



STARTERS
FROM THE SEA

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

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

BLACK GARLIC BUTTER RAZOR CLAMS
Garlic, butter, scallion, peppercorn, lemon, parsley
-16-

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

LOBSTER TORTELLINI
Parsnip purée, lobster jus, smoked trout roe, tarragon, marinated shaved fennel
-21-

new look

GRILLED OCTOPUS
Citrus, castelvetrano olive, kalamata olive, confit potato, parsley
-18-

MUSSELS & BOARDWALK FRIESⓈ
Steamed mussels, sweet garlic cream, gruyere, Benton's bacon
-17-

ADD BREAD +2



Ⓢ = HOUSE FAVES

DO IT FOR THE GRAM @LEWESOYSTERHOUSE

MAINS



LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN GILLESPIE
CHEF DE CUISINE

SEAN COREA
EXECUTIVE CHEF

PREPARED OYSTERS

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

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-



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

SOUP & Salads

FIG & APPLE SALADⓈ
Fresh black mission figs, Fuji apples, onions, roasted peppers, tarragon & dijon vinaigrette, cornbread & goat cheese croutons
-15-

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

CELERY ROOT & CRAB BISQUEⓈ
Chestnuts, celery root, Maryland jumbo lump crab, Old Bay, parsley, lemon
CUP 14 - BOWL 16
-13-

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

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

NEW ENGLAND 'CLAM CHOWDER'
Whole clams, new potatoes, bacon, leeks, celery, thyme, house made oyster crackers
-15-

ADD TO ANY SALAD:
SHRIMP \$16
LOBSTER MKT
SCALLOPS \$20
SALMON \$15
SHISH KABOB \$13
GRILLED CHICKEN \$12
RIBEYE \$23

ADD BREAD +2

STARTERS
FROM THE FARM

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

"CHICKEN & DUMPLINGS"Ⓢ
Fried chicken croquettes, roasted chicken jus, mirepoix, homemade drop dumplings
-17-

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-

LAMB KEBABS
Marinated lamb, shrimp house-made lamb merguez sausage, cucumber salad, harissa
-18-

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

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

GRILLED SALMON
Roasted garlic and parsnip purée, chili glazed green beans, garlic crisps
-28-

ENOCH FARMS HERITAGE PORK -MKT-
This dish will change frequently as a way for our chefs to express their love for 'nose-to-tail' cooking. It is important to us at LOH to utilize 100% of our products with no waste. Please enjoy this weeks dish.

PAN-ROASTED FILET OF DORADE
Sweet fennel purée, confit heirloom sunburst tomatoes, braised fennel, broccolini, roasted garlic, winter citrus
-31-

PAN-SEARED 'BREAKWATER' SEA SCALLOPSⓈ
Slow-cooked carrot purée, madeira & bacon glazed Brussels sprouts, sage, pomegranate vinaigrette
-36-

POACHED HALIBUT & FINES HERB VINAIGRETTE
Oyster mushrooms, roasted cauliflower, butternut squash, dijon, fines herb
-37-

CHARGRILLED RIBEYEⓈ
Broccolini with roasted garlic and thyme, sweet potato pavé, crispy shallots, chimichurri, poblano sauce, Henlopen Sea Salt
-38-

TA FARMS ROTISSERIE CHICKEN
Herb-roasted local, free-range chicken, chili-garlic smashed potatoes, scallion, ginger-soy roasted turnips, ponzu dipping sauce
-26-

SANDWICHES

Served with our signature boardwalk fries



DAMN GOOD BURGER -17-
Two smashed 'Reid Angus Farms' Wagyu beef patties, LTO, sharp American cheese, bacon, topped with our homemade "Dodge City" sauce on an everything onion brioche roll

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-

'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Ⓢ -27-
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.