



STARTERS

FROM THE SEA

POPCORN SCALLOPS

Lightly breaded, flash fried sea scallops, sweet corn aioli, parsley, lemon
-19-

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
-23-

SMOKED FISH DIP

Seasoned and smoked local Bluefish, cucumbers, celery, saltines, lemon, lil' bottle of tabasco
-12-

STARTERS

FROM THE FARM

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-

LOBSTER CORN DOG

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

STEAMED CLAMS

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

MUSSELS & BOARDWALK FRIES

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

COCONUT SHRIMP

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

TAVERN WINGS

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

HOUSE-MADE SAUCES

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

LEWESOYSTER.COM

DO IT FOR THE GRAM @LEWESOYSTERHOUSE

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
-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-

SOUP & Salads

TAVERN CAESAR

Gem lettuce, garlic herb croutons, Locatelli cheese
-12-

2ND STREET WEDGE

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

GARDEN SALAD

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

BLACK KALE SALAD

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

MANHATTAN CLAM CHOWDER

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

OYSTER STEW

Arrowhead Point oysters, sweet cream, paprika, garlic, parsley, fresh cracked pepper
CUP 11 - BOWL 13

ADD TO ANY SALAD:

SWORDFISH \$15
LOBSTER \$19
SCALLOPS \$20
DUCK \$18

GRILLED CHICKEN \$12
CHICKEN SALAD \$8
BUTCHER CUT STEAK \$18
SALMON \$15

SEAFOOD

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

BOARDWALK FRIES

LOBSTER & SWEET CORN +12

OLD BAY & VINEGAR POWDER +2

CAVIAR & CHIVE +7

PICKLE POWDER & RANCH +2

TRUFFLE PARMESAN +4

* contains ingredients with peanut oil

MAINS

"Your body is not a temple, it's an amusement park."
- A. Bourdain



CLAMS & LINGUINI

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

FIVE-SPICED DUCK BREAST

Balsamic glazed pearl onions, wild mushrooms, wilted spinach, blackberry gastrique
-33-

BUTTER POACHED ATLANTIC HALIBUT

Parmesan cream, grilled asparagus, almond crumble, basil, lemon
-35-

PAN ROASTED SEA SCALLOPS

Seared local 'Breakwater Seafood' sea scallops, sweet corn coulis, roasted corn with bacon, cherry tomatoes, lima beans, parsley, basil, fresh figs
-34-

HAND-CUT 12OZ RIBEYE

Truffled mashed potatoes, garlicky spinach, wild mushrooms, Madeira demi-glace
-36-

HONEY & SOY GLAZED SALMON

Chili-garlic green beans, wild mushrooms, peanuts
-30-

ROTISSERIE 'TA FARMS' CHICKEN

Brined then roasted with lemon, thyme & Henlopen Sea Salt, served with truffled epic mashed potatoes, grilled asparagus
-25-

GRILLED SWORDFISH

Garden vegetable ratatouille, olive tapenade, micro basil, fresh lemon
-28-

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-

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
-13-

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 BLUE CATFISH

Buttermilk cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade on an onion roll with lemon & Crystal Hot Sauce
-15-

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

