

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
-16-

ADD BREAD +2

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

RYAN'S SMOKED SALMON DIP LH

Everything seasoning, Crystal hot sauce gelée, pickled mustard seed, fried saltines
-14-

POPCORN BAY SCALLOPS ⊕ LH

Lightly breaded flash fried bay scallops, squid ink aioli, corn, old bay, lemon, parsley, chili oil
-18-

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

CAVIAR YOUR DOG +12

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

WHIPPED RICOTTA TOAST LH
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-

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

SOUP & SALADS



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

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-

FIG & APPLE SALAD
Fresh black mission figs, Fuji apples, onions, roasted peppers, tarragon & dijon vinaigrette, cornbread & goat cheese croutons
-15-

CELERY ROOT & CRAB BISQUE LH
Chestnuts, celery root, Maryland jumbo lump crab, Old Bay, parsley, lemon
CUP 14 - BOWL 16

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

ADD TO ANY SALAD:

LOBSTER - MKT	GRILLED CHICKEN - 12
SCALLOPS - 21	CHICKEN SALAD - 8
SHRIMP - 16	HANGER STEAK - 18
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 LH
Two charbroiled "smashed" Snake River Farms Wagyu beef patties, Cooper's sharp American cheese, bacon, LTO, topped with our famous "Dodge City" Burger Sauce on an everything onion brioche roll
-17-

T.A. FARMS TURKEY BURGER -17-
Free-range, grass-fed turkey burger with green garlic burger sauce, red onion jam, kale, gruyere cheese

FRIED CHESAPEAKE BLUE CATFISH ⊕ -15-
Help slow an invasive species. Buttermilk & cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade on an onion roll with lemon & Tabasco Hot Sauce

DELAWARE LOBSTER ROLL LH -27-
Lobster knuckle and claw steeped in butter and mixed with homemade mayo, lemon, celery salt & parsley served on a toasted top split bun

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

'BAMA STYLE PULLED BBQ CHICKEN -15-
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

CLASSIC PO' BOY ⊕ -15-
Your choice of oysters or shrimp, dredged in cornmeal and flash fried, lettuce, tomato, pickles, aioli served on toasted French bread

ROAMING BUFFALO PO' BOY ⊕ -16-
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

CHICO POBRE LH -18-
Grilled skirt steak, garlic mayo, lettuce, tomato, avocado, chimichurri, French bread

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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-



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PREPARED OYSTERS

PO' BOY STEAM BUNS ⊕
Bao buns topped with flash fried oysters, lettuce, tomato, pickles, aioli
-15-

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 LH
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.