



STARTERS

## FROM THE SEA

### POPCORN SCALLOPS®

Lightly breaded, flash-fried bay scallops, sweet corn aioli, Old Bay, parsley, lemon  
-17-

### CRISPY CALAMARI®

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

### CRISFIELD CRAB IMPERIAL

Sweet Maryland backfin crab, lemon, parsley, sourdough crostini  
-18-



CAVIAR YOUR DOG +2

### CRAB STUFFED MUSHROOMS

Kennet Square cremini mushrooms, crab imperial, lemon, chive  
-14-

### MUSSELS & BOARDWALK FRIES

Steamed mussels, sweet garlic cream, gruyere, Benton's bacon  
-13-

ADD BREAD +2

### STEAMED CLAMS

White wine-roasted garlic butter broth, lemon, parsley, sourdough crostini  
-15-



### LOBSTER CORN DOG WITH FRIES®

Delaware lobster tail, lemon-thyme aioli  
-26-



STARTERS

## FROM THE FARM

### CHARRED SHISHITO PEPPERS

Charbroiled shishito peppers, ginger, chili-garlic sauce, sesame seeds  
-11-

### WHIPPED RICOTTA TOAST

Sunflower pesto, Magee Farms hot honey, Henlopen Sea Salt  
-11-

### BEEF TARTARE

JW Treuth filet mignon, s&p cured Hippie Hens egg yolk, 5 herb Dijonnaise, sourdough crostini  
-15-

### TAVERN WINGS®

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



### HOUSE-MADE SAUCES

BUFFALO  
OLD BAY DRY RUB  
LEWES OYSTER SAUCE  
HONEY-LIME BBQ  
ALABAMA WHITE BBQ

LEWESOYSTER.COM

@LEWESOYSTER

# LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN COREA  
EXECUTIVE CHEF

DILLON WALKER  
CHEF DE CUISINE

## PREPARED OYSTERS

FRIED  
-  
FLAVORFUL



GRILLED  
-  
ROASTED

### PISTOLS ON HORSEBACK®

Fried & wrapped in Jamon Iberico with herb crepe, house pickles, onions, pimento aioli  
-15-

### LOH TIDE

Charbroiled & smothered in herb butter sauce, special 3-cheese blend  
-14-

### NOLA STYLE BUFFALO SOLDIERS®

Golden fried oysters topped with gorgonzola, celery, served with Crystal Hot Sauce & butter  
-12-

### THE ROCKEFELLER

Charbroiled & topped with spinach, parsley, gruyere, parmesan, lemon, bread crumbs  
-15-

## SOUP & SALADS

### 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-

### GRILLED TUNA NIÇOISE

Frisée, duck fat potato, string beans, olives, soft egg, truffle Dijon vinaigrette  
-16-



### CLAM CHOWDER

Manhattan style with cherry stone clams, herb & spice fingerling potatoes, Benton's bacon, plum tomatoes, parsley  
10

### OYSTER STEW

Arrowhead Point oysters, Lewes Dairy cream, garlic, chive, paprika  
CUP 7 - BOWL 9

ADD TO ANY SALAD:

CHICKEN \$9  
BUTCHER CUT STEAK \$18  
TUNA \$12

ROCKFISH \$16  
LOBSTER \$17  
SCALLOPS \$16

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### THE OBSERVATORY

12 oysters, 4 clams, 4 shrimp cocktail, tuna tartar, 4 crab cocktail claws

-85-

### FORT MILES

18 oysters, 6 clams, 4 shrimp cocktail, tuna tartar, 4 crab cocktail claws, split chilled 1 1/2 lb lobster

-110-



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## MAINS

Old favorites with new charm



### PAN ROASTED SCALLOPS

Liquid cornbread, oven-dried tomatoes, bacon, shaved Brussels, truffle vinaigrette  
-34-

### CLAMS & LINGUINI

Cockles, white wine, Calabrian chili, crispy garlic, parsley, breadcrumbs, served with lemon  
-28-

### ROTISSERIE TA FARMS CHICKEN

Roasted with lemon, thyme & Henlopen Sea Salt, with truffled epic mashed potatoes, Madeira glazed carrots  
-26-

### GRILLED ROCKFISH

Maitake mushrooms, grilled cauliflower, Swiss chard, lemon, sweet onion soubise, roasted garlic  
-33-

### BUTCHER CUT STEAK

Truffled mashed potatoes, garlicky broccoli rabe, Madeira demi-glace  
-34-

### BUTTER POACHED HALIBUT

Shiitake mushrooms, thyme roasted carrots, slow cooked sweet onion, grainy mustard soubise  
-34-

### LAVENDER HONEY GLAZED DUCK

8oz duck breast, bacon, ginger, spinach, sesame oil, coconut cauliflower puree  
-31-

### WHOLE LOBSTER

Charbroiled or Steamed: 1 1/2 pound North Atlantic lobster served with drawn butter, herb & spice roasted fingerling potatoes, flame grilled asparagus with lemon & Henlopen Sea Salt  
-MP-



## SANDWICHES

### DAMN GOOD BURGER®

Two smashed Snake River Farms Wagyu beef patties, LTO, sharp American cheese, Benton's bacon, topped with "Dodge City" sauce on an everything onion brioche roll with boardwalk fries  
-16-



### PULLED CHICKEN®

Pulled rotisserie TA Farms chicken, Alabama white bbq sauce, house pickles, on an everything onion brioche roll served with our signature boardwalk fries  
-13-

### FRIED BLUE CATFISH®

Buttermilk cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade on an onion roll with lemon & Crystal Hot Sauce, served with our signature boardwalk fries  
-13-

### DELAWARE LOBSTER ROLL®

Mid-Atlantic lobster warmed in butter with lemon, celery salt & tarragon served on a toasted top split bun with our signature boardwalk fries  
-26-

CHECK OUT OUR DAILY RAW BAR OFFERINGS



PAIR WITH AN OYSTER SHOOTER



HOT & CRISPY

\$11

## BOARDWALK FRIES®

OLD BAY & VINEGAR POWDER +2

TRUFFLE PARMESAN +4

LOBSTER & SWEET CORN +7

CAVIAR & CHIVE +7



® contains ingredients with peanut oil

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