



STARTERS
LAND & SEA



HOUSE-MADE BUTTERMILK BISCUITS
-7-

WHIPPED RICOTTA TOAST
Sunflower pesto, Magee Farms hot honey, Henlopen Sea Salt
-13-

ADD BREAD +2
MUSSELS & BOARDWALK FRIES
Steamed mussels, sweet garlic cream, Gruyere, Benton's bacon
-17-

SWEET PEA & TARRAGON MEZZE LUNE
Roasted lobster, ramp buerre blanc, preserved lemon
-23-

RYAN'S SMOKED SALMON DIP
Everything seasoning, Crystal Hot Sauce gelée, pickled mustard seed, fried saltines
-14-

CRISPY CALAMARI
Lewes Dairy buttermilk flash-fried calamari, house-pickled sweet banana peppers, marinara, lemon
-15-



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

COCONUT SHRIMP
Crispy coconut shrimp, sweet and sour chili-garlic sauce
-13-

BEEF TARTARE & SMOKED OYSTERS
Hand-cut Reid Family Angus center cut filet, smoked oyster aioli, fried shallots, Henlopen Sea Salt potato chips, smoked oysters, french onion crema, Hackleback caviar
-19-

TAVERN WINGS

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



HOUSE-MADE SAUCES

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

DO IT FOR THE GRAM @LEWESOYSTERHOUSE

LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN GILLESPIE
CHEF DE CUISINE

SEAN COREA
EXECUTIVE CHEF

PREPARED OYSTERS

FLASH FRIED OYSTERS
Corn powder, Henlopen Sea Salt, old bay, parsley & lemon, served with tartar sauce
-15-

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-

CRAB IMPERIAL STUFFED OYSTERS
Maryland backfin crab imperial, oysters on the 1/2 shell, lemon, parsley
-18-

SOUP & Salads

MANHATTAN CLAM CHOWDER
Tomato based broth, tender clams, smoky bacon, potatoes, onions, celery, garlic & herbs
CUP 12 - BOWL 15

2ND STREET WEDGE
Iceberg lettuce, fire-roasted corn, Sun Gold tomatoes, bacon lardons, gorgonzola
-13-

ADD TO ANY SALAD:
SHRIMP \$16
LOBSTER \$25
SCALLOPS \$20
SALMON \$15
GRILLED CHICKEN \$12
SKIRT STEAK \$16

GRILLED ASPARAGUS & QUAIL EGG
Truffle mornay, basil pesto, grilled local asparagus, soft boiled quail egg, parmesan crumble, warm bacon-mustard vinaigrette
-16-

TAVERN CAESAR
Crisp Bay Water Farms romaine, zesty anchovy caesar dressing, garlic bread crouton, parmesan and pecorino
-14-

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

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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-



CHECK OUT OUR DAILY RAW BAR OFFERINGS



PAIR WITH AN OYSTER SHOOTER

HAND CUT & CRISPY

\$11

BOARDWALK FRIES



- LOBSTER & SWEET CORN +25
- OLD BAY & VINEGAR POWDER +3
- CAVIAR & CHIVE +7
- PICKLE POWDER & RANCH +3
- TRUFFLE PARMESAN +5

* contains ingredients with peanut oil

MAINS



CLAMS & LINGUINE -27-
House-made linguine, cockles, white wine, Calabrian chili, crispy garlic, parsley, served with lemon and sourdough

HONEY-BBQ ROTISSERIE CHICKEN -28-
Battered sweet potato wedges, hot honey, coleslaw, spicy-garlic pickles, Henlopen sea salt

PAN-SEARED SEA SCALLOPS -36-
Leek soubise, house made guanciale, spring peas, snap peas, snow peas, grilled leeks, garlic, white wine, fresh herbs

BARREL CUT RIBEYE -42-
Truffle epic mashed potatoes, roasted garlic broccolini, demi-glace

PAN-ROASTED HALIBUT -38-
Artichoke Barigoule, Mushrooms, Carrots, Leeks, Celery, Chicken broth, Lemon, Parsley

PAN-ROASTED MAGRET DUCK BREAST -34-
Maple-brown butter squash purée, warm Brussels sprouts salad, glazed parsnips, apple, cranberry, cider vinaigrette, red-wine gastrique

GRILLED MONKFISH CASSOULET -34-
White beans, andouille sausage, lobster broth, cockles gremolata

HONEY GLAZED SALMON -28-
Farro, celery, beets, mustard apricot vinaigrette, fresh picked herb salad, toasted pine nuts, goat cheese

SANDWICHES

Served with our signature boardwalk fries



DAMN GOOD BURGER -18-
Two smashed 'Snake River Farms' beef patties, LTO, sharp American cheese, bacon, topped with our homemade "Dodge City" sauce on our everything brioche roll

FRIED CHESAPEAKE BLUE CATFISH -15-
Help slow an invasive species. Buttermilk & cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun Remoulade on our everything brioche bun with lemon & Tabasco Hot Sauce

'T.A. FARMS' TURKEY BURGER -17-
Free-range, grass-fed turkey burger, "Dodge City" sauce, red onion jam, kale, Gruyere cheese, everything brioche bun

DELAWARE LOBSTER ROLL -32-
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

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