



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

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

HOUSE FAVES

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

HEIRLOOM TOMATO & BENNETT PEACH SALAD

Henlopen nigari ricotta, wildflower honey granola, chili crunch, cucumber, mizuna

-15-

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-

ADD TO ANY SALAD:

SHRIMP \$16
LOBSTER MKT
SCALLOPS \$20
SALMON \$15

PAN SEARED ROCKFISH \$20
LAMB SHISH KABOB \$13
GRILLED CHICKEN \$12
HANGER STEAK \$18

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-

MANHATTAN CLAM CHOWDER

Tomato based with fingerling potatoes, Benton's bacon, plum tomatoes, parsley

CUP 10 - BOWL 12

DO IT FOR THE GRAM @LEWESOYSTERHOUSE

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

CLAMS & LINGUINE

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

-27-

GRILLED SABLEFISH

Roasted oyster root, smoked mussel emulsion, grilled shrimp, clams and mussels, smoked salmon roe, sunchoke, lemon, olive oil and parsley

-34-

PAN-SEARED LINE-CAUGHT ROCKFISH

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

-40-

GRILLED SUMMER SHISH KABOB

Betts Sheep Farm lamb, garlic prawns, peppers, onions, patty pan squash, potato salad, crazy jane cucumbers & tomatoes, cucumber yogurt sauce

-27-

PAN-SEARED 'BREAKWATER' SEA SCALLOPS

Eggplant caponata, sautéed summer squash & zucchini, crispy prosciutto, sorrel sauce

-36-

BUTTER-POACHED HALIBUT

Sweet corn ravioli, parmesan & summer truffle fondue, 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, yukon gold 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.



THE
WORLD IS YOUR
OYSTER

