



STARTERS

FROM THE SEA

GRILLED OCTOPUS

Tuscan white bean purée, roasted cherry tomatoes, chorizo, sautéed black kale, chimichurri  
-17-

DYNAMITE CLAMS

Baked little neck clams, maitake mushrooms, shoyu and spinach. Topped with bread crumbs, spicy mayo and jumbo lump crab  
-14-

COCONUT SHRIMP

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

POPCORN BAY SCALLOPS

Lightly breaded flash fried bay scallops, squid ink aioli, corn, old bay, lemon, parsley, chili oil  
-18-

STARTERS

FROM THE FARM

STEAK TARTARE & FRIED OYSTERS

Black garlic coulis, egg yolk gel, parmesan potato crisp, pickled fresno peppers  
-18-

CHICKEN OSCAR

Roasted chicken croquettes, maryland jumbo lump crab oscar, lemon-asparagus salad, parsley  
-15-

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-

CRISPY CALAMARI

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

MUSSELS & BOARDWALK FRIES

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

STEAMED CLAMS

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

CHARRED SHISHITO PEPPERS

Charbroiled shishito peppers, ginger, chili-garlic sauce, sesame seeds  
-9-

TAVERN WINGS

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

HOUSE-MADE SAUCES

- BUFFALO
- AL PASTOR
- OLD BAY
- PICKLEBACK
- HONEY-LIME BBQ
- ALABAMA WHITE BBQ

LEWESOYSTER.COM

DO IT FOR THE GRAM @LEWESOYSTERHOUSE

LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN GILLESPIE  
CHEF DE CUISINE

SEAN COREA  
EXECUTIVE CHEF

PREPARED OYSTERS

PO' BOY STEAM BUNS

Bao buns topped with flash fried oysters, lettuce, tomato, pickles, aioli  
-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-

BUFFALO SOLDIERS

Golden fried oysters topped with gorgonzola, served with Crystal Hot Sauce & butter  
-14-

SOUP & Salads

BLACK KALE SALAD

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

TAVERN CAESAR

Baby gem lettuce, anchovies, garlic herb croutons, Locatelli pecorino  
-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-

ENGLISH PEA & CRAB SOUP

Jumbo lump Maryland crab, basil, mint, lemon-pepper crème fraîche  
CUP 14 - BOWL 16  
-12-

MANHATTAN CLAM CHOWDER

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

ADD TO ANY SALAD:	SHRIMP \$16	GRILLED CHICKEN \$12
	LOBSTER MKT	BUTCHER CUT STEAK \$18
	SCALLOPS \$20	CHICKEN SALAD \$8
	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 MKT

OLD BAY & VINEGAR POWDER +2

CAVIAR & CHIVE +7

PICKLE POWDER & RANCH +2

TRUFFLE PARMESAN +4

\* contains ingredients with peanut oil

MAINS

"You learn a lot about someone when you share a meal together."  
-Anthony Bourdain

CLAMS & LINGUINE

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

PAN SEARED LINE-CAUGHT ROCKFISH

Maryland crab & corn chowder, bacon, potatoes, fresh parsley  
-40-

HERB-CRUSTED LAMB RACK

Carrot-citrus couscous, roasted turnips, apricot romesco, pickled herb salad  
-33-

PAN-SEARED 'BREAKWATER' SEA SCALLOPS

Slow-cooked leeks, maitake mushrooms, bacon-braised carrots, spring onion purée, black garlic jam  
-34-

BUTTER-POACHED HALIBUT

Atlantic halibut poached in beurre rouge, rainbow swiss chard, charred beets, citrus salad with fresh herbs  
-36-

ROTISSERIE 'TA FARMS' CHICKEN

Herb-roasted local, free-range chicken, yukon gold potatoes finished with lemon and henlopen sea salt, grilled asparagus, black trumpet aioli  
-26-

CHARGRILLED HANGER STEAK

Black-garlic epic mashed potatoes, sautéed turnips & ramp leaves, herb butter, chimichurri sauce  
-36-

GRILLED HORSERADISH-CRUSTED SALMON

Sauteed beets, swishchard, almondine, spring carrot purée  
-30-

SANDWICHES

Served with our signature boardwalk fries



DAMN GOOD BURGER

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

'BAMA STYLE PULLED BBQ CHICKEN

Mayo & vinegar based white BBQ, pulled rotisserie TA Farms chicken, pepper jack cheese, lettuce, tomato, pickled banana peppers on an toasted everything onion brioche roll  
-15-

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 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-

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