LEWES OYSTER HOUSE

TAVERN BY THE SEA



STARTERS

LAND & SEA

CRISPY CALAMARI ®

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

CRISFIELD CRAB IMPERIAL

Sweet Maryland backfin crab, lemon, parsley, sourdough crostini -18-

TAVERN **CHARGRILLED WINGS**®

Memphis style, gorgonzola ranch, celery

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-

問 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, sourdough crostini

-15-LOBSTER CORN DOG **WITH FRIES**⊛

Delaware lobster tail, lemon-thyme aioli -26-

HOT & CRISPY BOARDWALK



CAVIAR

YOUR DOG

+12

OLD BAY & VINEGAR POWDER +2 TRUFFLE PARMESAN +4 **LOBSTER & SWEET CORN +7** CAVIAR & CHIVE +7

FRIES®

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D

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

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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

Frisee, 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, Lewes Dairy cream, garlic, chive, paprika

CUP -7- BOWL -9-

ADD TO ANY SALAD:

CHICKEN \$9

ROCKFISH \$16 BUTCHER CUT STEAK \$18 LOBSTER \$17

TUNA \$12

SCALLOPS \$16

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 served with boardwalk fries

-16

TUNA BLT ⊗

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

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

DELAWARE LOBSTER ROLL®

Delaware coast lobster warmed in butter with lemon, celery salt -26-& tarragon served on a toasted top split with beach fries

PULLED CHICKEN®

TA Farms pulled rotisserie chicken, Alabama white bbq sauce, house pickle, everything onion brioche roll served with boardwalk fries

-13-

PO BOYS

FRIED ARROWHEAD ®

CAPN'S SNACK ®

Flash fried oysters, lettuce, tomato, pickles, aioli, served on French bread

-14-

Flash fried gulf shrimp, lettuce, tomato, pickles,

aioli, served on French bread

ROAMING BUFFALO ®

Fried oysters tossed in Crystal Hot Sauce, house-made gorgonzola dressing, lettuce, tomato served on French bread

-16-

Grilled Wagyu beef, sharp white American Cooper Cheese, brown gravy, lettuce, tomatoes and pickles served on French

> **ASK ABOUT OUR** DAILY SELECTION OF SALT WATER FRESH OYSTERS

® CONTAINS INGREDIENTS WITH PEANUT OIL

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

FRIED FLAVORFUL

PREPARED OYSTERS

GRILLED

ROASTED

LOH TIDE

Charbroiled & smothered in herb butter sauce, special 3-cheese blend -14-

-15-NOLA STYLE

PISTOLS ON

HORSEBACK®

Fried & wrapped in Jamon

Iberico, with herb crepe.

house pickles, pimento aioli

BUFFALO SOLDIERS®

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

-12-

THE ROCKEFELLER

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

-15-