



STARTERS

FROM THE SEA

POPCORN SCALLOPS®

Lightly breaded, flash-fried bay scallops, sweet corn aioli, parsley, lemon -19-

MUSSELS & BOARDWALK FRIES

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

ADD BREAD +2

CRISPY CALAMARI®

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

CRISFIELD CRAB IMPERIAL

Sweet Maryland backfin crab, lemon, parsley, sourdough & saltines -18-



STEAMED CLAMS

White wine-roasted garlic butter broth, lemon, parsley, sourdough -13-



STARTERS

FROM THE FARM

CHARRED SHISHITO PEPPERS

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

WHIPPED RICOTTA TOAST

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

CHICKEN LIVER MOUSSE

Creole mustard, radish, bordeaux cherries, grilled sourdough, pistachio, crispy chicken skin -14-

TAVERN WINGS®

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

HOUSE-MADE SAUCES

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

LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN COREA EXECUTIVE CHEF

DILLON WALKER CHEF DE CUISINE

PREPARED OYSTERS

PISTOLS ON HORSEBACK®

Fried & wrapped in Jamon Iberico with herb crepe, house pickles, onions, pimento aioli -16-

THE ROCKEFELLER

Charbroiled & topped with spinach, parsley, gruyere, parmesan, lemon, bread crumbs -16-

LOH TIDE

Charbroiled & smothered in our secret herb butter sauce, special 3-cheese blend -15-

NOLA STYLE BUFFALO SOLDIERS®

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

UMAMI TSUNAMI

Spicy sausage, spinach, sesame aioli, -16-

SOUP & SALADS

TAVERN CAESAR

Gem lettuce, garlic herb croutons, Locatelli cheese -12-

2ND STREET WEDGE

Crunchy iceberg, fire roasted corn, sun gold tomatoes, gorgonzola, Benton's bacon lardons -13-

HOUSE SALAD

Heirloom cherry tomatoes, cucumbers, goat cheese, balsamic dressing -12-

MANHATTAN CLAM CHOWDER

Tomato based with cherry stone clams, herb & spice fingerling potatoes, Benton's bacon, plum tomatoes, parsley CUP -10- BOWL -12-

OYSTER STEW

Arrowhead Point oysters, Lewes Dairy cream, Cajun seasoning, garlic, chive, paprika CUP 11 - BOWL 13

ADD TO ANY SALAD:

- ROCKFISH \$20
LOBSTER \$19
SCALLOPS \$20
CHICKEN \$12
BUTCHER CUT STEAK \$18
SALMON \$15

SEAFOOD

THE OBSERVATORY
12 oysters, 4 clams, 4 shrimp cocktail, tuna poke, 4 crab cocktail claws -85-
FORT MILES
18 oysters, 6 clams, 4 shrimp cocktail, tuna poke, 4 crab cocktail claws, split chilled 1 1/4 lb lobster -110-

TOWERS

MAINS

Old favorites with new charm

CLAMS & LINGUINI

Cockles, white wine, Calabrian chili, crispy garlic, parsley, breadcrumbs, served with lemon -27-

GRILLED PORK CHOP

12oz marinated and grilled pork chop with fingerling potatoes, sauteed leeks, artichokes, garlic, snap peas, creole mustard pork jus -30-

ROTISSERIE 'TA FARMS' CHICKEN

Roasted with lemon, thyme & Henlopen Sea Salt, with truffled epic mashed potatoes, grilled asparagus -25-

GRILLED LINE-CAUGHT ROCKFISH

Grilled squash, zucchini & eggplant, fresh parsley, pearl onion agrodolce, and romesco sauce -34-

BUTCHER CUT STEAK

Chef's choice cut, truffled mashed potatoes, garlicky spinach & wild mushrooms Madeira demi-glace -36-

PAN ROASTED SALMON

Roasted maitake mushrooms, sugar snap peas, shaved asparagus, fava beans, english peas & chicken jus -30-

BUTTER POACHED ATLANTIC HALIBUT

Charred heirloom baby carrots, english peas, crispy leeks, grilled breakfast radish, spring pea puree -35-

WHOLE LOBSTER

Charbroiled or Steamed: 1-1/4 pound North Atlantic lobster served with drawn butter, herb & spice roasted fingerling potatoes, flame grilled asparagus with lemon & Henlopen Sea Salt -62-

SANDWICHES

DAMN GOOD BURGER®

Two smashed Snake River Farms Wagyu beef patties (served slightly pink) LTO, sharp American cheese, Benton's bacon, topped with "Dodge City" sauce on an everything onion brioche roll with boardwalk fries -17-

ALABAMA BBQ PULLED CHICKEN®

Pulled rotisserie TA Farms chicken, pepper jack cheese, Alabama white BBQ, lettuce, tomato, pickled banana peppers on an everything onion brioche roll with our signature fries -13-

FRIED BLUE CATFISH®

Buttermilk cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade on an onion roll with lemon & Crystal Hot Sauce, served with our signature boardwalk fries -15-

DELAWARE LOBSTER ROLL®

Lobster knuckle and claw steeped in butter and mixed with homemade mayo, lemon, celery salt & parsley served on a toasted top split bun with our signature boardwalk fries -27-

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



CHECK OUT OUR DAILY RAW BAR OFFERINGS



PAIR WITH AN OYSTER SHOOTER

HAND CUT & CRISPY

\$11

BOARDWALK FRIES®



OLD BAY & VINEGAR POWDER +2

TRUFFLE PARMESAN +4

LOBSTER & SWEET CORN +7

CAVIAR & CHIVE +7

contains ingredients with peanut oil



THE
WORLD IS YOUR
OYSTER

