



TONIGHT AFTER 10PM...

APPS...

WHEELHOUSE NACHOS \$9

House made queso cheese sauce, pico de gallo, beer braised onion, fresh jalapeno.
add short rib... \$3
add pulled jerk chicken... \$3

WINGS \$12

Mild, hot, old bay, Caribbean jerk, Korean bbq

DEEP FRIED SWEET PLANTAINS \$10

Served over mango jalapeno slaw finished with raspberry habanero jam.

FRIED CALAMARI \$12

Hand breaded, spicy remoulade

SHELLFISH...

STONE CRAB CLAWS \$16

Served with honey horseradish dijon.

PEEL 'N' EAT SHRIMP 1/2 LB... \$12 1 LB... \$24

Seasoned with old bay served with cocktail sauce

SALADS...

LEWES HARBOR HOUSE SALAD \$10

Mixed greens, heirloom tomato, red onion, button mushroom, cucumber, shaved parmesan cheese, balsamic vinaigrette.

CAESAR SALAD \$10

Romaine lettuce, house made dressing, shaved parmesan cheese.
add chilled shrimp ...\$8

SLIDERS, TACOS 'N' SANDWICHES...

PULLED JERK CHICKEN SLIDERS \$8

House made jerk bbq sauce, mango jalapeno slaw, pickled onion.

SHORT RIB SLIDERS \$8

Mixed greens, tomato, pickled onion, rosemary garlic aioli.

KOREAN BBQ PULLED PORK SANDWICH \$8

House made Korean bbq sauce, apple jicama slaw, brioche roll.

LOBSTER 'N' SHRIMP PESTO TACO \$8

Lobster claw and knuckle meat, shrimp, basil pesto topped with pico de gallo.

CRISPY PORK BELLY TACO \$8

Crispy fried pork belly, cabbage, avocado, pickled onion, soy ginger glaze, cilantro, soy caviar.