

LEWES OYSTER HOUSE

SEAN COREA
EXECUTIVE CHEF

TAVERN BY THE SEA

SEAN GILLESPIE
CHEF DE CUISINE



STARTERS
LAND & SEA

STEAK TARTARE & FRIED OYSTERS
Black garlic coulis, egg yolk gel, parmesan potato crisp, pickled fresno peppers
-18-

COCONUT SHRIMP
Fried n' crispy coconut shrimp served with chili-garlic sauce
-12-

"CHICKEN OSCAR"
Roasted chicken croquettes, maryland jumbo lump crab oscar, lemon-asparagus salad, parsley
-15-

TAVERN WINGS

brined & crispy, gorgonzola dressing, celery
-14-

HOUSE-MADE SAUCES

BUFFALO
AL PASTOR
ALABAMA WHITE BBQ
OLD BAY DRY RUB
PICKLEBACK
HONEY-LIME BBQ

LOBSTER CORN DOG
Breaded & fried 5oz lobster tail atop a bed of our signature boardwalk fries, sweet corn aioli
-26-

CHARRED SHISHITO PEPPERS
Charbroiled shishito peppers, ginger, chili-garlic sauce, sesame seeds
-9-

WHIPPED RICOTTA TOAST
Sunflower pesto, Magee Farms hot honey, Henlopen Sea Salt
-13-

CRISPY CALAMARI
Lewes Dairy buttermilk flash-fried calamari, house pickled sweet banana peppers, marinara, lemon
-14-

\$11 HOT & CRISPY BOARDWALK FRIES

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

SOUP & SALADS

CHICKEN SALAD PLATTER
Rotisserie chicken, mayo, celery, apples, red-box raisins served with tomatoes, cucumbers, pecans, grilled sourdough
-16-

TAVERN CAESAR
Baby gem lettuce, anchovies, garlic herb croutons, Locatelli pecorino
-12-

2ND STREET WEDGE
Crunchy iceberg, fire roasted corn, sun gold tomatoes, gorgonzola, Benton's bacon lardons
-13-

GARDEN SALAD
Heirloom cherry tomatoes, cucumbers, goat cheese, balsamic dressing
-12-

BLACK KALE SALAD
An Italian inspired Insalata with Ricotta salata, sopressata, kalamata olives, sweet banana peppers, oregano & Italian vinaigrette
-14-

SPRING PEA & CRAB SOUP
Jumbo lump Maryland crab, basil, mint, lemon-pepper crème fraiche
CUP 14 - BOWL 16

MANHATTAN CLAM CHOWDER
Tomato based with cherry stone clams, herb & spice fingerling potatoes, Benton's bacon, plum tomatoes, parsley
CUP -10- BOWL -12-

ADD TO ANY SALAD:

SWORDFISH - 15 GRILLED CHICKEN - 12
LOBSTER - MKT CHICKEN SALAD - 8
SCALLOPS - 21 HANGER STEAK - 18
SHRIMP - 16 SALMON - 15

BAH BAH'S FRIED OYSTER PLATTER

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 Wagyu beef patties, Cooper's sharp American cheese, Benton's bacon, LTO, topped with our famous "Dodge City" Burger Sauce on an everything onion brioche roll
-17-

FRIED CHESAPEAKE BLUE CATFISH
Help slow an invasive species. Buttermilk & cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade on an onion roll 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
-27-

SALMON BLT
Pan seared salmon, lemon thyme aioli, tomato, bacon and fresh lettuce on grilled sourdough
-17-

'BAMA STYLE PULLED BBQ CHICKEN
Mayo & vinegar based white BBQ, pulled rotisserie TA Farms chicken, pepper jack cheese, lettuce, tomato, pickled banana peppers on an toasted everything onion brioche roll
-15-

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
-15-

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
-16-

STREET CAR
Toasted french bread filled with Grilled Wagyu beef, aioli, french fries, sharp white American Cooper Cheese, brown gravy, lettuce, tomatoes and pickles
-17-

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, daily ceviche, 4 crab cocktail claws
-65-

FORT MILES

18 oysters, 6 clams, 4 shrimp cocktail, daily ceviche, 4 crab cocktail claws, 10oz lobster tail
-115-

TOWERS



PREPARED OYSTERS

PISTOLS ON HORSEBACK
Fried & wrapped in Jamon Iberico with herb crepe, house pickles, pimento aioli
-16-

THE ROCKEFELLER
Charbroiled & topped with spinach, parsley, gruyere, parmesan, lemon, bread crumbs
-16-

NOLA STYLE

BUFFALO SOLDIERS
Golden fried oysters topped with gorgonzola, served with Crystal Hot Sauce & butter
-14-

LOH TIDE
Charbroiled & smothered in our secret herb butter sauce, special 3-cheese blend
-15-

