



STARTERS LAND & SEA



PARKER HOUSE ROLLS

House-made dinner rolls
with cultured
honey butter
-7-

WHIPPED RICOTTA TOAST

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



MUSSELS & BOARDWALK FRIES®

Steamed mussels, sweet
garlic cream, Gruyere,
Benton's bacon
-17-

SWEET CORN RAVIOLI W/ CRAB

Kalmar farms sweet corn,
brown butter, jumbo lump
crab, summer savory,
lemon
-20-

RYAN'S SMOKED SALMON DIP®

Everything seasoning,
Crystal Hot Sauce gelée,
pickled mustard seed,
fried saltines
-14-

CHARRED SHISHITOS & PEACHES

Grilled Bennett Orchards
peaches, charred shishito
peppers, miso dressing,
togarashi, sea salt, lime
-15-

COCONUT SHRIMP®

Crispy coconut shrimp,
sweet and sour chili-
garlic sauce
-13-

GRILLED OCTOPUS

Tuscan white bean
puree, roasted cherry
tomatoes, chorizo,
spinach, chimichurri
-18-

CRISPY CALAMARI®

Lewes Dairy buttermilk
flash-fried calamari, house-
pickled sweet banana
peppers, marinara, lemon
-15-

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

DO IT FOR THE GRAM @LEWESOYSTERHOUSE

SUMMER '25

LEWES OYSTER HOUSE

SEAN GILLESPIE

CHEF DE CUISINE

TAVERN BY THE SEA

SEAN COREA

EXECUTIVE CHEF

PREPARED OYSTERS

FLASH FRIED OYSTERS®

Corn powder,
Henlopen Sea Salt, old
bay, parsley & lemon,
served with tartar
sauce
-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-

CRAB IMPERIAL STUFFED OYSTERS

Maryland backfin
crab imperial, oysters
on the 1/2 shell, lemon,
parsley
-18-

SOUP & Salads

KALMAR FARMS CORN & CRAB BISQUE

Jumbo lump crab,
basil oil, old bay
CUP 14 - BOWL 16

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 SALAD

Sweet basil-garlic coulis,
heirloom tomatoes,
burrata, lemon vinaigrette,
crisp prosciutto gremolata
-16-

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

-27-

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

NASHVILLE-STYLE ROTISSERIE CHICKEN

-28-

Nashville hot dry rub, duck fat potatoes, coleslaw,
parker house rolls, spicy-garlic pickles, Henlopen sea salt

PAN-SEARED SEA SCALLOPS®

-36-

Mushrooms, bacon, mornay sauce, sour cream & onion
chips, herb oil

SLOW ROASTED HALIBUT

-38-

Sweet corn & lima bean succotash, tomato jam, basil pesto,
fresh herbs, lemon

BASIL ENCRUSTED SEARED TUNA

-32-

Heirloom tomato gazpacho, marinated Bennett Orchards
peaches & heirloom tomatoes, smoked almonds, basil, sea salt

CHARGRILLED HANGER STEAK

-36-

Duck-fat-roasted potatoes, sautéed Swiss chard,
avocado cream, Swiss chard & ramp chermoula

HONEY GLAZED SALMON

-28-

Farro, celery, beets, mustard apricot vinaigrette, fresh picked
herb salad, toasted pine nuts, goat cheese

SANDWICHES

Served with our signature boardwalk fries®



DAMN GOOD BURGER

-18-

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

FRIED CHESAPEAKE BLUE CATFISH®

-15-

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

'T.A. FARMS' TURKEY BURGER

-17-

Free-range, grass-fed turkey burger, "Dodge City" sauce,
red onion jam, kale, Gruyere cheese, everything brioche bun

DELAWARE LOBSTER ROLL

-32-

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.