



STARTERS FROM THE SEA



LEWESOYSTER.COM

DO IT FOR THE GRAM @LEWESOYSTERHOUSE

LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN GILLESPIE
CHEF DE CUISINE

SEAN COREA
EXECUTIVE CHEF

GRILLED OCTOPUS

Tuscan white bean purée,
roasted cherry tomatoes,
chorizo, sautéed black kale,
chimichurri
-17-

LOBSTER CORN DOG®

Breaded & fried 5oz lobster
tail on a stick, atop a bed
of our signature boardwalk
fries, sweet corn aioli
-26-

CAVIAR
YOUR DOG
+12

“CHICKEN OSCAR”®

Roasted chicken croquettes,
maryland jumbo lump crab
oscar, lemon-asparagus
salad, parsley
-15-

CRISPY CALAMARI®

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

RAMP & RICOTTA RAVIOLI

Wild mushrooms, asparagus,
fresh parsley, lemon-
parmesan sauce
-16-

ADD
BREAD
+2

MUSSELS & BOARDWALK FRIES®

Steamed mussels, sweet
garlic cream, gruyere,
Benton's bacon
-16-

STEAMED CLAMS

Cockles, white wine-roasted
garlic butter broth, lemon,
parsley, sourdough
-15-

COCONUT SHRIMP®

Crispy coconut shrimp,
sweet and sour chili-garlic
sauce
-12-

PREPARED OYSTERS

PISTOLS ON HORSEBACK®

Fried & wrapped in
Jamón Iberico with herb
crepe, house pickles,
pimento aioli
-16-

THE ROCKEFELLER

Charbroiled & topped
with spinach, parsley,
gruyere, parmesan,
lemon, bread crumbs
-16-

NOLA STYLE

LOH TIDE

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

BUFFALO SOLDIERS®

Golden fried oysters
topped with gorgonzola,
served with Crystal Hot
Sauce & butter
-14-

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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-

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CHECK OUT
OUR DAILY RAW
BAR OFFERINGS



PAIR WITH
AN OYSTER
SHOOTER

HAND CUT & CRISPY

\$11

BOARDWALK FRIES®



LOBSTER & SWEET CORN MKT
OLD BAY & VINEGAR POWDER +2
CAVIAR & CHIVE +7
PICKLE POWDER & RANCH +2
TRUFFLE PARMESAN +4

⊛ contains ingredients with peanut oil

MAINS

“People confuse me. Food doesn't.”
- Anthony Bourdain



CLAMS & LINGUINE

House-made linguine, cockles, white wine, Calabrian chili,
crispy garlic, parsley, breadcrumbs, served with lemon
-27-

HERB-CRUSTED LAMB RACK

Carrot-citrus couscous, roasted turnips, apricot romesco,
pickled herb salad
-33-

PAN-SEARED BREAKWATER SEA SCALLOPS

Slow-cooked leeks, maitake mushrooms, bacon-braised
carrots, spring onion purée, black garlic jam
-34-

BUTTER-POACHED HALIBUT

Spring peas of all sorts, hen of the woods mushrooms,
pickled ramps, grilled leeks, fresh mint & basil
-36-

ROTISSERIE 'TA FARMS' CHICKEN®

Herb-roasted local, free-range chicken, yukon gold potatoes
finished with lemon and henlopen sea salt, grilled asparagus,
black trumpet aioli
-26-

HERB-CRUSTED MONKFISH®

Zucchini and prosciutto rollatini, crispy polenta, grilled
tomatoes, hollandaise sauce
-29-

CHARGRILLED HANGER STEAK

Black-garlic epic mashed potatoes, sautéed turnips &
ramp leaves, herb butter, chimichurri sauce
-36-

GRILLED HORSERADISH-CRUSTED SALMON

Sauteed beets, swishchard, almondine, spring carrot purée
-30-

SANDWICHES

Served with our signature boardwalk fries®



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
-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
-15-

DELAWARE LOBSTER ROLL

Lobster knuckle and claw steeped in butter and mixed with
homemade mayo, lemon, celery salt & parsley served on a
buttered and toasted top split bun
-27-

FRIED CHESAPEAKE BLUE CATFISH®

Help slow an invasive species. Buttermilk & cornmeal
dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade
on an onion roll with lemon & Tabasco Hot Sauce
-15-

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

STARTERS FROM THE FARM

STEAK TARTARE & FRIED OYSTERS®

Black garlic coulis,
egg yolk gel, parmesan
potato crisp, pickled
fresno peppers
-18-

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-

TAVERN WINGS®

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

HOUSE-MADE SAUCES

BUFFALO
AL PASTOR
OLD BAY
PICKLEBACK
HONEY-LIME BBQ
ALABAMA WHITE BBQ

SOUP & Salads

BLACK KALE SALAD

Ricotta salata, sweet banana
peppers, sopressata,
oregano, kalamata olives,
Italian vinaigrette
-14-

TAVERN CAESAR

Baby gem lettuce, anchovies,
garlic herb croutons, Locatelli
pecorino
-12-

2ND STREET WEDGE

Iceberg lettuce, fire roasted
corn, sun gold tomatoes,
Benton's bacon lardons,
gorgonzola
-13-

SPRING PEA & CRAB SOUP

Jumbo lump Maryland crab,
basil, mint, lemon-pepper
crème fraîche
CUP 14 - BOWL 16
ADD
BREAD
+2

GARDEN SALAD

Heirloom cherry tomatoes,
cucumbers, goat cheese,
house balsamic vinaigrette
-12-

MANHATTAN CLAM CHOWDER

Tomato based with fingerling
potatoes, Benton's bacon,
plum tomatoes, parsley
CUP 10 - BOWL 12

ADD TO ANY
SALAD:

MONKFISH \$15
LOBSTER MKT
SCALLOPS \$20
SALMON \$15

GRILLED CHICKEN \$12
SHRIMP \$16
BUTCHER CUT STEAK \$18