DO IT FOR THE GRAM @LEWESOYSTERHOUSE

FALL/WINTER 2026

LEWES OYSTER HOUSE

SEAN COREA
EXECUTIVE CHEF

TAVERN BY THE SEA

SEAN GILLESPIE
CHEF DE CUISINE

STARTERS
LAND & SEA

"CHICKEN FRIED OYSTER" BISCUITS & GRAVY
House-made chive biscuit, sage & cracked pepper chicken gravy, crisp fried oyster, chive
16

BUTTERNUT SQUASH RAVIOLI
House-made spicy italian sausage, caramelized fennel, pickled apples, shaved brussels sprouts, apple cider jus
18

ADD BREAD +2

MUSSELS & BOARDWALK FRIES
Steamed mussels, sweet garlic cream, Gruyere, Benton's bacon
19

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

COCONUT SHRIMP
Crispy coconut shrimp, sweet and sour chili-garlic sauce
14

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

2026 BEST of Delaware — DelawareToday

SEARED HUDSON VALLEY FOIE GRAS
Pumpkin bread french toast, local apple butter, ground cherry mostarda, spicy pepita brittle
21

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
21

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

PREPARED OYSTERS
BAKED / CHARBROILED / FRIED

LOH TIDE 15
Charbroiled over an open flame with our secret herb butter sauce & special three-cheese blend

HAIL CAESAR 16
Baked with lemon-anchovy butter, Locatelli breadcrumbs, parsley & sea salt

ROCKEFELLER 16
Charbroiled with spinach, parsley, Gruyère, Parmesan, lemon & breadcrumbs.

FLASH-FRIED 16
Cornmeal-crusted, fried crisp and dusted with corn powder, Henlopen Sea Salt, and Old Bay. Served with side of lemon , tartar and Tobasco

SEAFOOD TOWERS

THE OBSERVATORY
12 oysters, 4 clams, 4 shrimp cocktail, daily ceviche, 4 crab cocktail claws
85

FORT MILES
18 oysters, 6 clams, 4 shrimp cocktail, daily ceviche, 4 crab cocktail claws, 10oz lobster tail
140

CHECK OUT OUR DAILY RAW BAR OFFERINGS

PAIR WITH AN OYSTER SHOOTER

SOUP & Salads

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

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

AUTUMN ORCHARD SALAD
Field greens, honey crisp apples, dried cherries, crispy duck prosciutto, roasted squash, cider mustard vinaigrette, bleu cheese
16

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

TAVERN CAESAR
Gem lettuce, zesty anchovy caesar dressing, garlic croutons, Locatelli cheese
14

ADD TO ANY SALAD:
SHRIMP 16
LOBSTER 25
SCALLOPS 20
TUNA 17
GRILLED CHICKEN 12
SKIRT STEAK 16

HAND-CUT
BOARDWALK FRIES
$11

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

⊛ contains ingredients with peanut oil

MAINS

PAN-ROASTED SCALLOPS 42
Honey-soy-glazed bok choy, shiitake mushrooms, ginger, garlic, bacon-infused carrot purée

BUTTER-POACHED HALIBUT 37
Shaved Brussels sprouts, maple-mustard vinaigrette, butternut squash purée, gooseberry gastrique

GRILLED TUNA STEAK 35
Mizuna, sesame-roasted sweet potatoes, bell pepper agrodolce

CLAMS & LINGUINE 28
House-made linguine with cockles, white wine, Calabrian chili, garlic, and parsley, served with lemon and sourdough

DUCK CASSOULET 32
Duck confit, braised white beans, house-made sausage, duck stock, garlic breadcrumbs, and fresh herbs

T.A. FARMS CIDER-GLAZED ROTISSERIE CHICKEN 28
Braised collard greens with ham hocks, candied yams, sea salt, thyme

GRILLED BARREL-CUT RIBEYE 42
Epic mashed potatoes, roasted garlic broccoli rabe with Locatelli cheese, "Alpha-1" homemade steak sauce

SANDWICHES
Served with our signature boardwalk fries⊛

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

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

T.A. FARMS TURKEY BURGER 17
Free-range, grass-fed turkey burger, "Dodge City" sauce, red onion jam, kale, Gruyere cheese, everything brioche bun

FRIED CHESAPEAKE BLUE CATFISH 16
Help slow an invasive species. Buttermilk & cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun Remoulade on our everything brioche bun with lemon & Tabasco Hot Sauce

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