



STARTERS  
LAND & SEA



DO IT FOR THE GRAM @LEWESOYSTERHOUSE

SUMMER 2026

LEWES OYSTER HOUSE

SEAN GILLESPIE  
CHEF DE CUISINE

TAVERN BY THE SEA

SEAN COREA  
EXECUTIVE CHEF

HOUSE-MADE BUTTERMILK BISCUITS

-7-

WHIPPED RICOTTA TOAST

Sunflower pesto, 'Magee Farms' hot honey, Henlopen Sea Salt

-13-

ADD BREAD +2  
MUSSELS & BOARDWALK FRIES

Steamed mussels, sweet garlic cream, Gruyere, Benton's bacon

-17-

SWEET CORN RAVIOLI & LOBSTER

House-made Kalmar Farms sweet corn ravioli, lobster, savory beurre blanc, cherry tomatoes, charred corn

-23-

RYAN'S SMOKED SALMON DIP

Everything seasoning, 'Crystal Hot Sauce' gelée, pickled mustard seed, fried saltines

-14-

FLASH FRIED CALAMARI

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

-15-

GRILLED PUFFER TAILS

Smoked paprika, lemon, garlic, peperoncino, olive oil, parsley, sea salt

-15-

COCONUT SHRIMP

Crispy coconut shrimp, sweet and sour chili-garlic sauce

-13-

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-



HOUSE-MADE SAUCES

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

PREPARED OYSTERS

FLASH FRIED OYSTERS

Corn powder, Henlopen Sea Salt, Old Bay, parsley & lemon, tartar sauce

-15-

THE ROCKEFELLER

Charbroiled & topped with spinach, parsley, Gruyere, parmesan, lemon, bread crumbs

-16-

NOLA STYLE

CRAB IMPERIAL STUFFED OYSTERS

Maryland backfin crab imperial, oysters on the 1/2 shell, lemon, parsley

-18-

LOH TIDE

Charbroiled & smothered in our secret herb butter sauce, special 3-cheese blend

-15-

SOUP & Salads

MANHATTAN CLAM CHOWDER

Tomato-based broth, tender clams, smoky bacon, potatoes, onions, celery, garlic & herbs

CUP 12 - BOWL 15

2ND STREET WEDGE

Iceberg lettuce, fire-roasted corn, Sun Gold tomatoes, bacon lardons, gorgonzola

-13-

ADD TO ANY SALAD:

- SHRIMP \$16
- LOBSTER \$25
- SCALLOPS \$20
- SALMON \$15
- GRILLED CHICKEN \$12
- SKIRT STEAK \$16

HEIRLOOM TOMATO & SMOKED MOZZARELLA SALAD

Lightly breaded and flash-fried smoked mozzarella, arugula, chimichurri aioli, white balsamic and prosciutto vinaigrette

-17-

TAVERN CAESAR

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

-14-

GARDEN SALAD

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

-12-

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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

MAINS



CLAMS & LINGUINE

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

-27-

OVEN-ROASTED FLUKE

'Carolina Gold' hand-picked long grain rice, puttanesca, grilled lemon, parsley

-36-

HONEY-GARLIC ROTISSERIE CHICKEN

Taytay's garden green bean salad, macaroni salad lemon, 'Henlopen Sea Salt'

-28-

PAN-ROASTED SCALLOPS & BLUE CRAB

Zucchini fritter, green tomato chow chow, Old Bay beurre blanc, jumbo lump Maryland crab, pickled corn & fresh picked herbs

-44-

GRILLED BARREL-CUT RIBEYE

Pan roasted duck fat potatoes, East View Farms oyster mushrooms, spinach, leek soubise, chimichurri

-42-

PAN-ROASTED HALIBUT

Charred tomatoes, roasted corn, chorizo, cilantro and lime

-37-

BONE-IN PORK CHOP MILANESE

Heirloom tomatoes, shaved red onion, roasted peppers, arugula salad, lemon saffron vinaigrette, Grana Padano cheese

-34-

GRILLED SALMON

Roasted beets, thumbelina carrots, carrot top pesto, whipped dill crème fraîche, lemon, 'Henlopen Sea Salt'

-28-

SANDWICHES

Served with our signature boardwalk fries



DAMN GOOD BURGER

Two smashed 'Snake River Farms' beef patties, LTO, sharp American cheese, bacon, topped with our house-made 'Dodge City' sauce on our everything brioche roll

-18-

FRIED CHESAPEAKE BLUE CATFISH

Help slow an invasive species. Buttermilk & cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun Remoulade on our everything brioche bun with lemon & Tabasco Hot Sauce

-15-

'T.A. FARMS' TURKEY BURGER

Free-range, grass-fed turkey burger, 'Dodge City' 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

-32-

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

