

SMALL PLATES

VIRGINIA FRIED OYSTERS - 17
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, 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

FIERY FRIED SHRIMP - 14
buttermilk battered, sriracha aioli

CRISPY CAULIFLOWER BITES - 12
fried cauliflower, tossed in honey sriracha sauce -or- buffalo sauce, bleu cheese dressing

HAND BREADED CHICKEN TENDERS - 12
buffalo style, BBQ, long hot aioli -or- honey mustard

P.Y.O. SHRIMP - ½ lb. 19 | 1 lb. 37
Baltimore style with Old Bay, sweet onions, garlic sourdough toast

CHESAPEAKE BAY CRAB DIP - 24
blend of white cheddar, fontina & cream cheese, corn, Old Bay, lump crab meat, tortilla chips



SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER - 9
chopped clams, potatoes, bacon, celery, cream

SOUP OF THE DAY - 9
ask your server for our soup du jour

SHRIMP & AVOCADO TORTILLA SALAD - 16
romaine hearts, tomato, roasted corn, red onion, cotija cheese, honey-lime jalapeño vinaigrette, crispy corn tortillas

WEDGE - 9
tomato, bacon, gorgonzola crumbles, bacon, blue cheese dressing

BRUSSELS SPROUTS & APPLES - 13
shaved brussels, Gala apples, toffee pecan, red onion, parmesan

CAESAR - 9
romaine hearts, parmigiano croutons, classic dressing

TOP WITH...CHICKEN +9
ATLANTIC SALMON +16
CRAB CAKE +18

DIABOLO 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
served with garlic sourdough toast **16 • add hand-cut fries +2**

MUSSEL STEAM POTS



LARGE PLATES

BROILED MARYLAND CRAB CAKES - 37
roasted potatoes, roasted brussels sprouts, cocktail sauce

SEAFOOD LINGUINE - 34
Maine lobster, lump crab, shrimp & mussels, parmesan cream sauce, garlic toast

LOBSTER & CRAB MAC - 32
Maine lobster, lump crab, orecchiette, parmesan-herb bread crumbs

SCOTTISH SALMON - 28
pan seared 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

FRESH VIRGINIA FLOUNDER - 28
Hand breaded and flash-fried, tartar sauce, seasoned fries & Cajun coleslaw

DOCKSIDE STEW - 29
shrimp, mussels, clams, calamari, fish, tomato-sherry, Spanish rice, garlic toast

NEW ENGLAND FISH 'N CHIPS - 26
fresh beer battered cod, Cajun coleslaw, Old Bay fries, tartar sauce

DELMARVA LOW COUNTRY BOIL - 34
shrimp, clams, mussels, potatoes, corn & Andouille sausage, garlic sourdough toast

SANDWICHES Served with seasoned fries and a pickle.
Old Bay fries or homemade chips available upon request.

BROILED MARYLAND CRAB CAKE - 20
lettuce, tomato, tartar & Cajun cole slaw, potato bun

BUTTERMILK FRIED CHICKEN CLUB - 16
bacon, lettuce, tomato, mayo, sourdough

SHORT RIB GRILLED CHEESE - 21
toasted sourdough, braised beef short rib, fontina cheese, arugula, pickled red onion, horseradish aioli

LOBSTER GRILLED CHEESE - 28
Maine lobster, cheddar, tomato, toasted sourdough

CRAB GRILLED CHEESE - 24
Maryland crab cake, cheddar, tomato, sourdough



TROLLEY BURGER - 16
1/2 lb. fresh angus beef, choice of American, Cheddar or Pepper Jack with caramelized onion, lettuce & tomato on a toasted brioche bun

BUFFALO CHICKEN - 16
buffalo fried chicken, lettuce, tomato, blue cheese, kaiser roll

FISH OUT OF WATER - 25
Virginia fried flounder, dill pickle, tomato, Cajun coleslaw, Ravigote

SIDE PLATES

ROASTED BRUSSELS SPROUTS 8
bacon, long hot aioli

FRIES 6
house seasoning, Old Bay

FINGERLING POTATOES 8
roasted with herbs & sea salt

CAJUN COLESLAW 5
Fresno chilies, Louisiana style dressing

SAUTÉED ASPARAGUS 8
garlic, shallots, butter, parsley

SAUTÉED SPINACH 5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

🐚 DENOTES A TSOH FAVORITE.

1707 DELAWARE AVENUE
WILMINGTON, DE 19808
trolleysquareoysterhouse.com

GENERAL MANAGER DAVON CAMERON

#shuckingtrolley

PO' BOYS

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

FRIED SHRIMP - 17
FRIED OYSTERS - 18
FRIED CAULIFLOWER - 14



we're talking about good
LIBATIONS

oyster \$8
SHOOTERS

ESPRESSO MARTINI - 13

Van Gogh Double Espresso,
Grind, Vanille de Madagascar,
Espresso

R-A-D (ROSÉ ALL DAY) - 12

Ketel One Grapefruit Rosé,
Lillet Rosé, Grapefruit, Lemon,
Simple, Peychaud's Bitters

SUNSHINE SIPPER - 11

Tito's Vodka, Green Tea Simple,
Club, Lemonade, Mint

T.S.O.H. SANGRIA - 10

Grapefruit, Mint, Rum,
Champagne, Lemonade

GARDEN GROVE -11

Jalapeño Infused Tequila,
Grapefruit, Agave, Lime, Club

BLACK MAMBA -11

Pineapple Infused Tequila,
Lime, Pineapple, Agave,
Activated Charcoal, Salt Rim

**SOMETHING STRONG &
SWEET MARTINI - 13**

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

- COOL AF
- SLURPIN' BUBBLES
- LOCALS ONLY
- SIMPLE SHOOTER
- HOT SHOT
- PICKLED SURFER

cucumber vodka, cocktail, lemon
champagne, cocktail, lemon
vodka, bloody mary mix
vodka, cocktail lemon
jalapeño tequila, cocktail, lemon
pickle vodka, cocktail, lemon

BOTTLES 'N CANS

BLUE MOON	6.00
BUD LIGHT	4.50
BUDWEISER	4.50
BURLEY OAK - HOME GROWN IPA	8.00
COORS LIGHT	4.50
CORONA	6.00
CORONA LIGHT	6.00
DOGFISH HEAD 90 MIN IPA	9.00
DOGFISH HEAD SEASONAL	7.00
DOGFISH HEAD SEAQUENCH ALE	6.00
MICHELOB ULTRA	6.00
MILLER LITE	4.50
MILLER HIGH-LIFE	4.50
STELLA ARTOIS	6.00
UNION OLD PRO GOSE	5.00
OTHER HALF - FOREVER EVER IPA	6.00
YUENGLING	4.00
SELTZERS/CIDERS	
HIGH NOON	8.00
STATESIDE	8.00
WHITE CLAW	6.00
TRULY	6.00
DOWNEAST HARD CIDER	8.00
ANGRY ORCHARD	6.00
NON ALCOHOLIC	
SAM ADAMS - JUST THE HAZE	6.00
UNTITLED ART - WATERMELON LIME GOSE	8.00
HEINEKEN 0.0	6.00

SELTZERS
\$10

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

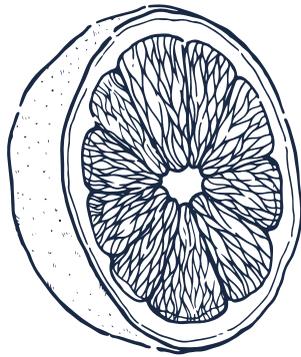
Deep Eddy Lime, Club Soda, Splash of
Sprite, Fresh Squeezed Lemon

PEACH

Deep Eddy Peach, Club Soda, Fresh
Squeezed Orange, Splash Of Cranberry

CREAMSICLE

Smirnoff Whipped, Orange Liqueur,
Club Soda, Fresh Squeezed Orange



WINE NOT

WHITE	g/btl
LAMARCA PROSECCO (SPLIT)	12
CIELO PINOT GRIGIO	9/36
OYSTER BAY SAUV BLANC NZ	12/48
BOGLE CHARDONNAY	10/40
URBAN RIESLING	10/40
LIONEL OSMIN ROSE	9/36
DE PERRIERE BLANC DE BLANCS	9/36

RED	g/btl
19 CRIMES RED BLEND	10/40
BLOCK NINE PINOT NOIR	11/44
PIERANO ESTATE MERLOT	10/40
DELOACH CABERNET	11/44
ALTOS DEL PLATA MALBEC	10/40

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