



BIG OYSTER BREWERY

1007 KINGS HIGHWAY

LEWES, DELAWARE

A FINS HOSPITALITY GROUP CONCEPT

WWW.BIGOYSTERBREWERY.COM

302-644-2621

BUILD YOUR OWN STEAM POT

1. CHOOSE YOUR STEAMERS

MUSSELS \$9.99 CLAMS \$10.99

SHRIMP 1/2 LB \$10.99 FULL LB \$19.99

OYSTERS 1/2 DOZEN \$13.99 DOZEN \$26.99

SNOW CRAB LEGS ONE LB \$28.99 TWO LBS \$36.99

2. CHOOSE YOUR SAUCE:

DRUNK DUNK- B.O.B. BEER, OLD BAY, GARLIC

SPICY HAWAIIAN- MANGO HABANERO

THE SWIRL- WHITE WINE, GARLIC, BUTTER

ENTER THE DRAGON- GREEN CURRY, COCONUT MILK

THE OG- OLD BAY, BUTTER

THE ITALIANO- MARINARA OR FRA DIAVOLO

SOUPS & SALADS

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|---|---------------|
| OYSTER STEW | \$7.99 |
| One of Baltimore's oldest recipes | |
| CREAM OF CRAB | \$7.99 |
| Blended with smoked roasted red peppers | |
| BIG OYSTER HAMMERHEAD TOMATO BASIL | \$7.99 |
| Topped with mini grilled cheese | |
| WEDGE | \$9.99 |
| Baby iceberg, applewood smoked bacon, pickled red onions, cherry tomatoes, hard-boiled egg, blue cheese crumbles, roasted poblano pepper blue cheese dressing | |
| CAPRESE | \$9.99 |
| Heirloom cherry tomatoes, arugula, basil, mozzarella, olive oil, beer balsamic reduction | |
| ASPARAGUS & ARTICHOKE | \$9.99 |
| Grilled asparagus, artichoke hearts, spring mix, shaved fennel, blue cheese crumbles, roasted lemon aioli dressing | |
| GRILLED CAESAR | \$8.99 |
| Romaine, applewood smoked bacon, parmesan, herb crostini, lemon Caesar dressing | |
| AVOCADO KALE | \$8.99 |
| Strawberries, roasted almonds, dried cranberries, shaved parmesan, balsamic vinaigrette | |
| FRIED GREEN TOMATO | \$9.99 |
| Arugula, applewood smoked bacon, roasted almonds, onion rings, buttermilk ranch | |

Turn any of our salads into an entrée

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|-------------------------|----------------------------|---------------------------|
| Salmon 9.99 | Chicken Breast 6.99 | Filet Mignon 13.99 |
| Pulled Pork 6.99 | Fried Oysters 12.99 | Chicken Salad 8.99 |
| Crab Cake 12.99 | Shrimp 9.99 | Calamari 9.99 |

APPETIZERS

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| WEST COAST BRUSCHETTA CROSTINI | \$11.99 |
| Guacamole, hot pepper jelly, goat cheese, beer glaze | |
| CALAMARI | \$11.99 |
| Orange Thai chili sauce | |
| CRAB RISOTTO BALLS | \$9.99 |
| Mozzarella, provolone, butternut squash puree, parmesan cheese | |
| BRUSCHETTA FLATBREAD | \$9.99 |
| Tomato, red onion, garlic, basil, mozzarella, B.O.B. BBQ sauce | |
| BIG OYSTER WINGS | \$11.99 |
| Flash fried, choice of sauce, celery, carrots | |
| STEAK FLATBREAD | \$12.99 |
| Prime rib, sautéed onions and mushrooms, arugula, mozzarella cheese, chipotle mayo | |
| CHEESESTEAK EGG ROLLS | \$9.99 |
| Smoked brisket, onions, bell peppers, cheddar cheese, ranch dressing | |
| SHORT RIB SLIDERS | \$11.99 |
| Pickled red onion, arugula, Big Oyster Stout BBQ sauce | |
| B.O.B.'S NACHOS | \$10.99 |
| Corn chips, jalapeno beer cheese sauce, lettuce, pico de gallo | |
| ADD: Pulled Pork \$7, Chicken \$8, Steak \$9, Shrimp \$10 | |

SIDE DISHES

Individual Sides \$4.99 Each

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| Creamed Spinach | Broccoli |
| Mashed Potatoes | Green Beans in Garlic Aioli |
| Tater Tots | Mac n' Cheese Truffle Parmesan Fries |
| Brussels Sprouts & prosciutto in beer balsamic vinaigrette | |

ENTREES

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| ENCRUSTED SALMON | \$24.99 |
| Pan seared, parmesan, lemon, roasted green beans, Malibu carrots, asparagus, cherry tomatoes, beer & mango demi-glace | |
| B.O.B. FILET MIGNON | \$25.99 |
| Seared beef filet, demi glace, gorgonzola, fingerling potatoes, sautéed spinach | |
| LOBSTER & CRAB MAC N' CHEESE | \$27.99 |
| Penne pasta, beer cheese sauce, herb panko breadcrumbs, parmesan cheese | |
| SHORT RIB | \$23.99 |
| Slow roasted, vegetable blend, mashed potatoes, demi glace | |
| BACON WRAPPED MEATLOAF | \$19.99 |
| Fresh, never frozen ground beef, wrapped in applewood smoked bacon, Big Oyster Stout BBQ sauce, mashed potatoes, sautéed green beans | |
| JUMBO LUMP CRAB CAKES | MARKET |
| Broiled, tartar sauce, choice of two sides | |
| SLOLO BABY BACK RIBS | |
| 1/2 Rack \$17.99 Full Rack \$24.99 | |
| Smoked low & slow, Big Oyster Stout BBQ sauce, creamy jalapeno mac n' cheese casserole | |
| SMOKED RIBEYE | \$27.99 |
| 12oz, sautéed spinach, mashed potatoes, demi-glace | |
| SHRIMP PASTA | \$22.99 |
| Linguini, mushrooms, spinach, cherry tomatoes, creamy pesto | |

SANDWICHES

Served with a choice of one side

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| DRUNKEN CHICKEN SANDWICH | \$11.99 |
| Natural, anti-biotic free grilled chicken breast, applewood smoked bacon, provolone cheese, lettuce, tomato, honey bourbon sauce, brioche bun | |
| B.O.B.'S PULLED PORK SANDWICH | \$11.99 |
| Slow cooked, lettuce, pickled onion, jalapeno-cucumber slaw, BBQ sauce, brioche bun, with bacon mac n' cheese | |
| CHESAPEAKE BURGER | \$13.99 |
| Beef patty, lump crabmeat, sautéed onions, mushrooms, provolone, brioche bun | |
| CARDIAC ARREST BURGER | \$14.99 |
| Beef patty topped with chili, applewood smoked bacon, fried onion rings, over-easy fried egg, cheddar cheese, brioche bun, served with buffalo blue cheese tater tots | |
| CRAB CAKE SANDWICH | \$16.99 |
| Broiled, tartar sauce, lettuce, tomato, brioche bun | |
| VEGGIE BURGER | \$11.99 |
| Organic black bean & corn patty, guacamole, mixed greens, onion, tomato, Monterey Jack cheese, brioche bun | |
| FAMOUS FRIED OYSTER PO'BOY | \$15.99 |
| Hand battered, Cajun tartar sauce, spring mix, tomatoes, served on a Milano roll, | |
| TURKEY BURGER | \$11.99 |
| Lettuce, tomato, pickled onion, provolone, jicama slaw, whole wheat bread | |
| LOBSTER ROLL | \$22.99 |
| Lobster salad, lettuce, tomato, Milano roll | |
| PINWHEEL BURGER | \$12.99 |
| Fresh, never frozen bacon wrapped beef patty, sautéed onions, blue cheese crumbles, mixed greens, tomato, brioche bun | |
| DRUNK PATTY | \$11.99 |
| Fresh, never frozen beef patty, applewood smoked bacon, sautéed mushrooms, fried onion rings, provolone cheese, lettuce, tomato, B.O.B. Stout BBQ sauce, brioche bun | |
| CHICKEN SALAD WRAP | \$10.99 |
| B.O.B.'s chicken salad, bacon, lettuce, tomato, flour tortilla | |
| PRIME CHEESETEAK | \$14.99 |
| Sliced Prime Rib, sautéed peppers and onions, melted gouda, garlic aioli, Milano roll | |

MasterCard, Visa, Discover and American Express Credit Cards and Cash are Accepted for Payment
A Gratuity of 18% May be Added to Large Parties of Six or More

Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness

Prices are subject to change without notice
Allergy Menu Available Upon Request

All equipment is used in food preparation, cross contamination cannot be guaranteed

We are committed to making environmentally & socially responsible decisions in all aspects of our food service. We strive to source locally, reduce waste, and minimize our environmental impact.

BIG OYSTER BREWERY

DRAFT LIST SELECTIONS

WITH OVER 16 ROTATING TAP LINES WE KEEP OUR DRAFT LIST STACKED
WITH CLASSIC BREWS, CROWD FAVORITES, AND TRENDY FLAVORS

SEE THE DAILY SPECIAL SHEET FOR THE MOST UP TO DATE OFFERINGS
AND DON'T FORGET TO GRAB A 4-PACK OF YOUR FAVORITES TO GO

In addition to our house made brews, Big Oyster Brewery offers a carefully paired wine list, thoughtfully crafted cocktails featuring Eastern Shore produced liquors, and a full bar for you to enjoy

Please ask your server for suggestions or to see a cocktail menu

WHITE WINE LIST

KENDALL JACKSON CHARDONNAY 11/40

America's #1 selling Chardonnay for over 25 years. Flavors of pineapple, mango, papaya, and notes of citrus. Toasted oak and butter rounds out a long lingering finish. Fruit forward, complex, and approachable.

COLLIER CREEK STAGECOACH CHARDONNAY 8/28

Unoaked style Chardonnay with a smooth mid palate and slight acidic finish

CLIFFORD BAY SAUVIGNON BLANC 9/32

A classic Marlborough, New Zealand Sauvignon Blanc. Light straw in color, big flavors of grapefruit with a crisp, dry, mineral finish.

PINO CELLARS PINOT GRIS 12.5/44

Hailing from the Willamette Valley of Oregon & fermented cold in stainless steel. Creamy texture with honey blossom, crisp pear, and melon.

CONTI DI SAN BONIFACIO PINOT GRIGIO 9/32

Amazingly refreshing and perfectly balanced Pinot Grigio from Veneto, Northern Italy. Notes of faint honey, aromas of honeysuckle with a distinct minerality and dry finish

URBAN RIESLING 7.5/25

The Urban Riesling gets its name from Saint Urban of Langres, the patron saint of vineyard workers and winemakers. Tart, juicy fruit flavors tinged with honey. Great acidity and a pleasing mouthfeel.

COTES DE GASCOINE BLANC BY DOMAINE GUILLAMAN 9/32

Independent and Family owned winery since 1952. Tangy acidity, herbaceous, and citrusy. Bright and light without losing any of its intensity. Gold medal winner at the Concours Général Agricole in Paris

LUNETTA PROSECCO 6

Meaning "Little Moon" in Italian, it celebrates life's small pleasures. Light, crisp and dry with notes of lemon drop, peach pit, and almond.

JEAN LOUIS BLANC DE BLANCS BRUT BY CHARLES DE FERRE 8/28

A blend of all white grapes that is bright and fruity on the nose. The palate holds an explosion of fine bubbles followed by a smooth, fruity finish.

RED WINE LIST

MATCHBOOK CABERNET 10.5/38

Family owned winery in northern California's Dunnigan Hills. Juicy, mouth-filling flavors of blackberry and dried cranberry lingering finish with firm tannins and a hint of spicy chocolate. Blended in the spirit of complexity and character.

CUNA DEL SOL CABERNET 9/32

Meaning "Cradle of the Sun" from the Central Valley of Chile. Dry woody flavors of plum and currant finish with a freshening blast of lifting acidity. A certified sustainable wine of Chile.

HOB NOB PINOT NOIR 9/32

The name implies getting together, socializing, clinking glasses and rubbing elbows. Bursting with cherry flavors, medium-bodied with soft tannins, smooth. Contemporary & fruit forward as one of the fastest growing and highly ranked brands in its category.

COLORES DEL SOL MALBEC 9/32 ARGENTINA- MENDOZA

This wine has been crafted in a distinct style. Elegant aromatics and a palate which frames bright, fresh fruit flavors in a medium-bodied structure

CLAYHOUSE "OLD VINE" PETITE SIRAH 13.5/48

The wine is bold, full-bodied and complex, earthy dark fruits and lingering mocha laced spice elements. The tannins are chewy and tame, and the wine has a silky, rich, mouth-filling texture that warms. French and Hungarian oak barrel aged for 15 months.

Certified Sustainable Vineyard in Paso Robles California

7 MOONS RED BLEND 8.5/30

Blend of 7 different grape varietals sourced from prime vineyards up and down California's Central Coast and Lodi regions. Syrah, Merlot, Petite Sirah, Zinfandel, Cabernet Sauvignon, Malbec and Grenache lend to flavors of strawberry preserves, cherry cola, and milk chocolate that follow through to a smooth, fruit-forward, lingering finish.

SEVEN HILLS DRY ROSE 7.5/25

Primarily Cabernet Franc, with small amounts of Petit Verdot and Malbec, this wine exhibits flavors of peach, grapefruit, and papaya along with fresh herbs and minerality. In the tradition of the classic French rosés, ours is delicate, pale in color, and bone-dry.

SOFIA ROSE BY FRANCIS COPPOLA 10/35

Francis Coppola's tribute to his only daughter Sofia. Feminine and stylish, with a fragrant perfume of fresh strawberries and lavender. Ripe, juicy flavors of cherry, raspberry, and citrus zest. The vibrant natural acidity lifts the elegant aromatics, creating a bright, expressive wine that's refreshing and versatile.

Find Big Oyster Beer on Tap at all Fins Hospitality Group locations

