

SMALL PLATES

- HONEY CORNBREAD - 9

whipped butter, sea salt
- VIRGINIA FRIED OYSTERS - 17

dusted & fried, tartar sauce, lemon
- BAKED OYSTER ROCKEFELLER - 17

spinach cream sauce, splash of sambuca, herb-Parmesan breadcrumbs
-  CRISPY BRINED CHICKEN WINGS - 16

buffalo, Old Bay, firecracker, or honey-hoisin, bleu cheese dressing
- FRIED CHICKEN SLIDERS - 15

buttermilk brined chicken breast, pickles, hot honey
- LOADED CRAB FRIES - 19

lump blue crab, Cajun mayo, scallions
-  FIERY FRIED SHRIMP - 14

buttermilk battered, Sriracha aioli

- FRIED MAINE LOBSTER TAIL - 22

cornbread, hot honey, scallions
- 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
- STEAMED CLAMS - 18

chorizo, shallots, garlic, fennel, white wine-tomato broth
- 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



SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER - 10

chopped clams, potatoes, bacon, celery, cream
-  CARMELIZED PEAR BURRATA - 17

black pepper roasted pear, prosciutto, walnut-ginger crumble, lava sea salt, arugula, mugolio
- WEDGE - 11

tomato, bacon, gorgonzola crumbles, bacon, blue cheese dressing
- CAESAR - 11

romaine hearts, Parmigiano croutons, classic dressing

TOP WITH...CHICKEN +9
CRAB CAKE +18
ATLANTIC SALMON +19

LARGE PLATES

- EASTERN SHORE CRAB CAKE - 29

pear-fennel slaw, fries, Cajun mayo
-  SEAFOOD LINGUINE - 36

lump crab, shrimp, mussels, clams, Parmigiano cream, garlic toast
- STEAK FRITES - 35

prime flat iron, truffle fries, arugula-chimichurri
-  CONNECTICUT LOBSTER ROLL - 38

warm butter-poached lobster, lemon, chive, split top brioche, sea salt chips
- SCOTTISH SALMON - 29

apple cider glaze, roasted baby carrots, pear-fennel slaw, crème fraîche
-  TROLLEY FISH 'N CHIPS - 26

beer battered wild Chesapeake blue catfish, fries, dill tartar sauce



SANDWICHES

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

- EASTERN SHORE CRAB CAKE - 29

tomato, Cajun mayo, pear-fennel slaw, brioche bun
- BUTTERMILK FRIED CHICKEN CLUB - 17

bacon, lettuce, tomato, mayo, sourdough
- STEAK SANDWICH - 26

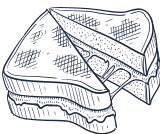
prime flat iron, Cooper Sharp American, chimichurri aioli, pickled Fresno chilies, arugula, baguette
- WILD BLUE CHESAPEAKE CATFISH - 25

blackened or fried, Cajun mayo, tomato, arugula, sourdough
- CRAB GRILLED CHEESE - 24

lump crab, cheddar, tomato, sourdough
- TROLLEY SMASH BURGER - 18

grilled onions, pickles, lettuce, Cooper Sharp American, house sauce, brioche bun
- BLACKENED CHICKEN CAESAR WRAP - 17

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



SIDE PLATES

- ROASTED BABY CARROTS 10

crème fraîche, walnut-ginger crumble, pomegranate molasses, lava sea salt
- FRIES 8

house seasoning, Old Bay
Add Truffle w/Parmigiano +4
- TATER TOTS 12

crème fraîche, tobiko, chives
- SAUTÉED BROCCOLINI 8

red pepper flakes, sun-dried tomatoes, garlic, shallots
- SEA SALT CHIPS 5
- SPANISH RICE 5

We reserve the right to include 20% gratuity on all tables of 8 or more.

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

cocktails

WHITE PEACH COSMO - 12

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

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, Rasberry 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

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

EMMA'S BLOOD

ORANGE MARG - 12

Don Julio Blanco, Lime Juice, Blood Orange Puree, Orange Juice, Lime Juice, Agave

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

SHRIMP CRUSHES \$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

cucumber vodka, cocktail, lemon

SLURPIN' BUBBLES

champagne, cocktail, lemon

LOCALS ONLY

vodka, bloody mary mix

SIMPLE SHOOTER

vodka, cocktail, lemon

HOT SHOT

jalapeño tequila, cocktail, lemon

PICKLED SURFER

pickle vodka, cocktail, lemon

BOTTLES 'N CANS

BIG OYSTER "CAGE DIVE" 8.00

BLUE MOON 6.00

BUD LIGHT 5.00

BUDWEISER 5.00

COORS LIGHT 4.50

CORONA 6.00

CORONA LIGHT 6.00

DOGFISH HEAD 30 MIN IPA 5.00

DOGFISH HEAD 60 MIN IPA 6.00

DOGFISH HEAD 90 MIN IPA 9.00

DOGFISH HEAD SEAQUENCH ALE 6.00

FIDDLEHEAD IPA 8.00

GUINNESS 6.00

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

196 8.00

(Grapefruit, Lemon, Strawberry)

HIGH NOON (Peach, Mango, Pineapple) 8.00

STATESIDE 9.00

(Orange, Blackcherry, Lemon Cucumber)

SURFSIDE 8.00

(Tea, Green Tea, Peach, Lemonade, Lemonade Tea, Strawberry Lemonade)

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

SARATOGA STILL 7.00

SARATOGA SPARKLING 7.00

WINE

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

TROLLEYSQUAREOYSTERHOUSE.COM