

SMALL PLATES

FRIED PICKLES - 9

cornmeal dusted pickle chips, choice of Cajun mayo -or- long hot aioli

HONEY CORNBREAD - 9

our house made cornbread served warm and topped with honey butter

VIRGINIA FRIED OYSTERS - 17

dusted & fried, tartar sauce, lemon

BAKED OYSTER ROCKEFELLER - 16

spinach cream sauce, splash of sambuca, herb-Parmesan breadcrumb

STEAMED CLAMS - 17

middle necks, white wine sauce, toasted sourdough

CRISPY BRINED CHICKEN WINGS - 15

buffalo, Old Bay or honey sriracha, bleu cheese dressing

FRIED CHICKEN SLIDERS - 15

buttermilk brined chicken breast, pickles, hot honey, toasted potato roll

LUMP CRAB FLATBREAD - 15

Fresh lump crab, squash, tomatoes, garlic butter, fontina, Parmesan, Cajun mayo, chives, naan

FRIED CALAMARI - 15

roasted long hot aioli homemade marinara

P.Y.O. SHRIMP - ½ lb. 19 | 1 lb. 37

Baltimore style with Old Bay, sweet onions, garlic sourdough toast

CRISPY CAULIFLOWER BITES - 13

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

CHESAPEAKE BAY CRAB DIP - 24

blend of white cheddar, fontina & cream cheese, corn, Old Bay, lump crab meat, tortilla chips
add veggies +2

FIERY FRIED SHRIMP - 14

buttermilk battered, sriracha aioli



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
CRAB CAKE +17
ATLANTIC SALMON +19

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

served with garlic sourdough toast 16 • add hand-cut fries +4

MUSSEL STEAM POTS



LARGE PLATES

EASTERN SHORE CRAB CAKES

single 26 | double 52

jumbo lump, fries, old bay remoulade

SEAFOOD LINGUINE - 34

Maine lobster, lump crab, shrimp & mussels, parmesan cream sauce, garlic toast

NEW ENGLAND FISH 'N CHIPS - 26

fresh beer battered cod, Cajun coleslaw, Old Bay fries, tartar sauce

CAJUN SHRIMP MAC - 21

andouille sausage, bell peppers, onions, white cheddar bechamel, potato chip crumble, scallions

MAINE LOBSTER ROLL - 28

chilled, tossed with brown butter mayo & spices, split top bun, sea salt chips

DOCKSIDE STEW - 29

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

SCOTTISH SALMON - 28

pan seared blackened or lemon pepper with parmesan garlic herb red roasted potatoes, sautéed spinach, all topped with ravigote sauce

SANDWICHES

Served with seasoned fries and a pickle.

Old Bay fries or homemade chips available upon request.

EASTERN SHORE CRAB CAKE - 26

lettuce, tomato, old bay remoulade, Cajun coleslaw, 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

CRAB GRILLED CHEESE - 24

lump crab, cheddar, tomato, sourdough

TROLLEY BURGER - 16

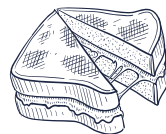
1/2 lb. fresh angus beef, choice of American, Cheddar or Pepper Jack with caramelized onion, lettuce & tomato on a toasted brioche bun

BLACKENED CHICKEN CAESAR WRAP - 16

Cajun spiced 8oz chicken breast, romaine, parmesan, Caesar dressing, flour tortilla

PARMESAN BEER BATTERED COD - 25

bacon-ravigote, lemon-caper slaw, toasted brioche bun



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



SIDE PLATES

ROASTED BRUSSELS SPROUTS 8

bacon, long hot aioli

FRIES 8

house seasoning, Old Bay

PARMESAN GARLIC HERB ROASTED RED POTATOES 8

CAJUN COLESLAW 5

Fresno chilies, Louisiana style dressing

TATER TOTS 8

Add Queso Blanco +2

SAUTÉED SPINACH 5

garlic, shallots, butter

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

cocktails

SUNSHINE SIPPER - 11

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

SOMETHING STRONG & SWEET MARTINI - 13

On the Rocks or Up
Strawberry Infused Vodka, Lemon Juice, Lemonade

BRAMBLE MULE - 10

Gin, Raspberry Puree, Lime Juice, Ginger Beer

BLUE ROCK LEMONADE - 9

Western Son Blue Vodka, Lemon Juice, Blueberry Puree, Simple Syrup, Club

BULLET T - 13

Bulleit Bourbon, Green Tea Simple Extract, Lemon Juice, Club

QUEEN'S GAMBIT - 14

McQueen Gin, Mint Simple Syrup, Lemonade

WHITE PEACH COSMO - 12

Tito's, Peach Schnapps, Simple Syrup, White Cranberry Juice

MEZCAL MANHATTAN - 15

Delma Mezcal, Agave, Sweet Vermouth, Bitters

LE FLEUR - 10

Champagne, Elderflower Liqueur, Lime Juice, Garnished with Mint

SHUCKLEBERRY PUNCH- 10

Huckleberry Vodka, Simple Syrup, Splash of Lemonade, Club

MARGARITAS

BLACK MAMBA - 11

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

GARDEN GROVE - 11

Jalapeño Infused Tequila, Grapefruit Juice, Agave, Lime, Club

ITALIAN MARGARITA - 13

Don Julio Blanco, Amaretto, Orange Juice, Lime Juice

NOT A WHISKEY SOUR - 15

Patron Anejo, Lemon Juice, Pomegranate Puree, Brown Sugar Simple

ESPRESSO

MARTINI \$13

Three Olives Double Espresso, Van Gogh Hazelnut, Vanille de Madagascar, Espresso

MAKE IT FLAVORED +3

BAILEY'S

BAILEY'S CHOCOLATE MOCHA

DORDA SEA SALT CARAMEL

PRITCHARD'S PEANUT BUTTER

SHRUBS \$10

GRAPEFRUIT

Smirnoff Ruby Red, Tripe Sec, Club Soda, Fresh Squeezed Grapefruit

ORANGE

Smirnoff Orange, Triple Sec, Club Soda, Fresh Squeezed Orange

MANGO

Cruzan Mango, Triple Sec, 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 & Lime

PEACH

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

CREAMSICLE

Smirnoff Whipped, Triple Sec, Club Soda, Fresh Squeezed Orange



OYSTER SHOOTERS \$8

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	5.00
BUDWEISER	5.00
COORS LIGHT	4.50
CORONA	6.00
CORONA LIGHT	6.00
DOGFISH HEAD 60 MIN IPA	6.00
DOGFISH HEAD 90 MIN IPA	9.00
DOGFISH HEAD SEAQUENCH ALE	6.00
GUINNESS	6.00
HAMMERHEAD IPA	9.00
MICHELOB ULTRA	6.00
MILLER LITE	4.50
MILLER HIGH-LIFE	4.50
NATTY BOH	4.00
STELLA ARTOIS	6.00
YUENGLING	4.00

SELTZERS/CIDERS

HIGH NOON (Peach, Mango, Pineapple)	8.00
STATESIDE ORANGE VODKA SODA	9.00
SURFSIDE	8.00
(Tea, Peach, Lemonade, Lemonade Tea)	
WHITE CLAW (Black Cherry)	6.00
TRULY (Mixed Berry)	6.00
DOWNEAST HARD CIDER	8.00
DOWNEAST SEASONAL	8.00
ANGRY ORCHARD	6.00

NON ALCOHOLIC

SAM ADAMS - JUST THE HAZE	6.00
HEINEKEN 0.0	6.00
ATHLETIC BREW RUN WILD	6.00
ACQUA PANNA	4.00
PELLEGRINO	4.00

WINE NOT

WHITE	gl/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
BABICH SAUVIGNON BLANC	14/56

RED	gl/btl
19 CRIMES RED BLEND	10/40
BLOCK NINE PINOT NOIR	11/44
PIERANO ESTATE MERLOT	10/40
TWENTY ACRES CABERNET SAUVIGNON	11/44
ALTOS DEL PLATA MALBEC	10/40
WHITE HORSE CHARGER RED BLEND	12/48
TRUE MYTH CABERNET SAUVIGNON	14/56