



STARTERS
FROM THE SEA

LEWESOYSTER.COM

DO IT FOR THE GRAM @LEWESOYSTERHOUSE



CAVIAR
YOUR DOG
+12

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

LOBSTER CORN DOG ⊕
Breaded & fried 5oz lobster tail on a stick, atop a bed of our signature boardwalk fries, sweet corn aioli
-26-

“CHICKEN OSCAR” ⊕
Roasted chicken croquettes, maryland jumbo lump crab oscar, lemon-asparagus salad, parsley
-15-

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

RAMP & RICOTTA RAVIOLI
Wild mushrooms, asparagus, fresh parsley, lemon-parmesan sauce
-16-

ADD BREAD +2

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-

COCONUT SHRIMP ⊕
Crispy coconut shrimp, sweet and sour chili-garlic sauce
-12-

PREPARED OYSTERS

PISTOLS ON HORSEBACK ⊕
Fried & wrapped in Jamon Iberico with herb crepe, house pickles, pimento aioli
-16-

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

BLACK KALE SALAD
Ricotta salata, sweet banana peppers, sopressata, oregano, kalamata olives, Italian vinaigrette
-14-

TAVERN CAESAR
Gem lettuce, garlic herb croutons, Locatelli pecorino
-12-

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

MANHATTAN CLAM CHOWDER
Tomato based with fingerling potatoes, Benton's bacon, plum tomatoes, parsley
CUP -10- BOWL -12-

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

SPRING PEA & CRAB SOUP
Jumbo lump Maryland crab, basil, mint, lemon-pepper crème fraiche
CUP 14 - BOWL 16

ADD TO ANY SALAD:

MONKFISH \$15
LOBSTER MKT \$20
DUCK \$18
GRILLED CHICKEN \$12
SHRIMP \$16
BUTCHER CUT STEAK \$18
SALMON \$15

LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN COREA
EXECUTIVE CHEF

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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 crudo, 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 MKT
OLD BAY & VINEGAR POWDER +2
CAVIAR & CHIVE +7
PICKLE POWDER & RANCH +2
TRUFFLE PARMESAN +4

⊕ contains ingredients with peanut oil

MAINS

"There is a real danger of taking food too seriously. Food should be part of the bigger picture." - Anthony Bourdain



CLAMS & LINGUINE -27-
House-made linguine, cockles, white wine, Calabrian chili, crispy garlic, parsley, breadcrumbs, served with lemon

PAN-SEARED BREAKWATER SEA SCALLOPS ⊕ -34-
Butternut squash purée, hot honey glazed Brussels sprouts & parsnips, roasted cremini mushrooms, poached pear, toasted hazelnuts

HERB-ENCRUSTED MONKFISH -29-
Zucchini and prosciutto rollatini, crispy polenta, grilled tomatoes, hollandaise sauce

BUTTER-POACHED HALIBUT -36-
Spring peas of all sorts, hen of the woods mushrooms, pickled ramps, grilled leeks, fresh mint & basil

LAVENDER GLAZED DUCK -33-
Ginger & sesame roasted mushrooms, sautéed kale, cauliflower purée

CHARGRILLED HANGER STEAK -34-
Cremini mushrooms, purple cauliflower, romanesco, fondant potatoes, slow-cooked carrot purée, chimichurri

HONEY-DIJON & ROSEMARY ROASTED SALMON ⊕ -30-
Braised beets, baby heirloom carrots, tarragon, honey-citrus reduction, pecans, blood orange

ROTISSERIE 'TA FARMS' CHICKEN -25-
Herb-roasted & finished with Henlopen Sea Salt, served with chargrilled sweet potato, smoked-ham-hock braised collard greens, thyme infused chicken jus

SANDWICHES

Served with our signature boardwalk fries ⊕



DAMN GOOD BURGER -17-
Two smashed Snake River Farms Wagyu beef patties. LTO, sharp American cheese, Benton's bacon, topped with "Dodge City" sauce on an everything onion brioche roll

'BAMA STYLE PULLED BBQ CHICKEN -15-
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

DELAWARE LOBSTER ROLL -27-
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

FRIED CHESAPEAKE BLUE CATFISH ⊕ -15-
Help slow an invasive species. Buttermilk & cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade on an onion roll with lemon & Tabasco Hot Sauce

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

STARTERS
FROM THE FARM

STEAK TARTARE & FRIED OYSTERS ⊕
Black garlic coulis, egg yolk gel, parmesan potato crisp, pickled Fresno peppers
-18-

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-

TAVERN WINGS ⊕

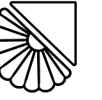
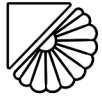
brined & crispy, homemade gorgonzola dressing, celery

-14-

HOUSE-MADE SAUCES

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





THE
WORLD IS YOUR
OYSTER

