

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	9
Chopped clams, potatoes, bacon, celery, cream	
WEDGE	9
tomato, bacon, gorgonzola crumbles, bacon, blue cheese dressing	
SHRIMP & AVOCADO TORTILLA SALAD	16
romaine hearts, tomato, roasted corn, red onion, cotija cheese, honey-lime jalapeño vinaigrette with crispy corn tortillas	

SIDE PLATES

 ROASTED BRUSSELS SPROUTS	bacon, long hot aioli	7
FRIES (house seasoning/old bay)		6
FINGERLING POTATOES	roasted with herbs & sea salt	7
CAJUN COLESLAW	Fresno chilies, Louisiana style dressing	5
SAUTÉED ASPARAGUS	garlic, shallots, butter, parsley	7
SAUTÉED SPINACH	garlic, shallots, butter	5

SMALL PLATES

VIRGINIA FRIED OYSTERS	14
dusted & fried, tartar sauce, lemon	
STEAMED CLAMS	14
middle necks, white wine sauce, toasted sourdough	
CRISPY BRINED CHICKEN WINGS	15
buffalo, Old Bay or honey sriracha with bleu cheese dressing	
FRIED CALAMARI	15
roasted long hot aioli, homemade marinara	
BAKED OYSTER ROCKEFELLER	16
spinach cream sauce, splash of sambuca, herb-parmesan bread crumbs	

SOUP OF THE DAY	9
(ask your server for du jour)	
 BRUSSELS SPROUTS & APPLES	12
shaved brussels, Gala apples, toffee pecans, red onion, Parmesan	
CAESAR	8
romaine hearts, Parmigiano, croutons, classic dressing	
TOP WITH CHICKEN	+9
ATLANTIC SALMON	+12
CRAB CAKE	+18

MUSSEL STEAM POTS

SERVED WITH GARLIC SOURDOUGH TOAST 16 • + HAND CUT FRIES +2

DIAVOLO	- Marinara, red pepper flakes, parsley
COCONUT CURRY	- Cilantro, lime, coconut milk, lemongrass, ginger
WHITE WINE	- Garlic, shallots, herbs, lemon
PORTUGUESE	- Spanish chorizo, tomato, white wine, cilantro
SOUTHWESTERN	- Chipotle adobo, vidalia onion, tomato, cilantro, garlic

 FIERY FRIED SHRIMP	14
buttermilk battered, sriracha aioli	
CRISPY CAULIFLOWER BITES	10
fried cauliflower tossed with honey sriracha sauce	
-or- buffalo, served with blue cheese	
HAND BREADED CHICKEN TENDERS	12
buffalo style, BBQ, long hot aioli -or- honey mustard	
PY.O. SHRIMP (half pound/pound)	19/37
Baltimore style with Old Bay, sweet onions, garlic sourdough toast	
CHESAPEAKE BAY CRAB DIP	22
blend of white cheddar, fontina & cream cheese, corn, Old Bay, lump crab meat, served with tortilla chips	

LARGE PLATES

BROILED MARYLAND CRAB CAKES	37
roasted potatoes, roasted brussels sprouts, cocktail sauce	
LOBSTER & CRAB MAC	32
Maine lobster, lump crab, orecchiette, parmesan-herb bread crumbs	
FRESH VIRGINIA FLOUNDER	28
Hand breaded and “flash fried” served with tartar sauce, seasoned fries & Cajun coleslaw	
PAN SEARED SCOTTISH SALMON	28
blackened or lemon pepper with fingerling potatoes, asparagus, all topped with Ravigote sauce	

 MAINE LOBSTER ROLL	28
chilled, tossed with brown butter mayo & spices, split top bun, sea salt chips	
SEAFOOD LINGUINE	32
Maine lobster, lump crab, shrimp & mussels tossed in a parmesan cream sauce served garlic toast	
DOCKSIDE STEW	29
shrimp, mussels, clams, calamari, fish, tomato-sherry, Spanish rice, garlic toast	
NEW ENGLAND STYLE FISH N’ CHIPS	23
fresh beer battered cod, Cajun coleslaw, Old Bay fries, & tartar sauce	
 DELMARVA LOW COUNTRY BOIL	29
shrimp, clams, mussels, potatoes, corn and Andouille sausage, garlic sourdough toast	

SANDWICHES

SERVED WITH SEASONED FRIES & A PICKLE (OLD BAY FRIES OR HOMEMADE CHIPS UPON REQUEST)

BROILED MARYLAND CRAB CAKE	20
with lettuce & tomato, tartar sauce & Cajun coleslaw, potato bun	
BUTTERMILK FRIED CHICKEN CLUB	16
bacon, lettuce, tomato, mayo, sourdough	
SHORT RIB GRILLED CHEESE	17
toasted sourdough, braised beef short rib, fontina cheese, arugula, pickled red onion, horseradish aioli	
LOBSTER GRILLED CHEESE	27
Maine lobster, cheddar, tomato, toasted sourdough	

PO’ BOYS

Served on French bread with lettuce, tomato, red onion, & pickles.
Choice of **Cajun Mayo** or **Curry Aioli**.

FRIED SHRIMP - 17 • FRIED OYSTERS - 17
FRIED CAULIFLOWER - 13

TROLLEY BURGER	15
1/2 lb. fresh angus beef : choice of American, Cheddar, or Pepper Jack caramelized onion, lettuce & tomato on a toasted brioche bun	
BUFFALO CHICKEN	15
buffalo fried chicken, lettuce, tomato, blue cheese, kaiser roll	
FISH OUT OF WATER	23
Virginia fried flounder, dill pickle, tomato, Cajun coleslaw, Ravigote sauce, sourdough toast	
CRAB GRILLED CHEESE	22
Maryland crab cake, cheddar, tomato, sourdough	

DENOTES A T.S.O.H. FAVORITE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TROLLEY SQUARE
OYSTER HOUSE
WILMINGTON, DELAWARE
EST. 2016

TSOH LIBATIONS

- ESPRESSO MARTINI** \$12
Van Gogh Double Espresso, Grind,
Vanille de Madagascar, Espresso
R-A-D (Rosé All Day) \$11
Ketel One Grapefruit Rosé, Lillet Rosé, Grapefruit,
Lemon, Simple, Peychaud’s Bitters
SUNSHINE SIPPER \$10
Tito’s Vodka, Green Tea Simple, Club, Lemonade, Mint
T.S.O.H. SANGRIA \$9
Grapefruit, Mint, Rum, Champagne, Lemonade
GARDEN GROVE \$10
Jalapeño Infused Tequila, Grapefruit,
Agave, Lime, Club
BLACK MAMBA \$10
Pineapple Infused Tequila, Lime, Pineapple,
Agave, Activated Charcoal, Salt Rim
SOMETHING STRONG & SWEET MARTINI \$12
Strawberry Infused Vodka, Lemon, Simple
THE DIRTY, DIRTY MARTINI \$13
Bombay Sapphire or Tito’s, Olive Juice, Blue Cheese Olives
T.S.O.H. OLD FASHIONED \$13
Bulleit Bourbon, Demerara, Bitters

- \$9 CRUSHES**
- GRAPEFRUIT**
Smirnoff Ruby Red, Orange Liqueur,
Club Soda, Fresh Grapefruit
- ORANGE**
Smirnoff Orange, Orange Liqueur,
Club Soda, Fresh Squeezed Orange
- MANGO**
Bacardi Mango, Orange Liqueur,
Club Soda, Fresh Squeezed Orange
- KEY LIME**
Smirnoff Whipped, Ginger Ale,
Fresh Squeezed Lime
- LEMON-LIME**
Deep Eddy Lime, Club Soda, Splash of Sprite,
Fresh Squeezed Lemon
- PEACH**
Deep Eddy Peach, Club Soda,
Fresh Squeezed Orange, Splash Of Cranberry
- CREAMSICLE**
Smirnoff Whipped, Orange Liqueur,
Club Soda, Fresh Squeezed Orange

\$8 OYSTER SHOOTERS

- COOL AF** - Cucumber Vodka, cocktail, lemon
SLURPIN’ BUBBLES - Champagne, cocktail, lemon
LOCALS ONLY - Vodka, bloody mix
SIMPLE SHOOTER - Vodka, cocktail, lemon
HOT SHOT - Jalapeño Tequila, cocktail, lemon
PICKLED SURFER - Pickle Vodka, cocktail, lemon

BOTTLES ‘N CANS

- BLUE MOON** 4.75
BUD LIGHT 3.75
BUDWEISER 3.75
BURLEY OAK - HOME GROWN IPA 5.75
COORS LIGHT 3.75
CORONA 4.75
CORONA LIGHT 4.75
DOGFISH HEAD 90min 9.00
DOGFISH HEAD SEASONAL 7.00
DOGFISH HEAD SEAQUENCH ALE 5.75
MICHELOB ULTRA 3.75
MILLER LITE 3.75
MILLER HIGH-LIFE 3.75
STELLA ARTOIS 4.75
UNION OLD PRO GOSE 4.75
OTHER HALF - FOREVER EVER IPA 5.75
YUENGLING 3.75

- SELTZERS/CIDERS**
- **HIGH NOON** 5.75
- **STATESIDE** 6.75
- **WHITE CLAW** 5.75
- **TRULY** 5.75
- **DOWNEAST HARD CIDER** 5.75
- **ANGRY ORCHARD** 5.75

- NON ALCOHOLIC:**
- **SAM ADAMS - JUST THE HAZE** 4.75
- **UNTITLED ART - WATERMELON LIME GOSE** 4.75
- **HEINEKEN 0.0** 4.75

WINE NOT

RED

- | | glass/bottle |
|------------------------|--------------|
| 19 CRIMES RED BLEND | 9/36 |
| BLOCK NINE PINOT NOIR | 9/36 |
| PIERANO ESTATE MERLOT | 9/36 |
| DELOACH CABERNET | 9/36 |
| ALTOS DEL PLATA MALBEC | 9/36 |

WHITE

- | | glass/bottle |
|-----------------------------|--------------|
| LAMARCA PROSECCO (SPLIT) | 9/36 |
| CIELO PINOT GRIGIO | 8/32 |
| OYSTER BAY SAUV BLANC NZ | 11/44 |
| BOGLE CHARDONNAY | 8/32 |
| URBAN RIESLING | 8/32 |
| LIONEL OSMIN ROSE | 8/32 |
| DE PERRIERE BLANC DE BLANCS | 8/32 |