, pear vodka, fresh lime

BLUEBERRY DAIQUIRI 13
white rum, blueberry shrub, fresh lime

TROPICAL MENTAL ATTITUDE 13
green chartreuse, velvet falernum, pineapple, lime

PINEAPPLE RITA 13
tequila, pineapple shrub, triple sec, lime

FEATURED COCKTAIL

COSMOPOLITAN
{the original recipe, Toby Cecchini, NTC, 1988}

absolut citron vodka, cointreau, lime juice, ocean spray cranberry juice, lemon twist

12

DRAFT BEER

PEN DRUID *Blonde 5.5% {VA}* 8

EVIL TWIN *Even More Jesus Stout 12% {NT}* 10

ASLIN D *IPA 9.4% {VA}* 9

SWEETWATER *420 Extra Pale Ale 5.4% {GA}* 7

ASLIN *De Gens Pilsner 5.4% {VA}* 7

LA CHOUFFE *Belgian Blond 8% {Belgium}* 9

RARE BARREL *Life is Good Today 7.5% {CA}* 10

SLY FOX *Route 113 IPA 7% {PA}* 7

ON THE CASK

YARDS \$8

IPA with Citrus

{Philadelphia, PA} 7%

FEATURED BEER

OTHER HALF BREWING

DDH Small Strata Everything
IPA 6.5% [11.2oz can]

The new greatness, now with double dry hopping.

Strata continues to impress us with a range of flavors from dank and creamy strawberry to tropical fruits.

10

UPCOMING DRAFT

VERHAEGHE *Duchesse de Bourgogne*

TILQUIN *Gueuze*

WESTBROOK *Mexican Cake*

WHITE

STEFANAGO *Campo Pavia* 13/50
Pinot Grigio {Lombardia, Italy}

DOMAINE LUNEAU-PAPIN *Muscadet* 13/50
Melon de Bourgogne {Loire Valley, France}

BELISARIO *Le Salse* 13/50
Verdicchio {Marche, Italy}

L'ECHANTOIR, *Saumer Terres Blanches* 13/50
Chenin Blanc {Loire Valley, France}

SAN FERDINANDO 14/54
Vermentino {Tuscany, Italy}

SANDY COVE 13/50
Sauvignon Blanc {Marlborough, New Zealand}

JEAN MARC BARTHEZ *Bordeaux Blanc* 14/54
Sauvignon Blanc, Semillon {Bordeaux, France}

BACCHUS 13/50
Chardonnay {Central Coast, California}

SIERRA DE TOLONO *Blanco* 14/54
Vuura {Rioja, Spain}

ROSE
BAUER *Rose* 13/50
Zweigelt {Niedosterreich, Austria}

ORANGE
LES TETES *Tete Orange NV* 13/50
Chenin Blanc, Sauvignon Blanc {Loire, France}

**skin contact: 8-14 day maceration, separate*

FEATURED ROSE

SFERA
Rosato NV
Montepulciano
{Abruzzo, Italy}
Acid driven, fruit forward
with just the right amount of grip.
The perfect summer quencher..
13/58 [1L]

BUBBLY

LIGHT BUBBLES
MIRCO MARIOTTI *Set e Mez Rosato* 13 / 50
Fortana {Emilia-Romagna, Italy}

FULL BUBBLES
LES VIGNE DE ALICE *Brut Nature Rose* 13 / 50
Glera, Marzemino {Veneto, Italy}

CASTELLROIG *Corpinnat, Reserva Brut* 13 / 50
Xarello, Macabeu {Penedes, Spain}

RED

SAN LORENZO *Il Casolare* 13/50
Sangiovese, Montepulciano {Marche, Italy}

FLAVIA *Etna Rosso* 12/58
Nerello Mascalese {Sicily, Italy}
1 Liter

FRANCOIS VILLARD *L'appel des Sereines* 14/54
Syrab {Rhone France}

SHELTER *Lovely Lilly* 13/50
Pinot Noir {Baden, Germany}

IULI *Umberta* 14/54
Barbera {Piedmont, Italy}

FEATURED RED

BONHOMME
La Boissiere 2019
Pineau d'Aunis
{Loire Valley, France}
Plum, red currant, rose petal, white pepper and earth
on the nose. Firm acidity on the palate with dense,
sappy strawberry and red currant fruit with citrus,
floral and earthy notes. The finish is long and juicy
with chalky red fruits, citrus and minerals
15/58.