

# 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-



**RYAN'S SMOKED SALMON DIP**  
Everything seasoning, Crystal hot sauce gelée, pickled mustard seed, fried saltines  
-14-

**BLACK GARLIC BUTTER RAZOR CLAMS**  
Garlic, butter, scallion, peppercorn, lemon, parsley  
-16-

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

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

**CRAB, ASPARAGUS & LEEK SOUP**  
Lemon crema, herb oil, sour cream & onion chips  
CUP 14 - BOWL 16

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

**SOUP OF THE DAY**  
Rotating chef selection. Please ask your server or bartender about today's offering.  
CUP 13 - BOWL 15

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



**TAVERN CAESAR**  
Crisp Bay Water Farms romaine, zesty caesar dressing, garlic bread crouton, parmesan and pecorino,  
-14-

#### ADD TO ANY SALAD:

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



### 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** -17-  
Free-range turkey burger with "Dodge City" burger sauce red onion jam, kale, Gruyere cheese, everything brioche bun

**FRIED CHESAPEAKE BLUE CATFISH**Ⓢ -15-  
Help slow an invasive species. Buttermilk & cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade on an everything brioche bun with lemon & Tabasco Hot Sauce

**DELAWARE LOBSTER ROLL** -32-  
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, pimento aioli, tomato, bacon and fresh lettuce on grilled sourdough

**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** -18-  
Grilled skirt steak, garlic mayo, lettuce, tomato, avocado crema, chimichurri, French bread

Ⓢ CONTAINS INGREDIENTS WITH PEANUT OIL

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

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### THE OBSERVATORY

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

-65-

### FORT MILES

18 oysters, 6 clams, 4 shrimp cocktail, halibut ceviche, 4 crab cocktail 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, served with tabasco  
-15-

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