

LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN COREA
EXECUTIVE CHEF

DILLON WALKER
CHEF DE CUISINE



STARTERS

LAND & SEA

CRISPY CALAMARI

Lewes Dairy buttermilk flash-fried calamari, house pickled sweet banana peppers, marinara, lemon

-14-



CRISFIELD CRAB IMPERIAL

Sweet Maryland backfin crab, lemon, parsley, sourdough crostini

-18-

COCONUT SHRIMP

Fried n' crispy coconut shrimp served with chili-garlic sauce

-14-

TAVERN WINGS

brined & crispy, gorgonzola dressing, celery

-14-

HOUSE-MADE SAUCES

BUFFALO

OLD BAY DRY RUB

LEWES OYSTER SAUCE

HONEY-LIME BBQ

ALABAMA WHITE BBQ

CHARRED SHISHITO PEPPERS

Charbroiled shishito peppers, ginger, chili-garlic sauce, sesame seeds

-11-

WHIPPED RICOTTA TOAST

Sunflower pesto, Magee Farms hot honey, Henlopen Sea Salt

-11-

BEEF TARTARE

JW Trueth filet mignon, s&p cured Hippie Hens egg yolk, 5 herb Dijonaise, house pickles & banana peppers sourdough crostini

-15-

LOBSTER CORN DOG WITH FRIES

Fried Delaware lobster tail, lemon-thyme aioli

-26-



CAVIAR
YOUR DOG
+12



HOT & CRISPY

\$11

BOARDWALK FRIES



OLD BAY & VINEGAR POWDER +2

TRUFFLE PARMESAN +4

LOBSTER & SWEET CORN +7

CAVIAR & CHIVE +7

SOUP & SALADS

TAVERN CAESAR

Gem lettuce, garlic herb croutons, Locatelli cheese

-12-

2ND STREET WEDGE

Crunchy iceberg, fire roasted corn, sun gold tomatoes, gorgonzola, Benton's bacon lardons

-13-

GRILLED TUNA NICOISE

Frisée, duck fat potato, string beans, olives, soft egg, truffle Dijon vinaigrette

-16-

CLAM CHOWDER

Manhattan (red) style with cherry stone clams, herb & spice fingerling potatoes, Benton's bacon, plum tomatoes, parsley

CUP -8- BOWL -10-

OYSTER STEW

Arrowhead Point oysters, Cajun seasoning, Lewes Dairy cream, garlic, chive, paprika

CUP -7- BOWL -9-



ADD TO ANY SALAD:

CHICKEN \$9

BUTCHER CUT STEAK \$18

TUNA \$12

ROCKFISH \$16

LOBSTER \$17

SCALLOPS \$16



BAHBAH'S FRIED OYSTER PLATTER

\$19

A mound of golden fried oysters dredged in cornmeal atop a bed of our signature boardwalk fries, coleslaw, tartar sauce and cocktail

SANDWICHES



DAMN GOOD BURGER

Two smashed Snake River Farms Wagyu beef patties, sharp American cheese, Benton's bacon, LTO, topped with "Dodge City" Burger Sauce on an everything onion brioche roll

-16-

TUNA BLT

Grilled and marinated tuna, Benton's bacon, tomato, lettuce, pimento Aioli on sourdough with our signature boardwalk fries

-16-

FRIED BLUE CATFISH

Buttermilk-cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade on a soft roll served with lemon & Crystal hot sauce served with our signature boardwalk fries

-13-

DELAWARE LOBSTER ROLL

Delaware coast lobster warmed in butter with lemon, celery salt & tarragon served on a toasted top split with beach fries

-26-

ALABAMA BBQ PULLED CHICKEN

TA Farms pulled rotisserie chicken, lettuce, tomato, pickled banana peppers, Alabama white bbq sauce, on an everything onion brioche roll served with boardwalk fries

-13-

PO' BOYS

served with our signature boardwalk fries

CLASSIC PO' BOY

Your choice of oysters or shrimp, dredged in cornmeal and flash fried, lettuce, tomato, pickles, aioli served on toasted French bread

-14-

ROAMING BUFFALO

Your choice of oysters or shrimp, dredged in cornmeal and flash fried, lettuce, tomato, pickles, house-made gorgonzola ranch and Crystal hot sauce on toasted French bread

-15-

STREET CAR

Toasted french bread filled with Grilled Wagyu beef, french fries, sharp white American Cooper Cheese, brown gravy, lettuce, tomatoes and pickles

-16-

CONTAINS INGREDIENTS WITH PEANUT OIL

CONSUMING RAW OR UNDER- COOKED EGG, MEAT, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

SEAFOOD



THE OBSERVATORY

12 oysters, 4 clams, 4 shrimp cocktail, tuna tartar, 4 crab cocktail claws

-85-

FORT MILES

18 oysters, 6 clams, 4 shrimp cocktail, tuna tartar, 4 crab cocktail claws, split chilled 1 1/2 lb lobster

-110-



TOWERS



PREPARED OYSTERS

PISTOLS ON HORSEBACK

Fried & wrapped in Jamon Iberico with herb crepe, house pickles, onions, pimento aioli

-15-

THE

ROCKEFELLER

Charbroiled & topped with spinach, parsley, gruyere, parmesan, lemon, bread crumbs

-15-

LOH TIDE

Charbroiled & smothered in our secret herb butter sauce, special 3-cheese blend

-14-

NOLA STYLE

BUFFALO SOLDIERS

Golden fried oysters topped with gorgonzola, celery, served with Crystal Hot Sauce & butter

-12-

UMAMI TSUNAMI



Spicy sausage, spinach, sesame aioli,

-16-