

# 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-

#### GRILLED OCTOPUS

Tuscan white bean puree, roasted cherry tomatoes, chorizo, spinach, chimichurri -18-

#### 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

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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-



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### 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-



### SOUP & SALADS

#### CHICKEN SALAD PLATTER

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

#### WARM DUCK SALAD

Duck confit, frisee, spinach, pear, cherry vinaigrette, goat cheese, parmesan crusted 6 minute egg -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-

#### BUTTERNUT & CRAB SOUP

Lump crab, tarragon oil, scallion CUP 11 - BOWL 15



#### 2ND STREET WEDGE

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

#### 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-

⊕ CONTAINS INGREDIENTS WITH PEANUT OIL

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