

LEWES OYSTER HOUSE

SEAN COREA
EXECUTIVE CHEF

TAVERN BY THE SEA

SEAN GILLESPIE
CHEF DE CUISINE



STARTERS LAND & SEA

MUSSELS & BOARDWALK FRIES

Steamed mussels, sweet garlic cream, gruyere, Benton's bacon

-17-

ADD BREAD +2

BEEF TARTARE & SMOKED OYSTERS

Hand-cut center cut filet, smoked oyster aioli, fried shallots, potato chips, smoked oysters, french onion crema, Hackleback caviar

-19-

COCONUT SHRIMP

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

-13-

GRILLED PUFFER TAILS

Smoked paprika, lemon, garlic, pepperoncino, olive oil, parsley, sea salt

-15-

WHIPPED RICOTTA TOAST

Sunflower pesto, Magee Farms hot honey, Henlopen Sea Salt

-13-

FLASH FRIED CALAMARI

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

-15-

TAVERN WINGS

brined & crispy, gorgonzola dressing, celery

-14-

HOUSE-MADE SAUCES

BUFFALO
OLD BAY
PICKLEBACK
HONEY-LIME BBQ
ALABAMA WHITE BBQ

\$11

HOT & CRISPY

BOARDWALK FRIES



OLD BAY & VINEGAR POWDER + 3

TRUFFLE PARMESAN + 5

LOBSTER & SWEET CORN + 25

PICKLE POWDER & RANCH + 3

CAVIAR & CHIVE + 7

SOUP & SALADS



CHICKEN SALAD PLATTER

Rotisserie chicken, mayo, celery, apples, red-box raisins served with tomatoes, cucumbers, pecans, grilled sourdough

-16-

MANHATTAN CLAM CHOWDER

Tomato based broth, tender clams, smoky bacon, potatoes, onions, celery, garlic & herbs

CUP 12 - BOWL 15



2ND STREET WEDGE

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

-13-

HEIRLOOM TOMATO & SMOKED MOZZARELLA SALAD

Lightly breaded and flash-fried smoked mozzarella, arugula, chimichurri aioli, white balsamic and prosciutto vinaigrette

-17-

GARDEN SALAD

Heirloom cherry tomatoes, cucumbers, goat cheese, balsamic dressing

-12-

TAVERN CAESAR

Crisp Bay Water Farms romaine, zesty caesar dressing, garlic bread crouton, parmesan and pecorino,

-14-

ADD TO ANY SALAD:

LOBSTER - 25	GRILLED CHICKEN - 12
SCALLOPS - 21	CHICKEN SALAD - 8
SHRIMP - 16	SKIRT STEAK - 16
SALMON - 15	

BAH BAH'S FRIED OYSTER PLATTER

\$23



Golden fried oysters served with our homemade rotisserie chicken salad, tartar sauce and cocktail

SANDWICHES

all served with our signature boardwalk fries



DAMN GOOD BURGER

Two charbroiled "smashed" Snake River Farms beef patties, Cooper's sharp American cheese, bacon, LTO, topped with our famous "Dodge City" Burger Sauce on an everything brioche bun

-18-

T.A. FARMS TURKEY BURGER

Free-range turkey burger with "Dodge City" burger sauce red onion jam, kale, Gruyere cheese, everything brioche bun

-17-

FRIED CHESAPEAKE BLUE CATFISH

Help slow an invasive species. Buttermilk & cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade on an everything brioche bun with lemon & Tabasco Hot Sauce

-15-

DELAWARE LOBSTER ROLL

Lobster knuckle and claw steeped in butter and mixed with homemade mayo, lemon, celery salt & parsley served on a toasted top split bun

-32-

SALMON BLT

Pan seared salmon, pimento aioli, tomato, bacon and fresh lettuce on grilled sourdough

-17-

CLASSIC PO' BOY

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

-15-

ROAMING BUFFALO PO' BOY

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

-16-

CHICO POBRE

Grilled skirt steak, garlic mayo, lettuce, tomato, avocado crema, chimichurri, French bread

-18-

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THE OBSERVATORY

12 oysters, 4 clams, 4 shrimp cocktail, halibut ceviche, 4 Jonah crab claws

-65-

FORT MILES

18 oysters, 6 clams, 4 shrimp cocktail, halibut ceviche, 4 Jonah crab claws, 10oz lobster tail

-115-

PREPARED OYSTERS

CRAB IMPERIAL STUFFED OYSTERS

Maryland backfin crab imperial, oysters on the 1/2 shell, lemon, parsley

-18-

THE ROCKEFELLER

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

-16-

NOLA STYLE

FLASH FRIED OYSTERS

Corn powder, Henlopen Sea Salt, old bay, parsley & lemon, tartar sauce

-15-

LOH TIDE

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

-15-

CONTAINS INGREDIENTS WITH PEANUT OIL

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