



BIG OYSTER BREWERY
 1007 KINGS HIGHWAY LEWES, DELAWARE
 WWW.BIGOYSTERBREWERY.COM 302-644-2621
 A FINS HOSPITALITY GROUP CONCEPT



STEAM POT COMBO \$28

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



STEAMERS

MUSSELS \$16

DOZEN CLAMS \$16

SHRIMP 1/2 LB \$14 FULL LB \$26

OYSTERS 1/2 DOZEN \$16 DOZEN \$30

STEAMER SAUCES

WHITE WINE GARLIC

OLD BAY BUTTER

MARINARA

RAW BAR

RAW CLAMS 1/2 DOZEN \$9 DOZEN \$16

RAW OYSTERS 1/2 DOZEN \$16 DOZEN \$30

OYSTER SAMPLER 1/2 DOZEN \$16 DOZEN \$30

OYSTER SHOOTERS

BEER \$5

CHAMPAGNE \$6

VODKA \$6



APPETIZERS

- B.O.B.'S PRETZEL \$13**
Bavarian style soft pretzel, served with beer cheese, queso blanco, honey mustard
- DIABLO FLATBREAD \$14**
Spicy chorizo, jalapenos, green chile queso blanco, mozzarella
- CALAMARI \$15**
Battered, flash fried, Thai chili sauce
- CHESAPEAKE FLATBREAD \$18**
Lump crab, mushrooms, onions, basil pesto, mozzarella cheese
- BIG OYSTER WINGS \$16**
Baked & fried, celery, carrots. Choice of sauce: Buffalo, Stout BBQ, Old Bay Butter or Mango Habanero
- CRAB DIP \$18**
FINS' famous recipe, cheese blend, old bay dusted chips
- OYSTER SLIDERS \$16**
House battered, flash fried, baked beignets, melted brie cheese, remoulade
- SPICY CHICKEN SLIDERS \$15**
Buttermilk fried chicken breast, bread & butter pickles, hot sauce, herb aioli
- CHEESESTEAK EGG ROLLS \$15**
Shaved ribeye, onions, bell peppers, cheddar cheese, ranch dressing
- B.O.B.'S NACHOS \$14**
Corn chips, queso blanco, lettuce, pico de gallo, jalapenos
ADD: Chorizo \$5, Pulled Pork \$8, Chicken \$8, Shrimp \$12

SOUPS & SALADS

- TOMATO BASIL \$9**
Served with mini grilled cheese crostini's
- OYSTER STEW \$12**
One of Baltimore's oldest recipes. Heavy cream, tabasco sauce topped with old bay
- CREAM OF CRAB \$12**
Blended with smoked roasted red peppers
- B.O.B.'S HOUSE \$12**
Spring mix, red onion, bell pepper, cherry tomato, avocado, house vinaigrette
- WEDGE \$13**
Baby iceberg, applewood smoked bacon, pickled red onions, cherry tomatoes, hard-boiled egg, blue cheese crumbles, peppery blue cheese dressing
- ASPARAGUS & ARTICHOKE \$13**
Grilled asparagus, artichoke hearts, spring mix, shaved fennel, blue cheese crumbles, citrus vinaigrette
- BURRATA CAPRESE \$14**
Burrata mozzarella, heirloom cherry tomatoes, fresh basil pesto, arugula, pickled red onions, balsamic glaze
- CITRUS SPINACH \$13**
Baby spinach, candied pecans, orange segments, goat cheese, red wine citrus vinaigrette
- AVOCADO KALE \$12**
Strawberries, roasted almonds, dried cranberries, shaved parmesan, balsamic vinaigrette
- GRILLED CAESAR \$12**
Romaine, applewood smoked bacon, parmesan, herb crostini, lemon Caesar dressing

Make any of our salads into an entrée
Salmon +18 Chicken Breast +9 Pulled Pork +8
Crab Cake +MP Fried Oysters +17 Shrimp +12
Chicken Salad +9 Calamari +12

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.

We accept a maximum of three forms of payment per table

MasterCard, Visa, Discover and American Express Credit Cards and Cash are Accepted for Payment

A Gratuity of 20% May be Added to Large Parties of Six or More
 Prices are subject to change without notice

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

B.O.B.'s MAC & CHEESE BAKES

ALL MADE WITH PENNE PASTA &
TOPPED WITH PANKO BREADCRUMBS

THE WHOLE PIG	\$20
Mac & cheese with pulled pork, pork belly, bacon, cheddar, BBQ sauce	
ONE IF BY LAND	\$21
Mac & cheese with beer braised short rib, mushrooms, onions, mozzarella	
TWO IF BY SEA	\$29
Mac & cheese with lump crab & shrimp, cheddar	
POLLO FUEGO	\$20
Mac & cheese with buffalo chicken, mozzarella, blue cheese crumbles	

ENTREES

BACON WRAPPED MEATLOAF	\$23
Fresh ground beef, wrapped in applewood smoked bacon, Big Oyster BBQ sauce, mashed potatoes, sautéed green beans	
FISH & CHIPS	\$25
Beer battered cod, flash fried, fries, coleslaw	
SHORT RIB	\$29
Slow roasted, vegetable blend, mashed potatoes, demi glace	
B.O.B.'S FRIED OYSTERS	\$30
Hand battered, flash fried, tartar sauce, choice of two sides	
B.O.B.'S FRIED SHRIMP	\$26
Hand battered, flash fried, cocktail sauce, choice of two sides	
JUMBO LUMP CRAB CAKES	MARKET
Broiled, tartar sauce, choice of two sides	
GRILLED SALMON	\$29
8oz, roasted green beans, carrots, asparagus, cherry tomatoes, mango puree	
SHRIMP PICCATA	\$29
Penne pasta, capers, lemon, garlic, white wine sauce, spinach, parmesan	
B.O.B.'S HOUSE SMOKED RIBS	1/2 RACK \$15
House made rub, slow smoked ribs,	FULL RACK \$29
house made Stout BBQ sauce, fries, coleslaw	

Add some surf to your turf!

Add on Crab Cake +MP Add on Shrimp +12
Add on Fried Oysters +17 Add On Calamari +12

SANDWICHES

Served with a choice of one side
With the exception of the taco trio

DRUNKEN CHICKEN SANDWICH	\$18
All natural antibiotic free grilled chicken breast, applewood smoked bacon, provolone cheese, lettuce, tomato, honey bourbon sauce, brioche bun	
B.O.B.'S PULLED PORK SANDWICH	\$17
House smoked, pickled onion, Cole slaw, BBQ sauce, brioche bun	
BRISKET SANDWICH	\$17
Beer-braised brisket, softened brie cheese, caramelized onion jam on focaccia bread, choice of one side	
CRAB CAKE SANDWICH	MARKET
Broiled, tartar sauce, lettuce, tomato, brioche bun	
FAMOUS FRIED OYSTER PO'BOY	\$17
Hand battered, Cajun tartar sauce, spring mix, tomatoes, served on a milano roll	
RIBEYE CHEESESTEAK	\$17
Shaved ribeye, sautéed onions, American cheese, mushroom & onion demi-glace, milano roll	
CHICKEN CHEESESTEAK	\$16
Shaved chicken, Cajun spice, red & green bell peppers, sauteed onions, lettuce, tomato, provolone cheese, milano roll	
SPICY CAROLINA CHICKEN SANDWICH	\$18
Hand battered, all natural antibiotic free fried chicken breast, lettuce, tomato, coleslaw, Carolina hot sauce, pickles, brioche bun	
CHICKEN SALAD WRAP	\$15
B.O.B.'s chicken salad, grapes, bacon, lettuce, tomato, flour tortilla	
AHI TUNA	\$18
5oz grilled ahi tuna steak, pickled cucumber slaw, honey-wasabi aioli, brioche bun	
TACO TRIO	\$16
Choice of fish, pulled pork, or short rib, spicy house slaw, pico de gallo, corn tortilla	

BURGERS

Served with a choice of one side

B.O.B.'S BURGER	\$19
Fresh never frozen hand made patty beef patty, applewood smoked bacon, sautéed mushrooms, fried onion rings, provolone cheese, lettuce, tomato, BBQ sauce, brioche bun	
CHESAPEAKE BURGER	\$22
Fresh never frozen hand made patty beef patty, lump crabmeat, sautéed onions, mushrooms, provolone, brioche bun	
1/2LB ANGUS CHEESEBURGER	\$16
Fresh, never frozen hand made patty, choice of cheese, lettuce, tomato, brioche bun *Add bacon \$2.5	
HOME MADE VEGGIE BURGER	\$15
Organic black bean & corn patty, guacamole, mixed greens, onion, tomato, cheddar jack, brioche bun	

SIDE DISHES

Individual Sides \$4 Each (except where noted)

French Fries	Mashed Potatoes	Green Beans in Garlic Aioli
Tater Tots	Mac n' Cheese	Collard Greens
Coleslaw	Bacon Mac n' Cheese... \$5	Applesauce
Steamed Asparagus	Buffalo Bleu Cheese Tots... \$5	
Balsamic Glazed Brussels Sprouts & Prosciutto... \$5		

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

