



BIG OYSTER BREWERY

1007 KINGS HIGHWAY

LEWES, DELAWARE

A FINS HOSPITALITY GROUP CONCEPT

WWW.BIGOYSTERBREWERY.COM

302-644-2621

ON THE HALF SHELL

STEAMERS

MUSSELS \$10

CLAMS \$11

SHRIMP 1/2 LB \$11 FULL LB \$20

OYSTERS 1/2 DOZEN \$14 DOZEN \$27

STEAMER SAUCES

DRUNK DUNK-BEER, OLD BAY, GARLIC HAWAIIAN- MANGO HABANERO

THE SWIRL- WHITE WINE, GARLIC, BUTTER THE OG- OLD BAY, BUTTER

BELGIAN- WITBEIR, SHALLOTS, CRÈME FRAICHE ITALIANO- MARINARA

STEAM POT COMBO \$26

SHRIMP, MUSSELS, CLAMS, BRATWURST, CORN ON THE COB

RAW BAR

RAW CLAMS 1/2 DOZEN \$6 DOZEN \$12

RAW OYSTERS 1/2 DOZEN \$14 DOZEN \$27

BEER & OYSTER SHOOTER \$4

ASK YOUR SERVER FOR DAILY OYSTER SELECTION

APPETIZERS

CRAB DIP \$14

FINS' famous recipe, cheese blend, old bay dusted chips

CALAMARI \$12

Battered, flash fried, Thai chili sauce

PORK & CRAB RISOTTO BALLS \$10

Crab stuffed risotto balls, pork belly, beer braised onions

LOBSTER WONTONS \$13

Fried wontons, lobster salad, guacamole, mango

BOB'S PRETZEL \$10

Bavarian style soft pretzel, served with beer mustard, beer cheese, & beer mango sauce

CORN DOGS \$9

Bratwurst, beer battered, flash fried, served with beer mustard

DIABLO FLATBREAD \$11

Spicy chorizo, jalapenos, green chile queso blanco, mozzarella

BIG OYSTER WINGS \$12

Baked & fried, choice of sauce, celery, carrots

SPICY CHICKEN SLIDERS \$10

Buttermilk fried chicken breast, bread & butter pickles, hot sauce, herb aioli

BAKED OYSTERS \$14

Bacon, parmesan panko breadcrumbs, butter

CHEESESTEAK EGG ROLLS \$10

Smoked brisket, onions, bell peppers, cheddar cheese, ranch dressing

B.O.B.'S NACHOS \$11

Corn chips, queso blanco, lettuce, pico de gallo, jalapenos

ADD: Chorizo \$5, Pulled Pork \$7, Chicken \$8, Shrimp \$10

SOUPS & SALADS

OYSTER STEW \$8

One of Baltimore's oldest recipes

CREAM OF CRAB \$8

Blended with smoked roasted red peppers

TOMATO BASIL \$8

Topped with mini grilled cheese

WEDGE \$10

Baby iceberg, applewood smoked bacon, pickled red onions, cherry tomatoes, hard-boiled egg, blue cheese crumbles, peppery blue cheese dressing

ASPARAGUS & ARTICHOKE \$10

Grilled asparagus, artichoke hearts, spring mix, shaved fennel, blue cheese crumbles, citrus vinaigrette

BOB'S HOUSE \$8

Spring mix, red onion, bell pepper, cherry tomato, avocado, house vinaigrette

GRILLED CAESAR \$9

Romaine, applewood smoked bacon, parmesan, herb crostini, lemon caesar dressing

CITRUS SPINACH \$9

Baby spinach, candied pecans, orange segments, goat cheese, red wine citrus vinaigrette

AVOCADO KALE \$9

Strawberries, roasted almonds, dried cranberries, shaved parmesan, balsamic vinaigrette

Turn any of our salads into an entrée

Salmon 16 Chicken Breast 9 Pulled Pork 7 Crab Cake 13

Fried Oysters 13 Chicken Salad 9 Shrimp 10 Calamari 10

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

ENTREES

ENCRUSTED SALMON \$28

Baked, parmesan, lemon, roasted green beans, malibu carrots, asparagus, cherry tomatoes, beer & mango demi-glace

FISH & CHIPS \$20

Beer battered cod, flash fried, steak fries, cabbage slaw

SHORT RIB \$24

Slow roasted, vegetable blend, mashed potatoes, demi glaze

BOLOGNESE \$25

Beef & pork ragu, hand cut pappardelle pasta, parmesan

BACON WRAPPED MEATLOAF \$20

Fresh, never frozen ground beef, wrapped in applewood smoked bacon, Big Oyster Stout BBQ sauce, mashed potatoes, sautéed green beans

SUSSEX FRIED OYSTERS \$22

Hand battered, flash fried, mac and cheese, sautéed kale, cajun tartar

STRIP STEAK FRITES \$26

Pan seared to temperature, butter basted, green peppercorn bearnaise, steak fries, herb salad

JUMBO LUMP CRAB CAKES MARKET

Broiled, tartar sauce, choice of two sides

SHRIMP PASTA \$23

Linguini, mushrooms, spinach, cherry tomatoes, creamy basil pesto

BOB'S MAC & CHEESE BAKES

ALL MADE WITH PENNE PASTA & TOPPED WITH PANKO BREADCRUMBS

THE WHOLE PIG \$15

Mac & cheese with pulled pork, pork belly, bacon, cheddar, BBQ sauce

ONE IF BY LAND \$16

Mac & cheese with beer braised short rib, mushrooms, onions, mozzarella

TWO IF BY SEA \$27

Mac & cheese with lobster, jumbo lump crab meat, cheddar

POLLO FUEGO \$14

Mac & cheese with buffalo chicken, mozzarella, blue cheese crumbles

DAS MAC \$13

Mac & cheese with bratwurst and white cheddar fried cheese curds

SANDWICHES

Served with a choice of one side

DRUNKEN CHICKEN SANDWICH \$12

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 \$12

House smoked, pickled onion, house slaw, BBQ sauce, brioche bun

CHESAPEAKE BURGER \$14

Beef patty, lump crabmeat, sautéed onions, mushrooms, provolone, brioche bun

CRAB CAKE SANDWICH MARKET

Broiled, tarter sauce, lettuce, tomato, brioche bun

THE BIG BOY BURGER \$13

Fresh, never frozen, all beef patty, pulled pork, bacon, jalapenos, queso blanco, brioche bun

VEGGIE BURGER \$12

Organic black bean & corn patty, guacamole, mixed greens, onion, tomato, cheddar jack, brioche bun

ROASTED PORK \$11

Slow roasted pork shoulder, provolone, sautéed kale, garlic aioli, ciabatta bread

FAMOUS FRIED OYSTER PO'BOY \$16

Hand battered, cajun tartar sauce, spring mix, tomatoes, served on a milano roll,

LOBSTER ROLL \$23

Lobster salad, lettuce, tomato, milano roll

BEYOND BURGER \$16

100% plant based burger patty, sautéed onions & poblano peppers, pickled cucumbers, tomato jam, brioche bun

BOB'S BURGER \$12

Fresh, never frozen beef patty, applewood smoked bacon, sautéed mushrooms,

fried onion rings, provolone cheese, lettuce, tomato, BBQ sauce, brioche bun

CHICKEN SALAD WRAP \$11

B.O.B.'s chicken salad, bacon, lettuce, tomato, flour tortilla

SHORT RIB CHEESESTEAK \$15

Slow braised short rib, sautéed onions, American cheese, mushroom onion demi-glace,

milano roll

SIDE DISHES

Individual Sides \$4 Each

Broccoli Mashed Potatoes Green Beans in Garlic Aioli
Tater Tots Mac n' Cheese Steak Fries
Spicy Cucumber Salad Balsamic Glazed Brussels Sprouts & Prosciutto

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



Rehoboth Beach, DE



Rehoboth Beach, DE



Rehoboth Beach, DE



Berlin, MD



Bethany Beach, DE



Rehoboth Beach, DE