



## STARTERS

### FROM THE SEA

#### POPCORN SCALLOPS®

Lightly breaded, flash-fried bay scallops, sweet corn aioli, 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 & saltines  
-18-



#### 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  
-15-



#### LOBSTER CORN DOG WITH FRIES®

Breaded & fried DE lobster tail, lemon-thyme aioli  
-26-

CAVIAR YOUR DOG +12



## 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

DO IT FOR THE GRAM @LEWESOYSTER

# LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN COREA  
EXECUTIVE CHEF

DILLON WALKER  
CHEF DE CUISINE

## PREPARED OYSTERS

#### PISTOLS ON HORSEBACK®

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

#### THE ROCKEFELLER

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

#### LOH TIDE

Charbroiled & smothered in our secret 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-

#### UMAMI TSUNAMI

Spicy sausage, spinach, sesame aioli,  
-16-

## 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-



#### MANHATTAN CLAM CHOWDER

Tomato based with cherry stone clams, herb & spice fingerling potatoes, Benton's bacon, plum tomatoes, parsley  
CUP -8- BOWL -10-

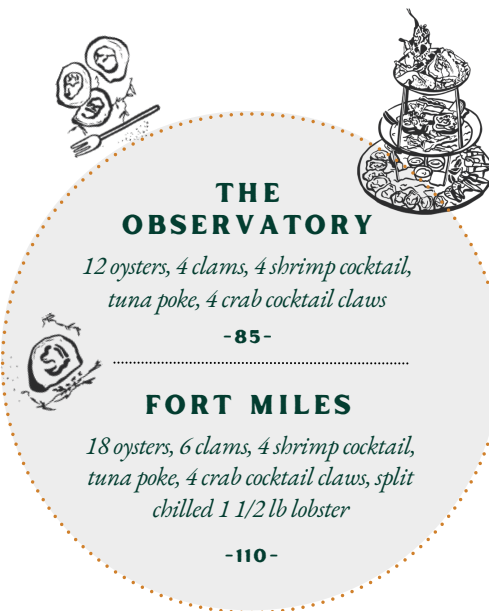
#### OYSTER STEW

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

#### ADD TO ANY SALAD:

ROCKFISH \$16  
LOBSTER \$17  
SCALLOPS \$16  
CHICKEN \$9  
BUTCHER CUT STEAK \$18  
TUNA \$12

SEAFOOD



#### THE OBSERVATORY

12 oysters, 4 clams, 4 shrimp cocktail, tuna poke, 4 crab cocktail claws  
-85-

#### FORT MILES

18 oysters, 6 clams, 4 shrimp cocktail, tuna poke, 4 crab cocktail claws, split chilled 1 1/2 lb lobster  
-110-



CHECK OUT OUR DAILY RAW BAR OFFERINGS



PAIR WITH AN OYSTER SHOOTER

HAND CUT & CRISPY

## BOARDWALK FRIES®



OLD BAY & VINEGAR POWDER +2

TRUFFLE PARMESAN +4

LOBSTER & SWEET CORN +7

CAVIAR & CHIVE +7

contains ingredients with peanut oil

## 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

Chef's choice cut, truffled mashed potatoes, garlicky broccoli rabe, Madeira demi-glace  
-34-

#### BLACK SEA BASS

Roasted maitake mushrooms, leeks, parsnips, Bordeaux cherries, porcini polenta cake, truffle mushroom cream sauce  
-32-

#### 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 (served slightly pink) LTO, sharp American cheese, Benton's bacon, topped with "Dodge City" sauce on an everything onion brioche roll with boardwalk fries  
-16-

#### ALABAMA BBQ PULLED CHICKEN®

Pulled rotisserie TA Farms chicken, pepper jack cheese, Alabama white BBQ, lettuce, tomato, pickled banana peppers on an everything onion brioche roll with our signature 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-

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