

# LEWES OYSTER HOUSE

SEAN COREA  
EXECUTIVE CHEF

TAVERN BY THE SEA

## 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-

**POPCORN SCALLOPS**  
Lightly breaded, flash fried sea scallops, sweet corn aioli, parsley, lemon  
-19-

#### TAVERN WINGS

*brined & crispy, gorgonzola dressing, celery*  
-14-

#### HOUSE-MADE SAUCES

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

#### CHICKEN SALAD PLATTER

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

#### TAVERN CAESAR

Gem lettuce, garlic herb croutons, Locatelli cheese  
-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-

## SOUP & SALADS

#### BLACK KALE SALAD

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

#### MANHATTAN CLAM CHOWDER

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

#### CRAB & CELERY ROOT BISQUE

Maryland jumbo lump crab, honeycrisp apple, roasted chestnut, leeks, fresh thyme  
CUP 14 - BOWL 16

#### ADD TO ANY SALAD:

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

#### BAH BAH'S FRIED OYSTER PLATTER

Golden fried oysters served with our homemade rotisserie chicken salad, tartar sauce and cocktail  
\$23

## 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 [invasivespecies.es](http://invasivespecies.es). 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, crispy 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  
-13-

## 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

TOWERS

### 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-

## 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-