



STARTERS
LAND & SEA



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

GRILLED OCTOPUS
Confit potato, chorizo,
cherry tomato, pickled
ramp chimichurri,
spicy mayo
-18-

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

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

POTATO & CRAB GNOCCHI
Ramp & potato gnocchi,
jumbo lump crab,
almonds, leeks, lemon,
thyme, smoked trout roe
-19-

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-

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

TAVERN WINGS[Ⓢ]

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

LOBSTER CROQUETTES
Maine lobster, romesco
sauce, sweet fennel,
cherry tomato, lemon,
parsley
-23-



HOUSE-MADE SAUCES

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



DO IT FOR THE GRAM @LEWESOYSTERHOUSE

SPRING '25

MAINS



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 tabasco
-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

CRAB, ASPARAGUS & LEEK SOUP
Lemon crema, herb oil,
sour cream & onion chips
CUP 14 - BOWL 16

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

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

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

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



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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

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

NASHVILLE HOT ROTISSERIE CHICKEN -28-
Nashville hot dry rub, duck fat potatoes, coleslaw,
parker house rolls, spicy-garlic pickles, Henlopen sea salt

PAN-SEARED SEA SCALLOPS -36-
Mushrooms, bacon, mornay sauce, sour cream & onion
chips, herb oil

CHICKEN & ANDOUILLE GUMBO -26-
Okra, holy trinity, cajun roux, dirty rice, corn bread,
cultured honey butter **ADD SHRIMP \$7**

SLOW ROASTED HALIBUT -38-
Spring vegetable ragout of fava beans, grilled artichokes,
leeks and tomato, basil, sesame seeds, pistachio pistou

CHARGRILLED HANGER STEAK -36-
Duck-fat-roasted potatoes, sautéed Swiss chard,
avocado cream, Swiss chard & ramp chermoula

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, green garlic 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.