



STARTERS
FROM THE SEA

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

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

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, Hackelback caviar
-19-

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

= HOUSE FAVES

CAVIAR YOUR DOG +12

SEAN GILLESPIE
CHEF DE CUISINE

LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN COREA
EXECUTIVE CHEF

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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-

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-

SOUP & Salads

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

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

SWEET CORN & LOBSTER BISQUE
Local sweet corn bisque, lobster, basil, pickled peaches, heirloom tomatoes, popcorn
-16-

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

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

ADD TO ANY SALAD:
SHRIMP \$16
LOBSTER MKT \$20
SCALLOPS \$20
SALMON \$15
PAN SEARED ROCKFISH \$20
SHISH KABOB \$13
GRILLED CHICKEN \$12
HANGER STEAK \$18



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

MAINS

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-

PAN-SEARED LINE-CAUGHT ROCKFISH
Maryland crab & corn chowder, bacon, potatoes, fresh parsley
-40-

GRILLED SHISH KABOB
Betts Sheep Farm lamb, garlic prawns, peppers, onions, patty pan squash, roasted potatoes, crazy jane cucumbers & tomatoes, cucumber yogurt sauce
-27-

PAN-SEARED 'BREAKWATER' SEA SCALLOPS
Eggplant caponata, sautéed squash & zucchini, crispy prosciutto
-36-

BUTTER-POACHED HALIBUT
Sweet corn ravioli, parmesan crema, bacon, maitake mushrooms, corn & basil pesto
-37-

CHARGRILLED HANGER STEAK
Poblano and charred onion salsa, roasted new potatoes and bravas sauce, grilled zucchini, chimichurri
-36-

ROTISSERIE 'TA FARMS' CHICKEN
Herb-roasted local, free-range chicken, grilled sweet potatoes, finished with lemon and henlopen sea salt, grilled asparagus, black trumpet aioli
-26-

SANDWICHES

Served with our signature boardwalk fries

DAMN GOOD BURGER
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
-17-

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
Free-range, grass-fed turkey burger, green garlic sauce, red onion jam, kale, gruyere cheese, everything brioche bun
-17-

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-

'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-

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