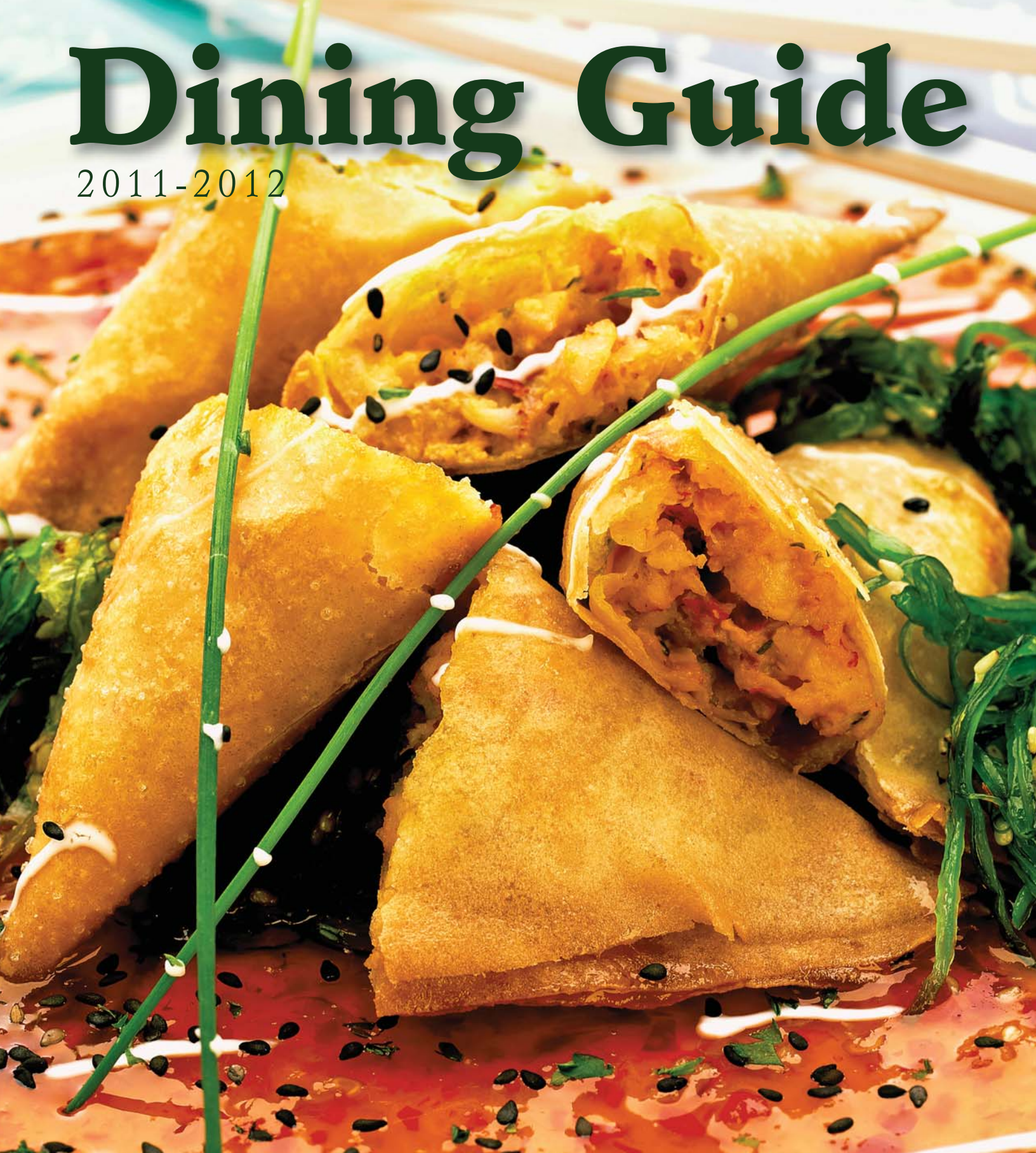


Dining Guide

2011-2012



Rehoboth & Dewey Beach, Delaware

Chamber of Commerce & Visitors Center

Welcome to the Beach

The Rehoboth Beach-Dewey Beach Chamber of Commerce is pleased to welcome you to the resort area. This Beach Dining Guide represents menus and information from many of our award-winning restaurants. We hope you find it helpful in making your dining plans. The Guide can also be viewed online by visiting **www.Beach-Fun.com** and clicking on Dining Guide in the left hand toolbar. You can also use your smart phone to view the guide by scanning the **QR Code** (free apps to scan code can be found online).



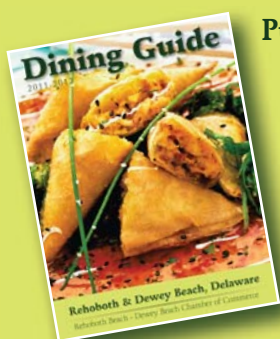
View current **specials and promotions** that the business community is offering. Log onto www.Beach-Fun.com and click the Beach Ball marked “Save” then click into a business category (i.e. Dining).

Visitors Center & Chamber of Commerce

For more information about the resort area, please stop by the Chamber’s Visitors Center located in Rehoboth’s original Railroad Station at 501 Rehoboth Avenue in downtown Rehoboth Beach. Information is always accessible on the Railroad Station’s loading platform. The Visitors Center staff is available year round to assist with questions and directions, additional brochures, or maps. The Center is open during the following hours:

- **Monday - Friday** from 9:00 AM - 5:00 PM
- **Saturday** from 9:00 AM - 1:00 PM
- **Sunday** from 9:00 AM - 1:00 PM

The Rehoboth Beach-Dewey Beach Chamber of Commerce has been serving the community since 1942. Our mission is to promote business, tourism and civic responsibility. With a membership of over 1,300 the following business categories are well represented: Services, Retail, Restaurants/Eateries, Accommodations, Real Estate, and Attractions. Our community has much to offer and we thank you for making the resort area your destination of choice!



Published by the Rehoboth Beach-Dewey Beach Chamber of Commerce & Visitors Center

501 Rehoboth Avenue • Rehoboth Beach, DE 19971

302-227-2233 • 800-441-1329 • FAX 302-227-8351 • www.Beach-Fun.com

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Message from the CHAIRMAN OF THE BOARD



This "Is" the Rehoboth Beach and Dewey Beach Resort Area! This "Is" the location for your next beach getaway or vacation. This "Is" your destination for fun, excitement or serenity. We have it all!

From quaint bed and breakfasts, rental houses, inns, hotels & motels, you will find a comfortable place to call home during your stay. Many accommodations welcome pets and boarding facilities are available. Whether it is a quiet Rehoboth Beach sunrise or a happy hour sunset in Dewey Beach, a little piece of paradise is waiting for you to enjoy. Your day can be divided between shopping at the many shops and boutiques or relaxing on

award winning beaches. Imagine the peaceful sounds of ocean waves crashing amidst the playful sounds of children laughing as they build their sandcastles. The evening beckons you to an array of fine and unique restaurants, many with outdoor patios offering the stars for a ceiling. From pizza and filet mignon to that fresh seafood you have been craving, there are so many restaurants and so little time! Escape to north shores with miles of serene beaches in Cape Henlopen State Park or take a quiet walk or bike ride to Gordon's Pond. Consider making it a biking day trip and follow the old railroad route to Lewes on the beautiful Breakwater Trail.

For excitement, you will find water parks, parasailing, go karts, and both ocean side or highway amusement parks. Additional attractions that are within easy driving distance include: golf courses, dolphin cruises, pirate expeditions, lighthouse tours, slots, Delaware's only vineyard or a world renowned brewery...you decide! Looking to relax? Find a quiet place to read on a bench in a park, on the bay, or on the boardwalk or just enjoy the relaxing peacefulness of a massage or day spa. If you are unable to bring your fun toys with you, there are several rental shops for bicycles, scooters, surfboards, kayaks and more. For entertainment, try a wine tasting, visit the informative Rehoboth Beach Museum or the ever expanding Rehoboth Beach Theatre of the Arts. Shopping choices abound from souvenir shops to one of a kind boutiques and art galleries. And, don't forget, your purchase is TAX-FREE....so don't be afraid to buy a little more! Whether splurging on yourself or your four legged friend, you will find it here.

This is one of the few beach locations in the Mid-Atlantic offering year round entertainment. We are close to many of the most populous cities on the east coast, and year after year, they are choosing to come to Rehoboth and Dewey Beach. Why, because we are "The Nation's Summer Capital".

Thank you for considering us as your destination for any time of year. We look forward to making your beach experience the best it can be.

Matt Turlinski
Chairman of the Board

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Victoria's Restaurant Inside Back Cover
South Pacific Florist Back Cover

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Chamber of Commerce & Visitors Center
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www.Beach-Fun.com

Front Cover Photo Credit: Kevin Fleming
Photo Source: *The Story of Delaware's Big Fish Grill With Selected Recipes, 2006.*

Enjoy A
“*Revolutionary*”
Dining Experience



Premium, dry-aged beef is our specialty. Our menu offers a wide variety of selections including fresh seafood, chops, chicken, pasta and vegetarian dishes. Special signature cocktails, along with our extensive beer and wine list, are the perfect complements to any meal. Whether you are celebrating a special occasion or just a perfect meal out, we invite you to experience our classic, warm atmosphere.



RESERVATIONS
302-645-9355

Serving Lunch: Mon.-Sat.
Serving Dinner: Daily
Happy Hours at The Bar: Sun.-Fri.

Midway Shopping Center, Highway One, Rehoboth Beach

A Sampling of our Dinner Menu

Starters

BLACK RAVIOLI

Lobster-filled black ravioli topped with diced Shrimp & Crabmeat, a cream sherry sauce with fresh basil and chopped tomatoes.

GRILLED OYSTER CASINO

Casino butter, Apple Smoked Bacon & Mozzarella.

SEARED BEEF CAPRICCIO

A one of a kind dish, served with deep fried Prosciutto, Artichokes drizzled with roasted garlic & horseradish infused olive oil. Garnished with freshly shaved Parmesan.

1776 Signature Steaks & Chops

THE BARREL 10oz

Uniquely ours. A most Tender and Juicy cut of Beef.

FILET MIGNON 8oz

Simply Perfection.

FRENCHED BONE IN RIB-EYE 20oz

A Large bone in version of our Tasty prime Delmonico.

NEW YORK STRIP 12 oz

Always a Favorite.

RACK OF LAMB 12 oz

A classic. Rosemary-mint Demi glaze with Garlic and Dijon.

DELMONICO 14 oz

Prime at its Best. Well-marbled for peak Flavor.

1776 Entrees

TWIN BROILED JUMBO LUMP CRAB CAKES

A 1776 favorite. Served with mashers and garnished with Cranberry relish.

CHICKEN SOPHIA

Double breast stuffed with Prosciutto, provolone & fresh baby spinach topped with Gorgonzola cream.

CEDAR PLANK SALMON

Scottish Salmon filet Roasted on Cedar Plank and finished with a Sweet & Spicy Maple Sauce, served on wilted greens with wild rice.

STUFFED LOBSTER TAIL

Broiled and topped with Crab Imperial and finished with a Chesapeake sauce.

PENNE VODKA

A fresh Tomato-Basil Cream Sauce flamed with vodka and served over Penne Pasta, topped with freshly shaved Parmesan cheese.

Dinner Entrees Priced from \$17-\$45



A Sampling of our Luncheon Menu

1776 SIGNATURE SALADS

Topped with your choice of: Broiled Crabcake, Seared Salmon, Steak, Chicken Breast

EASTERN SHORE FAVORITE

Chicken Salad served on mixed greens with Plump Panko Breaded oysters.

THE 1776 TRIO

Fresh Shrimp salad, Chicken salad & Tuna salad atop a bed of fresh mixed greens.

SURF AND TURF BURGER

Rubbed with Old Bay and topped with Crab Imperial and Swiss Cheese

Luncheon Entrees Priced from \$7-\$13





DOWNTOWN REHOBOTH BEACH

Corner of FIRST STREET
and Beautiful BALTIMORE AVENUE

302-227-9255

Seasonal Hours

MENU IS SUBJECT TO CHANGE

APPETIZERS

HOMEMADE GARLIC BREAD 5

topped with garlic and parmesan

CAPRESE 12

fresh mozzarella and tomatoes
drizzled w/chilled pesto with pine nuts

ROASTED GARLIC 10

whole roasted garlic with saga bleu cheese,
Mediterranean tomato salsa & toasted Italian bread

HOMEMADE CRAB DIP 12

Made with jumbo lump crab and
served with toasted Italian bread

SHRIMP COCKTAIL 10

Jumbo shrimp with spicy sauce

STEAMED MUSSELS 10

Sautéed with your choice of marinara or butter and garlic

CALAMARI 9

Lightly battered and fried. Served with spicy marinara sauce

STUFFED MUSHROOM IMPERIAL 14

Silver dollar mushroom caps stuffed with jumbo lump crab imperial

BRUSCHETTA 8

Fresh tomato bruschetta marinated in red wine vinaigrette

Add Crab 13

STEAMED LITTLENECK CLAMS 10

With garlic and butter

Patio Seating

Reservations Accepted 302-227-9255

*35 Years of Great
Food and Service!*

SALADS

ANTIPASTI 16

Prosciutto ham, tuna, egg, fresh mozzarella, tomatoes,
roasted red peppers & fresh seasonal vegetables - nice for two

WEDGE SALAD 7

A wedge of iceberg lettuce topped with bleu cheese dressing and
served w/pancetta bacon, crumbled bleu cheese and diced tomatoes

CAESAR SALAD 6

Crisp romaine tossed in our homemade dressing w/croutons and
parmesan cheese With Chicken 13.....With Salmon 15

SPINACH SALAD 8

Spinach tossed with warm bacon vinaigrette, pancetta bacon, mushrooms,
roasted red peppers, crumbled bleu cheese and egg

HOUSE SALAD 5

Fresh greens, tomato and green pepper served with our
Homemade Italian Vinaigrette



KIDS

Includes choice of Kids Drink and a
Cone or Cup of Vanilla or Chocolate Ice Cream

PASTA AND MEATBALL 6

CHICKEN FINGERS 6

CHEESE LASAGNA 6

CORN DOG ON A STICK 6

MACARONI AND CHEESE 6

PASTA

Choose from Spaghetti, Fettuccine, Rigatoni, Linguine, Capellini or Penne

- Red Sauce 10
- Bolognese Sauce 12
- Marinara Sauce 10
- Meatballs 13
- Oil & Garlic 11
- Red or White Clam Sauce 15

PASTA SPECIALTIES

- Beef or Cheese Ravioli 12
- Fettuccine Alfredo 13
- Pasta Primavera 16
- Manicotti 14
- Cheese Lasagna 14
- Baked Rigatoni 16
- Lasagna Florentine 15
- Salsicca alla Peperonata 16

CHICKEN

SERVED WITH SIDE OF SPAGHETTI WITH RED SAUCE

CHICKEN ADRIATICO 19

Award Winning House Specialty

Boneless Breast Breaded and Topped with Mozzarella
Mushrooms and diced Tomatoes in light Tomato Broth

CACCIATORE 18

Sautéed with Peppers, Tomatoes and Onions

PARMIGIANA 18

Breaded and Topped with Mozzarella & Tomato Sauce

PICCATA 18

Sautéed with Lemon, Butter and Capers

MARSALA 18

Sautéed with sweet Marsala Wine and Mushrooms

VEAL

SERVED WITH SIDE OF SPAGHETTI WITH RED SAUCE

VEAL ADRIATICO 21

Lightly breaded and topped with Mozzarella, Mushrooms and
diced Tomatoes in light Tomato Broth

CUTLET alla PARMIGIANA 20

Lightly breaded and topped with Mozzarella & Red Sauce

SCALOPPINE al PICCATA 20

Sautéed with Lemon, Butter and Capers

SCALOPPINE al MARSALA 20

Sautéed with sweet Marsala Wine and Mushrooms



SPECIALTIES

NY STRIP 24

Served with Baked Potato and Fresh Sautéed Vegetables

FILET MIGNON 26

Served with Baked Potato and Fresh Sautéed Vegetables

EGGPLANT ALLA PARMIGIANA 16

Sliced breaded Eggplant topped with Mozzarella and
homemade Red Sauce. Served with side of Pasta

CHICKEN ITALIANO 21

Lightly breaded boneless breast stuffed with Prosciutto, Spinach and
Mozzarella served over your choice of Pasta & topped with Alfredo Sauce

SEAFOOD

All Seafood Entrees Served over your Choice of Spaghetti, Fettuccine,
Rigatoni, Linguine, Capellini or Penne

SEAFOOD MARINARA 27

Jumbo Lump Crab, Mussels, Shrimp and Scallops sautéed in a
spicy Marinara & served over your choice of Pasta

STEAMED MUSSELS 19

Sautéed with choice of Marinara Sauce or Butter and Garlic

SHRIMP PRIMAVERA 21

Jumbo Shrimp with fresh Vegetables sautéed in your choice of Sauce

SCALLOPS FLORENTINE 23

Sautéed with Spinach, Mushrooms & Roasted Red Peppers. Choice of Sauce

SHRIMP ALFREDO 21

Jumbo Shrimp sautéed in homemade Alfredo Sauce

JUMBO LUMP CRAB 25

Sautéed with white Wine, Butter and Garlic

SHRIMP AND SCALLOPS 25

Sautéed in your choice of Sauce

SHRIMP PESTO 21

Sautéed in homemade Pesto

SHRIMP MARINARA 22

Sautéed in Marinara Sauce

Daily Specials.....Dine In or Take Out



**You call it in.
WE BRING IT OUT.®**



**Rehoboth Beach
36501 Seaside Outlet
302-226-5307**

START YOUR MEAL

with one of these

Shareable Apps!

APPETIZERS

Chicken Quesadilla Grande (contains bacon)	9.49	🍏 Appetizer Sampler	12.99
Cheese Quesadilla Grande (contains bacon)	7.99	A platter of Mozzarella Sticks, Spinach & Artichoke Dip, Cheese Quesadilla Grande (contains bacon), and Boneless Wings.	
Cheeseburger Sliders	8.99		
Add Applewood smoked bacon for an extra	.50	Mozzarella Sticks	6.99
🔥 Spicy Chili Cheese Nachos	8.99	Crunchy Onion Rings	5.99
Boneless Wings	8.99		
Classic Wings	8.99	🔥 Queso Blanco	6.99
Wonton Tacos	7.49	Spicy white queso with tortilla chips.	
Pulled pork stuffed in wonton shells and topped with Asian slaw.			
Chicken Wonton Tacos	7.49	Spinach & Artichoke Dip	8.49
Potato Twisters	6.99		

ULTIMATE TRIOS

Pick any three trio-sized items for 12.99.

Ultimate Trios selections limited to the items listed below.

Mozzarella Sticks	Classic Wings
Spinach & Artichoke Dip	Steak Quesadilla Towers
Cheeseburger Sliders	🔥 Queso Blanco
Boneless Wings	Wonton Tacos
	Zesty pulled pork or grilled chicken.



NEW! SIZZLING ENTREES

New! Sizzling Cajun Steak & Shrimp 13.99
Grilled with blackened seasoning and served over sautéed onions & red peppers with Cajun gumbo with okra. Served with red beans and rice with Andouille sausage.

New! Bourbon Street Chicken & Shrimp 12.99
Cajun-seasoned grilled chicken breast topped with blackened-seasoned shrimp, garlic and thyme. Served with crispy potatoes and sautéed onions and mushrooms.

New! Sizzling Skillet Fajitas 14.99
Steak, Chicken, Shrimp or a combo of two for 12.99

CHICKEN

New! Fiesta Lime Chicken* 10.99
Topped with Mexican dressing and Jack-cheddar cheese.

New! Chicken Tenders Platter 10.49
Served with cole slaw and fries. Smaller portioned basket served with fries. 9.49

SALADS

Add a toasted garlic bread basket for 1.99

New! Grilled Chicken Caesar Salad 9.49
Grilled chicken breast, crisp romaine, with bruschetta, red onions, kalamata olives, roasted red peppers, fresh basil, garlic and Asiago cheese and Champagne Vinaigrette. Finished with mozzarella croutons and balsamic glaze. Half-Size 8.99

New! Fried Chicken Salad 9.49
Jack-cheddar cheese, tomatoes and eggs on fresh salad greens with Dijon honey mustard. Half-Size 8.49

New! Paradise Chicken Salad 9.99
A blend of fruit, grilled chicken and greens, served with balsamic vinaigrette.

New! Grilled Shrimp 'N' Spinach Salad 10.99
Shrimp, peppers, onions, and fresh spinach tossed with hot bacon vinaigrette and almonds.

New! Steak & Potato Salad 9.99
Fresh spinach, red peppers & onions, tomatoes and fresh basil tossed in our creamy Dijon vinaigrette, then topped with eggs and tender grilled sirloin steak, sliced and served over herb steamed potatoes.

ChopChop

***NOTICE:** ITEMS MARKED WITH AN * MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Variations in ingredients and preparation, as well as substitutions, will increase or decrease **PointsPlus** values and any stated nutritional values, such as calories, WEIGHT WATCHERS values or services is the registered trademark of Weight Watchers International, Inc. **PointsPlus** is the trademark of Weight Watchers International, Inc. The trademarks are used with permission.

RIBS

Double-Glazed Baby Back Ribs 17.99
Served with fries and cole slaw.

New! Applebee's® Ribslets 12.99
Served with fries and cole slaw. Smaller portioned basket served with fries 9.99

STEAKS

New! Shrimp 'N' Parmesan Sirloin 14.99
8 oz. House Sirloin topped with grilled shrimp and Italian cheeses. Includes seasonal vegetables and choice of garlic mashed potatoes or baked potato.

New! House Sirloin 13.99
Includes seasonal vegetables and choice of garlic mashed potatoes or baked potato.

Top off your steak....

Sautéed Garlic Mushrooms 2.99
Grilled Onions 2.99
Shrimp 'N' Parmesan 2.99

Unbelievably GREAT TASTING & UNDER 550 CALORIES**

New! Signature Sirloin with Garlic Herb Shrimp 12.99
Our 7 oz. sirloin grilled and topped with succulent shrimp in a light cream sauce and served with herb potatoes, seasonal vegetables, fresh bruschetta, sliced almonds and chopped parsley.

New! Grilled Shrimp & Island Rice 12.99
Grilled shrimp, rice, pineapple, and seasonal vegetables.

New! Grilled Dijon Chicken & Portobellos 10.99
Grilled chicken with roasted red peppers, aged cheddar cheese and Dijon sauce.

PASTAS

All Pastas except Teriyaki Shrimp or Chicken Pasta are served with a toasted garlic breadstick.

New! Cajun Shrimp Pasta 12.99
Sautéed shrimp with blackened seasoning served over fettuccine noodles tossed in a Cajun scampi sauce. Includes green & red peppers, and Parmesan cheese.

New! Provencal-Stuffed Meatballs with Fettuccine 11.99
Rich marinara and Parmesan cream sauces.

New! Florentine Ravioli with Chicken 11.99
Grilled chicken, spinach, ricotta-stuffed ravioli.

Three-Cheese Chicken Penne 11.99

New! Spicy Pineapple Glazed Shrimp & Spinach 12.99
Two pineapple-glazed skewers of grilled shrimp atop white rice, served with a tender spinach salad with black bean & corn salsa and diced cucumbers.

New! Cajun Lime Tilapia 12.99
Cajun-seasoned tilapia fillet with lime juice and black bean & corn salsa. Served on rice and seasonal vegetables.

New! Fish & Chips 10.99
All burgers are grilled to your choice of pink or no-pink. Mayo available upon request.

Don't see your favorite listed? Just ask!

Pricing and items are subject to change.

REALBURGERS

All burgers include fries.

New! Cowboy Burger 9.99
Topped with bacon, onion strings, cheese and BBQ sauce.

New! Quesadilla Burger 9.99
Southwestern style in a cheddar quesadilla (contains bacon).

SANDWICHES

All sandwiches and sliders include fries.

New! Applebee's® Reuben 9.99
Thin-sliced corned beef brisket on rye with Swiss cheese and Russian dressing.

New! Classic Clubhouse Grille 9.49
Ham, turkey, bacon, cheese and Chicken Fajita Rollup

SLIDERS

New! Cheeseburger Sliders 8.99
Add Applewood smoked bacon for an extra 50

DESSERTS

New! Triple Chocolate Meltedown® 5.99
Chocolate Chip Cookie Sundae 6.49

PICK 'N PAIR LUNCH COMBOS

Available MON-FRI until 4pm.

Grab your favorite Applebee's combo in a lunch-sized portion. Substitutions or additions may require an additional charge.

Soup and Caesar Salad 5.99
Soup and Salad Combos 7.49
All other Combos 7.99

SIMMERING SOUPS

Tomato Basil Soup
Chili
French Onion Soup
Soup of the Day

SENSATIONAL SALADS

Cesar Salad
Oriental Chicken Salad
Fried Chicken Salad
Grilled Shrimp 'N' Spinach Salad

SANDWICHES & PASTA

French Dip Sliders
Three-Cheese Chicken Penne
Applebee's® Reuben
Chicken Fajita Rollup
Wonton Tacos

BEVERAGES

Flavored Lemonades and Iced Teas
Decadent Shakes

Fountain

Applebee's®

Applebee's® Signatures

Spicy

Unbelievably Great Tasting & Under 550 Calories™

Weight Watchers

Endorsed by Weight Watchers
To our guests with food sensitivities or allergies: Applebee's cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering.

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Arena's Deli & Bar

149 Rehoboth Ave.
Rehoboth Beach, DE
302.227.1272



Arena's Cafe

20312 Highway One
Rehoboth Beach, DE
302.226.CAFE

Arena's Cafe

The Villages of Five Points
Lewes, DE
302.644.0370

Starters

Arena's Famous Nachos

A giant helping of crispy tortilla chips topped with a blend of Monterey Jack and Cheddar cheese, tomatoes, jalapeño peppers, shredded lettuce, sour cream and southwestern salsa. 7.99
Voted Best Nachos at the Beach by Delaware Today Magazine!

Chicken Nachos

Arena's Famous Nachos topped with grilled marinated chicken. 9.99

Deluxe Chili Nachos

Arena's Famous Nachos topped with our Wild Bill's homemade chili. 9.99

Shrimp Nachos

Arena's Famous Nachos topped with battered shrimp. 10.99

Add guacamole 1.99

Potato Skins

Skins just the way you like them — topped with melted Monterey Jack and Cheddar, bacon and a side of sour cream. 6.99 With Chili 7.99

Arena's Wings

Jumbo buffalo wings covered with Arena's secret hot sauce. Served with Bleu cheese and celery sticks. 7.99

Buffalo Chicken Tenders

Breaded strips of chicken breast dipped in our secret hot sauce. Served with Bleu cheese and celery sticks. 7.99

Arena's Cheese Fries

Arena's home-style fries covered in a blend of melted Monterey Jack and Cheddar cheese. 6.49 Small 5.49

Arena's Home-Style Fries

A generous portion (large basket) of golden brown fries.
4.99 Small 2.99

Death Fries

Fries with melted cheese and bacon, topped with ranch and barbecue sauce. 7.99

Chili Cheese Fries

Cheese fries topped with Wild Bill's chili. 7.99

Fresh Veggie Wedges

A combination of our freshest vegetables served with our Buttermilk Ranch dressing. 6.99

Arena's Homemade Crab Dip

Maryland jumbo lump crab meat mixed with blended cheeses, spinach and spices. Served in a soup crock with tortilla chips and toasted bread. 9.99

Mozzarella Sticks

Battered Mozzarella fried lightly, served with marinara dipping sauce. 5.99

Broccoli Bites

Battered broccoli and cheese fried lightly, served with ranch dressing for dipping. 5.99

Soups

All our soups are homemade and the best in town!

Soup of the Day

Made fresh daily. Ask your server what's cookin' in the kitchen. Cup 3.99 Bowl 4.99

Maryland Crab Soup

Straight from Ma's kitchen. This combination of fresh vegetables and crab meat is always a favorite. Cup 3.99 Bowl 4.99

Wild Bill's Famous Chili

A perfect blend of spices, beans and beef, heaped with melted Cheddar cheese. Served with tortilla chips. Cup 3.99 Bowl 4.99

Salads

Chicken Salad Platter

Tender pieces of chicken breast tossed with red grapes, celery, mayonnaise and tarragon on a bed of leaf lettuce with cucumbers, carrots, tomatoes, red onion, coleslaw and sprouts. 7.99

Cobb Salad

Turkey, tomatoes, avocado, bacon and Feta over romaine. 10.99

Shrimp Salad Platter

Gulf shrimp mixed with Old Bay, celery, mayonnaise and Arena's secret spices. Served on a bed of leaf lettuce with cucumbers, carrots, tomatoes, red onion, coleslaw and sprouts. 10.99

Tuna Salad Platter

Fresh Tongol white tuna, mayonnaise and celery made fresh daily. Served on a bed of leaf lettuce with cucumbers, carrots, tomatoes, red onion, coleslaw and sprouts. 7.99

Garden Salad

A fresh selection of seasonal greens tossed with tomatoes, cucumbers, carrots, onions and sprouts. 5.99

Chef's Salad

Large garden salad served with generous portions of sliced turkey, ham, salami, Monterey Jack and cheddar cheese. 9.99

Arena's Caesar Salad

Crisp romaine lettuce, croutons, grated cheese and our homemade dressing. *The Best in Town!* 6.99

Grilled Chicken Caesar

Our classic Caesar salad topped with sliced, grilled chicken breast. 9.99

Crab Cake Caesar

Our classic Caesar salad topped with our famous crab cake! 10.99

top it

Add crab cake 6.00
Add grilled chicken breast 3.49
Add chicken salad 3.49
Add tuna salad 3.49
Add shrimp salad 6.00

All salads are offered with a choice of Dressings

Ranch • Thousand Island • Bleu Cheese • Pepper Parmesan • Balsamic Vinaigrette • Fat Free Ranch • Fat Free Toasted Sesame

Sandwich Classics

All sandwichs include potato chips and a pickle.

The Hungry Surfer

Turkey, roast beef, corned beef, Swiss cheese, coleslaw, lettuce and thousand island dressing on a kaiser roll. 8.99

The Classic "T"

Turkey, bacon, honey mustard, mayonnaise and tomato served on whole wheat bread. 8.49

Classic BLT

Crisp bacon, lettuce, tomato and mayonnaise served on toasted white bread. 6.99

The "Quarter Pound" Dog

All beef Kosher New York hot dog served on a fresh baked roll. Choose your toppings. 5.99

The North Shore

Ham, sliced chicken breast, Swiss cheese, bacon, lettuce, tomato and mayonnaise served on a kaiser roll. 8.99

California Club Dude

Turkey, avocado, Monterey Jack cheese, sprouts, tomatoes and mayonnaise on whole wheat bread. 8.99

Arena's Famous Italian Cold Cut

Cappicola, ham, genoa salami, lettuce, tomato, onions, balsamic vinaigrette and Provolone cheese served on a torpedo roll. 8.99

Reuben's Reuben

Corned beef, Swiss cheese, coleslaw, sauerkraut and thousand island dressing served on grilled rye bread. 8.99

The Italian Stallion

Cappicola, Genoa salami, ham, Provolone cheese, sweet peppers & balsamic vinaigrette served on a kaiser roll. 8.99

The Hampshire

Roast beef, melted Provolone cheese, sweet peppers, tomato and balsamic vinaigrette served on a torpedo roll. 8.99

Philly Cheesesteak

Tender steak, grilled with fried onions, American cheese and served on a torpedo roll. 8.99

New Orleans Cheesesteak

Tender steak, grilled with Cajun spices, lettuce, raw onion and Monterey jack cheese on a torpedo roll. 8.99

Pizza Steak

Same great steak grilled with fried onions, green peppers, marinara and Provolone on a torpedo roll. 8.99

Arena's Meatball Sub

Mama's meatballs served with marinara sauce, topped off with Provolone cheese, served on a torpedo roll. 8.49

The Duncan

Reuben's Reuben made with turkey instead of corned beef. 8.99

Turkey Hampshire

Turkey, tomato, sweet peppers, balsamic vinaigrette and melted Provolone on a toasted torpedo roll. 8.99

The Hungry Kayaker

Turkey, roast beef, melted Provolone cheese, tomato, sweet peppers and balsamic vinaigrette served on a toasted torpedo roll. 8.99

The Big Daddy

Turkey, roast beef, thousand island, coleslaw and Swiss served on rye bread. 8.99

Chicken Salad Club

Chicken salad, bacon, lettuce and tomato served on whole wheat bread. 8.99

Turkey Club

Turkey, bacon, lettuce, tomato and mayonnaise on white toast. 8.49

French Dip

Grilled roast beef, Swiss and fried onions on a torpedo roll with a side of au jus. 8.99

Southwest BLT

Bacon, lettuce, tomato, mayo and avocado on wheat toast. 7.99

Tuna Salad Club

Our delicious white tuna with lettuce, tomato and bacon on whole wheat bread. 8.99

Voted BEST NACHOS and BEST SANDWICHES by Delaware Today!

Call Ahead for Carry Out

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302-227-1272
Village of 5 Points
302-644-0370
20312 Hwy 1
302-226-2233



Voted BEST NACHOS by Delaware Today!
Voted BEST SANDWICHES by Delaware Today!
Keep up with us at www.arenasdeli.com

Seafood

Shrimp Tacos

Beer battered shrimp, shredded cabbage, cilantro mayonnaise on flour tortillas. Served with tortilla chips and salsa. 8.99

Maryland Crab Cake Sandwich

Hand-picked jumbo lump crab meat blended with spices, served on a kaiser roll with lettuce, tomato side of tartar sauce, chips and a pickle. 10.99

Tuna Twins

Two English muffins topped with Tuna Salad, tomato and melted Munster cheese, served with a side of coleslaw. 8.99

Shrimp Basket

12 beer battered shrimp with fries, coleslaw and a side of cocktail sauce. 10.99

Maryland Crab Cake Platter

Our jumbo lump Maryland crab cakes served with coleslaw and fries on a bed of lettuce and tomato with a side of tartar. 12.99

Add a second crab cake for just 6.00

Fish Tacos

Rockfish, shredded cabbage, cilantro mayonnaise on flour tortillas. Served with tortilla chips and salsa. 8.99

Shrimply Delicious

Our delicious shrimp salad in a wrap with lettuce and tomato. Served with chips and a pickle. 10.99

Crab Melt

Crab cake, tomato and melted Munster on an English muffin. Served open-faced with a side of coleslaw..10.99

Flounder Pounder

Fried flounder filet served on a kaiser with lettuce, tomato and a side of tartar sauce. Served with chips and a pickle. 9.99

Fish and Chips

Crispy battered Rockfish served with fries, coleslaw and side of tartar sauce. 9.99

Chicken

All sandwiches include potato chips and a pickle.

Texas Chicken

Boneless chicken breast, BBQ, bacon, melted Cheddar cheese, lettuce and tomato served on a kaiser roll. 8.99

Cajun Chicken

Boneless chicken breast, lettuce, tomato, mayonnaise and Cajun spices topped with melted Cheddar cheese on a kaiser roll. 8.99

Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, Parmesan cheese and our Caesar dressing in a wrap. 8.99

Chicken Cheesesteak

Breast of white meat sliced thin with lettuce, tomato, mayonnaise and Provolone cheese on a torpedo roll. 8.99

Cajun Chicken Cheesesteak

Add Cajun spices and hot peppers to our already famous chicken cheesesteak! 8.99

Buffalo Chicken Cheesesteak

Chopped chicken breast, wing sauce, lettuce, tomato, Provolone and Bleu cheese on a toasted torpedo roll. 8.99

Southwestern Chicken

Boneless chicken breast, guacamole, melted Monterey Jack cheese, lettuce and tomato served on a kaiser roll. 8.99

Buffalo Chicken Sandwich

Boneless chicken breast, hot buffalo sauce, lettuce, tomato and Bleu cheese served on a kaiser roll. 8.99

Monterey Chicken

Boneless chicken breast, lettuce, tomato, ranch and Monterey Jack cheese served on a kaiser roll. 8.99

Build-Your-Own Sandwiches

All sandwiches include potato chips and a pickle.

MEATS/SALADS

Choose from the following meats or salads.

Fresh Turkey Breast 7.99	Rare Roast Beef 7.99
Shaved Domestic Ham 7.99	Genoa Salami 7.99
Grilled Chicken Breast 7.99	Cappicola 7.99
Extra Lean Corned Beef 7.99	Chicken Salad 7.99
Exceptional Pastrami 7.99	Tuna Salad 7.99
	Shrimp Salad 10.99

CHEESES

Don't forget cheese for an additional 1.00

Provolone
American
Swiss
Cheddar
Monterey Jack
Muenster

Add Bacon 1.00 Add Avocado 1.00

BREADS

Specify if you would like your bread toasted, plain or grilled.

Whole Wheat
White
Rye
Kaiser Roll
Torpedo Roll
Wrap

CONDIMENTS

Pick your favorite complimentary condiments.

Mayonnaise	Onions
Yellow Mustard	Ketchup
Honey Mustard	Relish
Brown Mustard	Sprouts
Horseradish	Carrots
Thousand Island	Hot Peppers
Cranberry Sauce	Sweet Peppers
Lettuce	Sauerkraut
Tomato	BBQ
Coleslaw	Balsamic Vinegar

Vegetarian

All sandwiches include potato chips and a pickle.

Famous Granny Smith Sandwich

Sliced Cheddar cheese, tart apples, sprouts, carrot slices, onions, honey mustard and mayonnaise on whole wheat. 7.49

Power House

Cucumbers, lettuce, sprouts, carrots, onions, tomatoes and honey mustard served on whole wheat bread. 6.99 With cheese 7.49

House Salad Wrap

Lettuce, tomato, onion, cucumber, carrots, sprouts, Cheddar and ranch dressing in a wrap. 7.49

The Timwich

Provolone, Cheddar, Swiss, American & Monterey Jack cheese combined with lettuce, tomato, sprouts and honey mustard served on rye bread. 7.49

Veggie Burger

A delicious combination of garden vegetables served with lettuce and tomato on a kaiser roll. 7.99 With cheese 8.49

Sedona Veggie Burger

Our Veggie Burger topped with guacamole, salsa, lettuce and melted Monterey Jack cheese. 8.99

Salads To Go

Our Famous Homemade Salads are now available to take home with you! A 12 oz. container packed full with your choice of the following:

Shrimp Salad 9.00 Chicken Salad 6.00
Tuna Salad 6.00 Coleslaw 4.00

Beverages

Soft Drinks

16 oz. 1.99 32 oz. 2.49

Pepsi	Birch Beer
Diet Pepsi	Ginger Ale
Sierra Mist	Pink Lemonade
Dr. Pepper	Club Soda
Mt. Dew	Fresh Brewed Iced Tea

Assorted Juices

16 oz. 3.00

Arena's Bottled Water 2.00

Pelligrino Bottled Water 2.75

Sides

Chips & Salsa 3.99

Homemade Coleslaw 1.99

Sour Cream or Salsa 1.25

Guacamole 1.99

Avocado 1.99

Green Apple 1.99

Desserts

All our desserts are baked on premises, just like Grandma used to make! 4.99

Check our Board for Daily Choices

APPETIZERS

EAT MORE BLUES! **Hot Lump Crab Dip**
lump crabmeat · artichokes · spinach · cream sauce
cheddar cheese · toasted baguettes 10.99

Smoked Brisket Nachos
tortilla chips · smoked jalapenos · cheddar · tomatillo
salsa · sour cream · smoked beef brisket 10.99

EAT MORE BLUES! **Pigs on the Wing**
chopped st. louis ribs · buffalo hot sauce
bleu cheese dressing 8.99

Chipotle Calamari
chipotle · mustard cream sauce 9.99

EAT MORE BLUES! **Fresh Seared Tuna**
sesame encrusted · lime teriyaki · jalapeno slaw
wasabi cream 8.99

Tequila Lime Wings
smoked wings 8.99

Delmarva Green Tomatoes
buttermilk batter · parmesan · wasabi ranch dressing 6.99

Quarter Rack of Ribs
choice of · st. louis or baby back ribs 7.99

Smokehouse Sliders
choice of · pulled pork · carolina pork · pulled chicken
beef brisket 8.99

SALADS

Iceberg Wedge
chopped tomatoes · smoked bacon
bleu cheese dressing · roquefort crumbles
7.99 · half 4.99

House Salad
mixed spring greens · tomatoes · cucumbers
roasted red peppers · citrus vinaigrette dressing 4.99

Spinach Salad
organic spinach · caramelized pecans · dried cranberries
balsamic vinaigrette · roquefort crumbles 6.99

Caesar Salad
romaine · garlic croutons · traditional dressing
parmesan crisp 6.99

Southwest Chop BBQ Salad
lettuce · bbq chicken · corn · black beans · tomatoes
crispy wontons · buttermilk ranch dressing 10.99 · half 7.99

Smokehouse Salad
choice of · house · spinach · caesar · or wedge

choice of · pulled pork · carolina pork
pulled chicken · beef brisket 10.99

Fresh Catch Salad
choice of · house · spinach · caesar · or wedge
choice of · crispy calamari · crab cake · grilled salmon
seared tuna · grilled shrimp · crispy tilapia 15.99

LIGHT FARE

with seasonal vegetables

Grilled Sea Scallops
cold smoked · sweet corn relish · grapefruit butter sauce 19.99

Sauteed Rainbow Trout
smokehouse seasoning · green tomato · caper vinaigrette 17.99

Pork Tenderloin
chipotle seasoning · apple cider syrup · tomato salad 16.99

EAT MORE BLUES! signifies a Bethany Blues specialty dish



BEERS ON TAP

Bud Light	5
Seasonal Selection	6
Dogfish 60 Minute IPA	6
Dogfish Indian Brown Ale	6
Yuengling Amber Lager	6
Shiner Bock	5
Stella Artois Belgian White Ale	6
Hoegarten	6

WINES BY THE GLASS

HOUSE · La Terre
chardonnay · white zinfandel · merlot · cabernet sauvignon 5.50

CHAMPAGNE · SPARKLING
Korbel Brut Taster (187ml) 8

WHITES
Pighin Pinot Grigio · fruili, italy 8
Benziger Sauvignon Blanc · california 8
Sonoma Cutrer Russian River Chard · sonoma 9.50

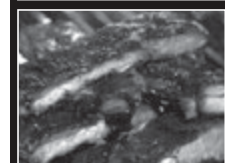
REDS
Wild Rock Pinot Noir · new zealand 8
Moon Mountain Cabernet Sauvignon 8
Layer Cake Malbec · argentina 8



BEVERAGES

bottled organic root beer · pepsi products
iced tea · lemonade

INQUIRE ABOUT OUR BOURBON FLIGHTS



STEAKS

with seasonal vegetables

Grilled USDA Sirloin
8oz · smokehouse seasoning · mashed potatoes
crisp onions 19.99

Grilled USDA NY Strip
12oz · smokehouse seasoning · mashed potatoes 25.99

SEAFOOD

with seasonal vegetables

Sesame Ahi Tuna
7oz · sesame seeds · rice · sauteed peppers
soy-honey lime sauce 21.99

Cedar Plank Salmon
7oz · brown sugar rub · rice 17.99

Jumbo Lump Crab Cakes
broiled or fried · sriracha tarter sauce · rice 22.99

Crab and Cow Combo
8oz sirloin · crab cake · mashed potatoes 25.99

Shrimp and Cow Combo
8oz sirloin · grilled marinated shrimp · mashed potatoes 25.99

Blues Jambalaya
shrimp · chicken · pepper · onions · tomatoes
smoked sausage 15.99

SANDWICHES AND BURGERS

with hand cut idaho 90 ct. fries · coleslaw · corn dusted roll

Pulled Pork Sandwich
hand pulled · pork shoulder · hickory smoked 9.99

Carolina Pork Sandwich
chopped · pork shoulder · hickory smoked · vinegar 9.99

Pulled Chicken Sandwich
hand pulled · sage rubbed 9.99

Bacon Cheddar Burger
half pound · bbq sauce · cheddar cheese · bacon 9.99

Grilled Portabella Burger
vegetarian · balsamic marinated · roasted red peppers
grilled red onions · sweet pepper mayonnaise 9.99

2.99 SIDES

Baked Beans
smoked sausage · pork
bacon · onions · cilantro

Cole Slaw
shredded cabbage
apple cider vinegar
honey · mayonnaise
dressing

Seasonal Veggies
chef's choice · ask us

Braised Greens
braised collard greens
smoked bacon · onions
sherry vinegar

Cheesy Creamed Corn
cheese · cream · corn

Potato Salad
redskin potatoes
mayonnaise
dijon · chopped eggs
celery · cilantro

Garlic Mashed Potatoes
redskin potatoes
butter cream
smokehouse seasoning

Mac and Cheese
cavatappi pasta
cheese sauce

Hand Cut Fries
idaho 90 count
smokehouse seasoning

Jalapeno Slaw
shredded cabbage
carrots · onions
smoked jalapeno
rice wine vinegar

Sussex Medley
garbanzo beans · diced
tomatoes · cucumbers
onions · mixed peppers
cilantro · vinaigrette

RIBS RIBS RIBS

with choice of 2 sides

St. Louis Ribs
center cut pork spare rib · brown sugar rub · hickory smoked
full rack 22.99 · half rack 14.99

Baby Back Ribs
smokehouse seasoning · braised · house bbq sauce
full rack 22.99 · half rack 14.99

Rib Sampler
half rack st. louis · half rack baby back ribs 22.99

The Blues Deal: Champagne & 'Cue For Two!
two house salads · full rack of your choice of ribs
four side dishes · bottle of schramsburg sparkling 74.99

BBQ

BUILD YOUR OWN BBQ PLATTER
with choice of 2 sides

1 item 13.99 · 2 items 16.99 · 3 items 21.99
4 items 24.99 · 5 items 27.99 · 6 items 29.99

Pulled Pork Bethany Style
pork shoulder · hickory smoked

Carolina Chopped Pork
pork shoulder · hickory smoked · vinegar

Delmarva Chicken
half chicken · sage rubbed · house sauce

Beef Brisket
brisket flat · smokehouse seasoning · hickory smoked

Pulled Chicken
sage rubbed · hand pulled

Smoked Sausage
beef sausage · hickory smoked · grilled

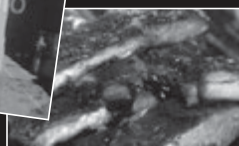
RIBS AND BBQ

with choice of 2 sides

Delmarva Duo
half rack st. louis ribs and choice of 1 item ·
pulled pork bethany style · carolina pork · delmarva chicken
beef brisket · pulled chicken · smoked sausage 19.99

Texas Three Step
half rack st. louis and choice of 2 items ·
pulled pork bethany style · carolina pork
delmarva chicken beef brisket · pulled chicken
smoked sausage 23.99

Ultimate BBQ Sampler
1/4 rack st. louis · 1/4 rack baby back ribs
carolina pork · delmarva chicken · beef brisket
pulled chicken · smoked sausage 35.99



BETTY'S

Classic American

STARTERS

HOME-STYLE DEVILED EGGS [3]

celery leaf + radish

BUTTERMILK ONION RINGS [5]

mustard bbq sauce

PRETZEL BREAD STICKS [5]

salty honey mustard butter

CHICKEN CHEESE STEAK SPRING ROLLS [6]

onion, green pepper, cheddar + spicy catcup

SPICY BUFFALO BLEU CHEESE DIP [7]

celery + kettle chips

CHIPOTLE PORK WINGS [7]

veggies + ranch dip

FRIED VEGGIE STACK [7]

parmesan cheese + ranch dip

SLOPPY JOE SLIDERS [6]

crispy onions + martin's potato buns

BURGERS

HOUSE BURGER [10]

sauteed mushrooms + onions, worcestershire, jack cheese, garlic aioli, LT + kettle chips

CHEESEBURGER [10]

yellow american, betty's special sauce, LTO + kettle chips

BLACK + BLEU [10]

bleu cheese, cajun spices, LTO + kettle chips

PHILADELPHIA [11]

sauteed peppers + onions, cheddar whiz, mayo, LT + kettle chips

LONGHORN [11]

onion rings, bacon, bbq sauce, jack cheese + kettle chips

PITTSBURGER [11]

steak fries, coleslaw, yellow american, TO

OLD MACDONALD [10]

fried egg, milton scrapple, farmer's cheese, catsup, LTO + kettle chips

CHEESEBURGER SOUP [9]

4 oz. burger, beer, cheddar, horseradish soup + funyuns

JOHNNY APPLESEED [11]

cheddar, wilted spinach, shallots, shaved apples, honey mustard + kettle chips

ITALIAN STALLION [11]

roasted tomato, mozzarella, onion, garlic, lettuce, balsamic reduction mayo + kettle chips

SOUP/SALADS

CLASSIC CHICKEN NOODLE SOUP [5]

SOUP OF THE DAY

BETTY'S CHOPPED SALAD [7]

salad add-ons:

grilled or fried chicken [5]

grilled or blackened salmon [8]

CAESAR WEDGE SALAD [8]

crutons, parm, cherry tomatoes + house caesar dressing

LOBSTER COBB [17]

romaine, bacon, apple, bleu cheese, red onion, tomato + egg

ORIENTAL CHICKEN [14]

buckwheat noodles, shaved veggies, sesame seeds + soy dressing

CHICKEN SALAD TOMATO [11]

vine-ripened tomatoes, romaine, grapes + toasted almond

SUPPERS

BUTTERMILK FRIED CHICKEN & WAFFLES [16]

savory waffles, ham gravy + buttery corn

FRIED FISH PLATTER [16]

pabst blue ribbon battered cod, steak fries + coleslaw

BEEF STEW [15]

braised short rib, fresh veggies + herbs, buttermilk-rosemary biscuit

MAC & CHEESE [14]

bacon, yellow cheddar sauce, stewed tomatoes + ritz crackers

COUNTRY FRIED STEAK [16]

ham gravy, tater tots, shallots + roasted zucchini

GRILLED CHICKEN PARMESANA [14]

house red sauce, mozzarella + spaghetti

BBQ PORK PORTERHOUSE [18]

mashed potatoes, honey-baked apples + onion ring

GRILLED SALMON [20]

tangy mustard bbq, roasted asparagus + creamy corn pudding

ROASTED CHICKEN SUPREME [14]

brandy mushroom cream, mashed potatoes + green beans

CLASSIC MEATLOAF [16]

mashed potatoes, green beans, wild mushrooms + veal gravy

SANDWICHES

OPEN-FACED HOT ROAST BEEF SANDWICH [13]

steak fries, mushroom veal gravy + house bread

BUFFALO CHICKEN SANDWICH [9]

fried breast, bleu cheese + celery sticks

MILTON SCRAPPLE, EGG + CHEDDAR MELT [7]

fried milton scrapple, house bread + kettle chips

MEATLOAF SAMMIE [9]

catsup glaze, grilled onions, house bread + mashed potatoes

SIDES

MASHED POTATOES [4]

KETTLE CHIPS + RANCH DIP [4]

GREEN BEANS AMANDINE [4]

BACON + CHEDDAR TOTS [6]

MUSHROOM GRAVY STEAK FRIES [6]

ROSEMARY BISCUITS [4]

* CONSUMING RAW EGGS AND UNDERCOOKED MEAT MAY BE HAZERDOUS TO YOUR HEALTH *



Monday
\$6 Burger Night

Wednesday
Beach Originals Night

Friday
14oz. Prime Rib with 2 Sides for \$20

Sunday
Sunday Supper for \$15



Happy Hour Every Day 5-7pm

Sunday - Thursday • 4:30 - 9pm

Friday & Saturday • 4:30 - 10pm



Located at the Movies at MidWay Shopping Center
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www.bettyspureandsimple.com

Blue Moon

BEST DINING AT THE BEACH



Sunday Brunch

10:30 a.m. - 2 p.m.

Featuring our House Recipe

Bloody Marys and Mimosas only \$3

Starters

House-Made Charcuterie chicken liver spread, duck rillettes, seasonal sausage, house pickles, mustards, breads

Mixed Artisan Lettuces roasted beets, walnuts, smoked blue cheese, balsamic vinaigrette

Bibb Lettuce Salad smoked bacon, crispy egg, pickled onions, baby tomatoes, dill dressing

Fried Green Tomatoes herbed cheese, onion compote, local pea shoot pesto, balsamic

Roasted Chincoteague Oysters fennel, smoked bacon, parmigiano-reggiano

Smoked Scottish Salmon crispy potato skin, crème fraîche, american caviar, chive

Beef Carpaccio Flatbread horseradish, baby tomatoes, parmigiano, arugula

Seared Cage Free Foie Gras sweet pear, hazelnut butter, vanilla gastrique, brioche

Duck Empanadas pickled slaw, sofrito, midnight moon fondue

Entrées

Crispy Skin Wild Rockfish potato-brussels sprout hash, smoked bacon, pickled onion, jalapeño beurre blanc

Virginia Soft Crabs local corn pudding, tomatillo relish, cilantro, lobster gravy

Porcini Dusted Pacific Halibut local blueberry compote, spinach gnocchi, pine nuts, brie fondue

Maine Lobster, Scallop & Shrimp english peas, roasted tomatoes, tasso, squid ink angel hair

Free Range Duck Breast golden raisin-goat cheese risotto, pine nuts, swiss chard, strawberry vinaigrette

Amish Half Chicken roasted summer vegetables, fingerling potatoes, black garlic puree

Pasta Bolognese slow cooked ragu, pancetta, homemade tagliatelle, parmigiano

Red Wine Braised Short Ribs cheddar grits, roasted mushroom salad, pickled onion

Steaks & Chops

12 oz Veal Chop

8 oz Filet Mignon

12 oz Dry Aged NY Strip

14 oz Free Range Lamb Rack

15 oz Creekstone Angus Rib Eye

Sides: cauliflower mash, roasted fingerling potatoes, creamed baby spinach, roasted mushrooms, sautéed local asparagus, local corn and fava succotash

We use only the freshest ingredients and therefore menu items may vary. Executive Chef Lion Gardner

Dinner daily at 5:30 p.m. • Happy Hour 4-6 p.m. • Open 7 days a week from February thru New Year's

35 Baltimore Ave. / Rehoboth Beach, DE 19971 / 302.227.6515 / www.bluemoonrehoboth.com

...AND THE BEST ENTERTAINMENT!



Every Sunday - Thursday PAMALA STANLEY

Join us from 6 - 8 p.m. with the world renowned singing sensation Pamala Stanley. No Cover.



Wednesdays June 1, 8, 15 & 22 Rehoboth Idol with Miss Richfield 1981

Miss Richfield dedicates her life to sharing the good news about Richfield, Minnesota, "where butter is a spice and gravy is a beverage." Join us each week as she hosts our 4th Annual Rehoboth Idol competition with \$1000 first place prize. 9:30 p.m. No Cover.



Tuesdays May 31, June 7, 14 & 21 Cooking's a Drag with Miss Richfield 1981

Miss Richfield and Blue Moon's Chef Lion will demonstrate cooking techniques with a different recipe each week from 9:30 - 11 p.m. Don't miss your chance to impress the ladies at your next covered dish supper at church. No Cover.



Wednesday, June 29 Poppy Champlin

As seen on Logo's One Night Stand-Up if you cross the sweet grooving persona of Ellen Degeneres with Denis Leary's raunchy sarcasm, the result would be Poppy Champlin. \$25 per person. 9:30 p.m.



Wednesday, July 6 Sherry Vine & Joey Arias

International Drag Darlings, Joey Arias and SherryVine in their all new, all live, cabaret extravaganza! The show will combine elements of the Post Modernism of the 1960's with a dragtastic contemporary twist! Rudi Gernreich meets Lady Gaga! \$25 per person. 9:30 p.m.



Wednesday, July 13 Linda Clifford

Linda ranks among the best classic soul singers as well as a legendary Disco Diva. Singer, songwriter and actress, she electrifies audiences with her music and amazing live performances in sold-out shows around the world in front of millions on TV and film. \$25 per person. 9:30 p.m.



Wednesday, July 20 Lindsey Alley

Six seasons as a Mouseketeer on Disney Channels Mickey Mouse Club, Broadway Actor and Cabaret Entertainer. If you don't know Lindsey yet you will surely know and love her after her show. \$25 per person. 9:30 p.m.



Wednesday, July 27 Jimmy James

The one and many voices of Jimmy James will astound you — Cher, Patsy Cline, Eartha Kitt, Bette Davis, Judy Garland, Boy George, Billie Holiday and more. His classic club anthem, Fashionista, reached the top of the Billboard Dance Charts. \$25 per person. 9:30 p.m.

Every Saturday

★ ★ LEGENDS ★ ★

NEW! An all live show by the Blue Moon cast of celebrity impersonators. Showtime 9:30 pm. No cover charge.



Wednesday, August 3 The Shirelles

starring Original Member and Co-Founder Beverly Lee. Rock & Roll Hall of Fame Members & the originators of the Girl Group Sound. Their long string of hits include Soldier Boy, Will You Still Love Me Tomorrow?, Dedicated To The One I Love, Mama Said, and more! \$30 per person. 9:30 p.m.



Wednesday, August 10 Telly Leung

He's a "Teenage Dream" on hit show Glee as the recurring character Wes of the Dalton Academy Warblers. His Broadway credits include Flower Drum Song, Rent and Pacific Overtures. \$25 per person. 9:30 p.m.



Wednesday, August 17 Judy & Liza

Starring Tommy Femia and Rick Skye, these awarding winning performers will pull out all the stops singing classic solos, duets, and parodies by the greatest mother/daughter team in show biz history. \$25 per person. 9:30 p.m.



Wednesday, August 24 Del Shores

The Southern-loved writer/director/producer and creator of the cult favorite Sordid Lives, most recently added stand-up comedian to the list and plays to rave reviews in his new stand-up show. No subject is off-limits. \$25 per person. 9:30 p.m.



Wednesday, August 31 Miss Coco Peru

A New York and Hollywood legend she has unleashed her hilarious and incisive confession of bittersweet personal baggage intercut with sassy songs to audiences on stage and screen for over a decade. \$25 per person. 9:30 p.m.



Wednesday, Sept. 7 Kristine W

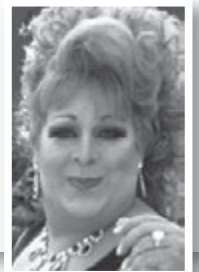
Her debut with the global dance floor anthem "Feel What You Want" reached the highly coveted No. 1 and she currently holds the world's record for Most Consecutive #1 Billboard Club Hits. \$25 per person. 9:30 p.m.

Advance Tickets are highly recommended for all shows except Rehoboth Idol, Cooking's A Drag and Karaoke.

Blue Moon

Every Thursday Karaoke & Martinis with Mona

Don't miss the best karaoke in town with our hostess Mona Lotts from 9:30 - 11 pm and enjoy a Stoli martini of the day for only \$7. No Cover.



35 Baltimore Ave. / Rehoboth Beach, DE 19971 / 302.227.6515 / www.bluemoonrehoboth.com



10 Wilmington Avenue, Rehoboth Beach, DE 19971

302-227-9752

Brunch from 9:00 a.m. to 4:00 p.m.

Dinner from 4:00 p.m. to 10:00 p.m.

Bar open until 1:00 a.m.

HAPPY HOUR

Monday through Friday 3 p.m. to 7 p.m. (special drink prices each evening)

Saturday and Sunday 11:00 a.m. to 3:00 p.m. (special price brunch drinks)

A SELECTION OF BRUNCH MENU ITEMS

AMERICAN BREAKFAST (eggs, meat, potatoes and toast)

STRIP STEAK AND EGGS

EGGS BENEDICT

CRABCAKE BENEDICT

SMOKED SALMON BENEDICT

CREAMED CHIPPED BEEF ON TOAST

SAUSAGE GRAVY ON BISCUIT

OMELETS

WAFFLE or PANCAKES

CINNAMON-SWIRL FRENCH TOAST

LOX and BAGEL

APPETIZERS

Crab Dip
Ahi Tuna Tower
Wings
Chicken Tenders
Blackened Shrimp Cocktail

SIDES

Onion Rings
Fresh Fruit Cup
Coleslaw
French Fries

SOUPS

French Onion – crock Crab Bisque – cup or bowl

SALADS

House Salad Caesar Salad
(also available with grilled chicken, steak, salmon or crab cake)
Salad Royale - Chicken, shrimp, tuna salads with lettuce, tomato & coleslaw

SANDWICHES

Turkey & Bacon Club, Chicken Salad, Shrimp Salad, Tuna Salad, Smoked Salmon BLT,
Pulled Pork, Crab Cake, Cheesesteak, Kentucky Hot Brown

BURGERS

Beef, Bison or Black Bean

A SELECTION OF DINNER ENTRÉES

*New York Strip Steak – eight ounce Strip

*Filet Mignon – six ounce prime Filet

*Crab Cakes – choose one or two

*Surf & Turf (add a Crab Cake to your Filet or NY Strip Steak)

* choose two sides with above entrées

Veal Marsala – with jasmine rice and sautéed broccoli rabe

Sweet Bourbon Baby Back Pork Ribs – half or whole rack, served with French fries and coleslaw

Pasta Frutti di mare – linguini, mussels, clams & shrimp in a marinara sauce

Pappardelle Pasta à la Thomas – with peas, bacon, sautéed mushrooms and sage in a Parmesan cream sauce

Pan-seared Chicken Breast with sherry shallot jus – served with whipped potatoes and asparagus

Grilled Vegetarian Entrée Salad – grilled radicchio, portobello mushrooms, red onion and asparagus with goat cheese and warm citrus sherry vinaigrette, over a bed of baby spinach, served with crostini.

Bistro Burger – served with French fries, lettuce, tomato, bleu cheese, sautéed onion & bacon

Asian Spiced Ahi Tuna – with jasmine rice and Asian slaw with garlic ponzu sauce



CRABBY DICK'S

WWW.CRABBY-DICKS.COM

THIS HERE MENU IS
JUST A SAMPLE OF ALL THE
GOOD EATS
WE GOT FOR YA, HON !!
COME VISIT US TO SEE
THE FULL MENU !

18831 COASTAL HIGHWAY
REHOBOTH BEACH, DE
302-645-9132

starters

CRABBY'S FAMOUS BALLS

Six of Crabby's Crab Balls with a shot
of Seaman Sauce 9.99

HOT ROOSTER BALLS

Six Spicy Buffalo Breaded Balls of Chicken.
Served with Blue Cheese 5.99

CORN BALLS

A Dozen Nuggets of Battered Sweet
Corn to explode in yer mouth. 5.99

CRAB & SPINACH DIPPINGS

Crabmeat and Spinach in a seasoned cheesy dip
with Tortilla Chips for dipping 9.99

CRAB PRETZEL

The Legendary Jumbo Soft Pretzel topped
with our Crab n Spinach dip and melted
Cheddar/Jack Cheeses 9.99

CHICKIE WINGS

Plump Chicken Wings tossed in yer choice:
BBQ - Buffalo - Asian Hot - Crab Spiced
Six fer 6.99 Dozen fer 10.00

SEARED TUNA

Thin Slices of Seared Ahi Tuna served rare
and drizzled with Wasabi Sauce 9.99

BANGIN SHRIMP

Six Fried Shrimp tossed in Hung Lo's
Asian Hot Sauce 8.99

soups & salads

CREAM OF CRAB

THE BEST EVER !! RICH CREAM BASED SOUP
WITH CRAB. SERVED WITH SHERRY (SHE'S NICE
TO TALK TO) CUP 4.99 BOWL 6.99

MARYLAND CRAB

CRAB SPICED TOMATO BASED SOUP
WITH VEGGIES AND CRABMEAT.
CUP 3.99 BOWL 5.99

BEST OF BOTH

LIKE IT BOTH WAYS? THIS ONE
IS A MIX OF CREAM AND
MARYLAND SOUPS
CUP 4.50 BOWL 6.50

Fried Chickie Salad

Fried Chicken Tenders over Mixed Greens
tossed in Ranch with Tomato, Onion,
Cucumber, Bacon Pieces, Cheddar/Jack cheese
and Hard Egg 8.99

Apple Berry Walnut Salad

Granny Apple Slices with cranberries,
walnuts and cheese over mixed greens
tossed in raspberry dressing 9.99

AHI Tuna Salad

Thin slices of Rare Ahi Tuna drizzled with
wasabi over a bed of Mixed Greens with
carrots and cucumber Garnished with Seaweed 10.99

suppers

All Suppers come with potato and veggie
(unless noted otherwise)



FISH & CHIPS

Big beer battered haddock with fries and slaw. 13.99

MAMA DICK'S DOUBLES

A pair of the Dick Family recipe Lump Crabcakes 23.99

FRIED SHRIMP

Large Shrimp Butterflied and Breaded. 16.99

CRAB FLUFF

We takes a Crabcake..dip it in batter and fry it up. 18.99

DICK'S SOFTIES

Two Soft Shell Crabs fried or sautéed....market

STUFFED ROCKFISH

Fresh Rockfish stuffed with petite Crabcake and topped with Imperial 19.99

Hand Cut New York Strip Steak

Seasoned to perfection and grilled to your liking 24.99

Crab and Shrimp Pasta

Shrimp, Crab and Tomatoes over Linguine tossed in a Crab Alfredo 17.99

Cajun Chicken Penne Pasta

Grilled Chicken Breast over Penne Pasta tossed with fresh salsa in a creamy Cajun Sauce with Cheddar/Jack cheeses. 14.99

...AND THERE'S A WHOLE LOT MORE ON OUR FULL MENU

sammiches

CRABCAKE SAMMICH

"Best of Delaware" Lump crabcake on a roll 13.99

CHICKEN GUIDO

Grilled chicken breast with sundried tomato pesto mayo, roasted red peppers, mozzarella on ciabatta 8.99

FISH TACOS (enough said)

Grilled Mahi served with flour tortillas plus all the fixins. You put 'em together 10.99

GRILLED SALMON B.L.T.

Seasoned grilled mahi on sourdough with bacon, lettuce and tomato 10.99

CHICKEN CHEESESTEAK 6.99

HALF POUND ANGUS BEEF BURGER 6.99

steamers

STEAMED SHRIMPS

One dozen Peel-n-Eat seasoned shrimp. Old school awesome. 11.99

SNOW CRAB LEGS

Two steamed snow crab clusters. Long, luscious legs. 17.99

STEAMED CLAMS

One dozen steamed middleneck clams with drawn butter. 10.99

MUSSELS

A heaping bowl of steamed mussels in garlic wine butter.
Hey - if you've got 'em, flaunt 'em 9.99

WHOLE LOBSTER

You CAN'T be crabby when your server brings you a **WHOLE FREAKING LOBSTER** to crack into. (when available.)
Market Price

STEAMED CRABS

by the dozen or half....market

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KIDS' MENU TOO !!

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appetizers

VEGETABLE TEMPURA
GARDEN VEGETABLES, TEMPURA BATTER, DIPPING SAUCE...8

EBI SHU MAI
HANDMADE, STEAMED SHRIMP DUMPLINGS, DIPPING SAUCE...9

GYOZA
HANDMADE, STEAMED PORK DUMPLINGS, DIPPING SAUCE...9

HAMACHI KAMA
GRILLED YELLOWTAIL CHEEK, SWEET EEL SAUCE, ORANGE, SESAME...13

AGE TOFU
LIGHTLY FRIED TOFU, DASHI, GINGER, DAIKON, SCALLION...7

CRAB TARTS
CHIPOTLE AIOLI TOSSED JUMBO LUMP IN CRISP TART SHELLS WITH OVEN ROAST TOMATO DRIZZLE AND CHIVE OIL...15

CEVICHE
SOUS VIDE BAY SCALLOP WITH SWEET POTATO AND CRISP PLANTAIN...13

BACON&EGG
CRISP PORK BELLY AND ASPARAGUS WITH POACHED EGG AND KIM CHEE AIOLI...12

soup & salad

MISO
TOFU, WAKAME, SCALLION...4

CREAM OF CRAB
A PEARL CLASSIC...12

OHITASHI
CHILLED, STEAMED SPINACH, SWEET EEL SAUCE, FRIED GARLIC, SESAME SEEDS AND TOGARASHI...5

HOUSE SALAD
GREENS, VEGETABLES, GINGER DRESSING, WONTON CRISPS...8

NUTS & BERRIES SALAD
BABY SPINACH, FRESH BERRIES, TOFFEE PECAN, HONEY ROASTED PEANUT, FILBERTS, MAPLE SYRUP BALSAMIC DRESSING, PANKO CRUSTED GOAT CHEESE, FRESH GROUND PEPPER...12

SEAWEED SALAD
ASSORTED MARINATED SEAWEEDS...7

SQUID SALAD
MARINATED SQUID, SEAWEED, VEGETABLE...8

SPICY OCTOPUS SALAD
OCTOPUS, CUCUMBER, SPICY SRIRACHA PONZU SAUCE...9

SUNOMONO
COOKED SEAFOOD ATOP SPINACH AND DAIKON IN SWEET SUNOMONO VINAIGRETTE...11

TUNA & AVOCADO SALAD
TUNA, AVOCADO, BIBB LETTUCE, GINGER VINAIGRETTE...15

FULL KID'S MENU!
featuring teriyaki, tempura, sushi,
chicken tenders, pasta & more

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Seating

*Rooftop
Lake
Stocked
With Koi*

Award
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Sushi Bar

**New for
2011**

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Late Night
Specials*

*Delicious
Dinners
Luscious
Libations
Delectable
Desserts*

5 Flat Screens

*Private
Dining Room*

edamame bar

TRADITIONAL...6
STEAMED SOYBEANS
CHILLED AND SALTED

SEASONED EDAMAME...9

EASTERN SHORE
OLD BAY, GREEN ONION,
GARLIC, LEMON

KARAI
CHILI OIL, GARLIC,
FLEUR DE SEL

MEXICAN
MEXICAN SPICES, LIME,
JALAPENO, GREEN ONION,
TOMATO, CILANTRO

SMOKEY
SMOKED SEA SALT,
MISO AIOLI

THAI
THAI SPICES, FRESH
CHILIES, GINGER, LIME,
COCONUT

entrees

SALMON
PAN SEARED SALMON FILLET, RICE NOODLE, DASHI, BOK CHOI...25

ASIAN SEAFOOD HOT POTS
LOBSTER, SHRIMP, CRABSTICK, PORK BELLY AND MORE...MARKET

KOREAN BBQ FLATIRON STEAK
MARINATED FLAT IRON, FRIED RICE, KIM CHEE, SHISO-SHALLOT BUTTER,
CILANTRO, CHOPPED PEANUT...25

SHRIMP TEMPURA
JUMBO SHRIMP, STEAMED RICE, TEMPURA VEGETABLES, DIPPING SAUCE...25
EAST MEETS WEST: add a hand cut, grilled filet...+20

TERIYAKI
HOUSE MADE TERIYAKI GLAZED MEAT AND SEAFOOD, ASIAN VEGETABLE,
STEAMED RICE

CHICKEN...19 GRILLED FILET...30 GRILLED SALMON...26
BEEF...24 SCALLOP...25 SHRIMP...24 TOFU...16

CASHEW CHICKEN
SWEET & SPICY, CASHEW, ORANGE, SCALLION, RED BELL PEPPER,
GARLIC, HERBS, JASMINE RICE...24

YELLOW CURRY SHRIMP
COCONUT CREAM, TOMATO, BOK CHOI, RAISIN, CASHEW,
HERBS, JASMINE RICE, MANGO CHUTNEY...25

GREEN CURRY BEEF
COCONUT CREAM, RED ONION, ASPARAGUS, BASIL, CHOPPED
PEANUT, LIME, JASMINE RICE...24

SEAFOOD PURSE
BANANA LEAF WRAPPED FRESH CATCH, THAI CURRY, VEGETABLE,
JASMINE RICE...MARKET PRICED

HEART HEALTHY TURKEY BREAST
SOUS VIDE, LOCAL ORGANIC TURKEY BREAST WITH ORANGE-THYME GLAZE,
WHOLE GRAIN SALAD AND SEASONAL GRILLED VEGETABLE...22

Delaware Today Magazine
Critics & Readers Choice
Year After Year!

DELMONICO
16oz HANDCUT ROASTED PLANTAIN, CHIMICHURI, SWEET POTATO, SPINACH
SAUTE AND GRILLED MELON...33

SEAFOOD PASTA
SCALLOP, SHRIMP, CRAB, GARLIC, OVEN ROASTED TOMATO, ASPARAGUS,
PENNE, 3 CHEESE CREAM SAUCE, BASIL, JALAPENO CHEESE BREAD...27
CHICKEN: 22 VEGETARIAN: 18

STEAMED LOBSTER
1.75LB STEAMED LOBSTER WITH SUMMER SIDES
SURF & TURF: add a hand cut, grilled Delmonico...21

ROBATA YAKI
GRILLED MEAT AND SEAFOOD WITH FANTASTIC ACCOUTREMENTS



301 REHOBOTH AVENUE * DOWNTOWN REHOBOTH BEACH
RIGHT BESIDE GRUB GROCERY

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sushi sara

VEGETARIAN SARA...20
KAPPA, AVOCADO & CUCUMBER WRAPPED DELAWARE MAKI
MISO SOUP
SPICY SARA...32
YOKOHAMA, KAZAN & FIRECRACKER MAKI
MISO SOUP
COOKED SUSHI SARA...26
8 PIECES COOKED SUSHI CALIFORNIA MAKI
MISO SOUP
SUSHI SARA...26
8 PIECES SUSHI CALIFORNIA MAKI
MISO SOUP
SASHIMI SARA...29
CHEF SELECTION 15-18 PIECES SASHIMI
MISO SOUP
CHIRASHI...32
CHEF SELECTION 18 PIECES SASHIMI ON SEASONED RICE
MISO SOUP
CULTURED COMBO...37
CHEF SELECTION MAKI 6 PIECES SUSHI 15-18 PIECES SASHIMI
MISO SOUP
SUSHI SUMO...60
20 PIECES OF SUSHI SEAWEED SALAD
CULTURED FOR TWO...70
DYNAMITE, LUMP CALIFORNIA 8 PIECES SUSHI, 24 PIECES SASHIMI 2 MISO SOUP

KANPYO*	SQUASH	3
OSHINKO*	DAIKON	
CRABSTICK*	KANIKAMA	4
HEN'S OMELET*	TAMAGO	
SQUID*	IKA	5
MACKEREL*	SABA	
OCTOPUS*	TAKO	
SHRIMP*	EBI	
SPICY TUNA	KARAI MAGURO	
SALMON	SAKE	6
SURF CLAM*	HOKKIGAI	
BABY OCTOPUS*	LEE TAKO	
ESCOLAR		
WHITEFISH	SHIRO MAGURO	
FLYING FISH EGG	TOBIKO	6.5
TUNA	MAGURO	
EEL*	UNAGI	
SMOKED SALMON*	SAKE	
SWEET SHRIMP	AMAEBI	
YELLOWTAIL	HAMACHI	8
SALMON ROE	IKURA	
SEA URCHIN ROE	UNI	9
SCALLOP	HOTATE	
QUAIL EGG	UZURA NO TAMAGO	3

SUSHI...2 PIECES ~ SASHIMI...3 PIECES +\$2
* INDICATES ITEM IS COOKED OR VEGETARIAN

GOURMET

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4217

CARRYOUT

sushi

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ASPARAGUS*

DELAWARE*
KANPYO
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CALIFORNIA*
D.C.*

MEXICAN
TEKKA
PHILLY*
JAPAN BAGEL*
SPICY CALI
SPICY TUNA
DYNAMITE
DYNA LUMP
HAWAIIAN
FANCY FISH

KAZAN
CRUNCHY ROLL

MARYLAND*
CULTURED PEARL*
YOKOHAMA

SPIDER
EAST OF MALU*
THE SANO*

DRAGON
RAINBOW
RED DRAGON

OSHINKO MORI
ASSORTED PICKLED VEGETABLES, TOGARASHI...5

SEARED TUNA
#1 TUNA, QUICK SEAR, CHILLED, SEAWEED SALAD,
SPICY MAYONNAISE, CITRUS & SRIRACHA...13

OYSTER PONZU
RAW OYSTERS, PONZU SAUCE, SRIRACHA...13

THE FIRECRACKER
TUNA, SALMON, WRAPPED IN NORI HOSOMAKI STYLE, TEMPURA BATTERED, TOPPED WITH
SPICY MAYO, FRESH JALAPENO, JUMBO LUMP CRAB MEAT, SRIRACHA...14

PANKO OYSTERS
PANKO CRUSTED OYSTERS, TRIO OF DIPPING SAUCES...13

FLOWER TRIO
TUNA, SALMON, YELLOWTAIL SASHIMI "FLOWERS", PONZU, REAL WASABI...23

CUCUMBER SESAME SEED
AVOCADO
ASPARAGUS

CUCUMBER AVOCADO ASPARAGUS

SALMON AVOCADO
CRABSTICK CUCUMBER AVOCADO
CRISPY SALMON SKIN, CUCUMBER, SCALLION

TUNA SPICY MAYO TEMPURA BITS
TUNA

CRABSTICK SHRIMP SCALLION CREAM CHEESE
SMOKED SALMON SCALLION CREAM CHEESE
CRABSTICK CUCUMBER AVOCADO CHILI INFUSED TOBIKO
TUNA SESAME OIL SEVEN PEPPER CUCUMBER SCALLION
TUNA SALMON SPICY MAYO BROILED
TOP DYNAMITE WITH LUMP CRAB...+6
SPICY TUNA PINEAPPLE CUCUMBER
YELLOWTAIL SCALLION

TUNA, SPICY MAYO, AVOCADO, TEMPURA BITS, HABANERO SAUCE
EEL, AVOCADO, TEMPURA BITS, SPICY SESAME, EEL SAUCE,

LUMP CRAB CUCUMBER SCALLION
TEMPURA SCALLOP TUNA AVOCADO CREAM CHEESE SPICY MAYO
SPICY YELLOWTAIL & WHITEFISH TARTARE, CUCUMBER, SPICY TOBIKO

TEMPURA SOFTSHELL CUKE AVOCADO LETTUCE NATURAL TOBIKO
TEMPURA COCONUT SHRIMP AVOCADO LETTUCE WASABI MAYO PINEAPPLE
PANKO FRIED SHRIMP MAKI TOPPED WITH SHREDDED KANI KAMA WASABI SPROUT
FRESH LIME ASIAN CURRY SAUCE

CALIFORNIA ROLL EEL DRAPE NATURAL TOBIKO
AVOCADO ROLL DRAPED TUNA SALMON YELLOWTAIL ROCKFISH AND SHRIMP
SPICY TUNA AVOCADO DRAPED TUNA NUTA DRESSING

maki

sushi appetizers

OPEN
LATE!

OPEN YEAR ROUND FOR DINNER

CLOSED

THANKSGIVING DAY
CHRISTMAS EVE, CHRISTMAS DAY
FIRST TUESDAY & WEDNESDAY IN MARCH

ANNUAL BUFFET FIRST SUNDAY
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PRIVATE DINING ROOM WITH FULL AUDIO VIDEO
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RESTAURANT AND SUSHI BAR

ARIGATO ~ THANK YOU FROM ALL OF US AT THE PEARL!
IT HAS BEEN OUR HONOR TO SERVE YOU FOR 18 YEARS.

please note: prices and menu items subject to change

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Friday & Saturday till 11pm
Late Night Dining...
Happy Hour Daily...**



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208 Rehoboth Aveue

Loco Munchies...

Chips & Salsa...

basket of fresh made daily chips and house-made salsa

Queso Dip...

melted cheese w/tomatoes & chiles

Housemade Guacamole...

made daily blend of avocados, tomatoes, chiles, garlic & lime

Seven Layer Dip...

refried beans, tomatillo sauce, cheese, tomatoes, guacamole, sour cream & jalapeno peppers w/chips

Nachos Locos...

melted cheese, jalapenos, tomatoes, shredded lettuce, sour cream, guacamole with choice of Black Bean Chile, Ground Beef or Pollo

Seafood Nachos...

same as above made with lobster, shrimp & crab

Bay Skins...

three potato skins filled w/lump crab topped w/melted cheese, old bay & sour cream on side

Lobster Skins...

potato skins filled with lobster, melted cheese, old bay & sour cream

Black Bean Skins...

potato skins filled with black bean chile, melted cheese & sour cream

Crab Mountain...

lump crab, sliced tomato, avocado, spicy chipotle sauce & fresh lime

Lobster Stack...

lobster meat, sliced tomato, avocado, spicy chipotle sauce & fresh lime

Tortilla Soup...

tangy broth with vegetables...
add lump crab or lobster

Black Bean Chile...

hearty brew of black beans, onions, corn, tomatoes, chiles & topped w/sour cream

Tacos-de-constructed...

Build your own 4 tacos... all items served separate-choice of ground beef, pollo, pork or black bean chile

Loco Calamari...

Salt & Pepper battered calamari w/spicy diego sauce

Taquitos-Chicken...

4 rolled flour tortillas filled with a spicy chicken and cheese filling

Chicken Wings...

sold either 7/14/21

Jalapeno Poppers...

5 jalapeno peppers stuffed with cream cheese w/pepper jam

Locos Beans...

deep-fried green beans

Bucket of Tenders...

3 chicken tenders with fries

Stonegrill™ is the exciting interactive dining experience that presents your meal cooking on a heated stone at your table. High temperature sears in all the natural juices and nutrients, giving you a taste beyond anything you've ever experienced before.

For the perfect Stonegrill experience, simply turn over your selection when it arrives, then cut and side-lay a portion or two, allowing these to sear and cook to your liking.

It's that simple!

Dining from the Stonegrill enables you to enjoy a meal freshly grilled to personal taste, whether it is rare, medium or well done. Your meal will remain hot and enjoyable, allowing you to dine at leisure. Stonegrill™ is recognized as one of the healthiest methods of cooking, as all produce is completely trimmed of fats & no added oils are used.

The result is a freshly grilled, tender and nutritious meal, with a sensational taste unique to Stonegrill™



Stonegrill Dining Menu...

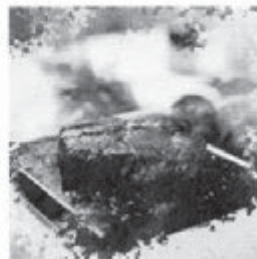
Warm Water Lobster Tails...Surf & Turf...

Certified Angus Beef Filet Mignon...

Free Range Australian Lamb Loin...

Ahi Tuna Steak...14oz. Bone-in Pork Chop...

Shrimp & Scallops...& lots more!



Steaks...Chicken...Seafood...

Fish & Chips...Grilled Seafood Combo...

Alaskan King Crab Legs...6oz. Petite Filet Mignon...

Grilled Fish Del Dia...Pork Chop & Grilled Chicken Breast

Open Daily...

Serving Lunch 11:30am to 4pm

Burgers...Grilled Chicken Breast...Veggie Burger...

Wraps...Ceasar Salad..Fajita Bowls & More!

Our Famous Fajitas...

Best of Delaware

Fajita's are sautéed peppers and onions served with one of the following entrées. Served with a side of sour cream, guacamole (upon request), pico de gallo, cheese, 3 flour tortillas, Mexican Rice and Beans.

GF=gluten free. All of the Fajita's can be made GF by substituting flour tortillas for corn

Sirloin Fajita

Grilled 7oz Sirloin

Seafood Fajita

Fish del día with 4 Shrimp & 4 Scallops

Grilled Chicken Fajita

Two grilled breasts

Surf & Turf Fajita

Sautéed lobster meat & 7 oz. sirloin

Del Día Fish Fajita

Grilled fish del día filet

El Presidente Fajita

7oz. Steak, 4 Shrimp & 4 Scallop

Aussie Lamb Fajita

Boneless Free Range Australian Lamb Loin

Loco Fajita

4 large shrimp and Chorizo Sausage

Lobster Fajita

Sautéed lobster meat

Gina Fitz Fajita

A Veggie fajita with a twist of two strips of sirloin

Scallop Fajita

Sautéed 9 scallops

Soft Shell Crab Fajita

3 soft shell crabs

Shrimp Fajita

9 Grilled shrimp

Ahi Tuna Fajita

8oz Ahi Tuna steak

Chorizo Sausage

Grilled Chorizo Sausage

Duck Fajita

Sautéed pulled duck meat

Veggie Fajita

Sautéed onions, peppers, jicama, mushrooms, spinach & tomatoes

Especial Fajita

Pick any three: Sirloin, Chicken, Lamb, Lobster, Fish, Scallop, Soft Shell Crab, Chorizo Sausage, Large Shrimp, Scallop, Tuna, Duck or Veggie. All served in smaller size portion.



Enchiladas...

are corn tortillas filled with choice of filling topped w/enchilada (red) sauce, cheese & sour cream. Sides of Mexican Rice and Beans. Want flour tortillas? Please see the burritos.

GF Loco Enchiladas (Darryl's Favorite)

Two corn tortillas filled w/crab & topped w/ chipotle cream sauce, melted cheese & sour cream

Enchiladas

Two stuffed corn tortillas with choice of either (Pick 2) Pork, Black Bean Chile, Cheese, Ground Beef or Pollo & topped w/cheese & sour cream.

Three Amigos

Three stuffed corn tortillas with choice of either (Pick 2) Pork, Black Bean Chile, Cheese, Ground Beef or Pollo & topped w/cheese & sour cream.

GF Lobster Enchiladas

Two stuffed corn tortillas, filled with lobster topped with chipotle sauce, cheese & sour cream.

GF Seafood Enchiladas

Three stuffed corn tortillas, one each of shrimp, lobster & lump crab topped with chipotle sauce, cheese & sour cream.

Under the Sea Tacos...

Try them, you just might get HOOKED!



Following all served with choice of Hard or Soft Shells, Mexican Rice & choice of Black or Refried Beans

Fish Tacos

Our version with corona battered cod, rolled with cabbage, tomatoes, cheese & special white sauce. Served with lime.

GF Grilled Soft Shell Crab Tacos

2 grilled whole soft shell crabs with lettuce, tomatoes, cheese & special sauce

GF Grilled Fish Del Día Tacos

Grilled fish del día served with lettuce, tomatoes, cheese and spicy chipotle sauce

GF Grilled Tuna Tacos

Featured in Delaware Today's Feb. 08 Issue Grilled Ahi Tuna w/lettuce, tomatoes, cheese & special sauce

GF Shrimp Tacos

Two corn tortillas filled with grilled shrimp, cheese, lettuce, tomatoes and special sauce

www.DosLocos.com

Quesadillas...

grilled flour tortilla filled with cheese & served with Romaine w/Housemade Ginger Vinaigrette

Crab Quesadilla (Joe's Favorite)

Lump crab, tomato, melted cheese, topped w/sour cream, dusted w/old bay

Del Mar Quesadilla

Shrimp, lump crab, melted cheese, tomatoes & dusted with old bay & sour cream

Duck Carnitas Quesadilla

duck, melted monterey jack cheese & crumbled blue cheese drizzled with pepper jam

Shrimp Quesadilla

large shrimp, melted cheese tomatoes & dusted with old bay & sour cream

Lobster Quesadilla

Lobster melted cheese & sliced tomatoes grilled on a flour tortilla dusted w/old bay & topped w/sour cream

Arizona Quesadilla

mushrooms, spinach, tomatoes & melted cheese topped with sour cream,

Sante Fe Quesadilla

Cheese, fresh jalapeños & choice of either pulled chicken, pork tomatillo, black bean chile or ground beef

Steak Quesadilla

Grilled steak with melted cheese & choice of either Vallarta (tomato) or Sante Fe (fresh jalapenos)

Vallarta Quesadilla

Cheese & tomatoes w/choice of either pollo, black bean chile, pork tomatillo, chicken breast or ground beef,

Blue Steak Quesadilla

grilled sirloin, melted cheeses of blue and monterey jack topped with bourbon sauce

Happy Hour...

at the bar seats only till 5pm

Discounted

Rail Drinks...

House Wines...

Coronas...

Sangria...

Appetizer Menu...



Tex-Mex Style Lobster Menu...

Lobster Soup

Bowl of tangy broth, chunks of lobster & tortilla chips

House Salad w/Lobster

Romaine, onions,cheese, jicama, tomatoes & house ginger vinaigrette, ranch, or blue cheese dressing topped w/lobster meat

GF Lobster Enchiladas

Two corn tortillas stuffed w/lobster and topped w/chipotle cream sauce, cheese & sour cream

Lobster Skins

Three potato skins filled with lobster topped w/ cheese dusted w/old bay & sour cream on side

Lobster Quesadilla

Lobster melted cheese & sliced tomatoes grilled on a flour tortilla dusted w/old bay & topped w/ sour cream

Lobster Burrito

Large flour tortilla filled w/lobster & rice topped w/melted cheese, guacamole (upon request) sour cream, choice of red, green or Christmas sauce and served w/a side of rice & beans

Lobster Fajita

Sautéed lobster meat

Surf & Turf Fajita

sautéed lobster meat & 7 oz. sirloin

Serving Over 45 Tequilas...

50 Flavors of Margaritas...

Passionfruit Sangria...

Enjoy a Specialty Margarita w/Agave Nectar

Things for the Kids...

Chicken Tenders

2 tenders 4 fries

GF Kids Hard Beef Taco

beef & cheese on hard shell & fries

Corn Dog on a Stick

deep-fried corn battered hot dog & fries

Cheese Quesadilla

just grilled cheese on tortilla & fries

Chicken & Cheese Quesadilla

grilled chicken breast in a cheese quesadilla

All served on a Souvenir Frisbee Limited quantities available



FINBAR'S PUB & GRILL

AN AUTHENTIC PUB EXPERIENCE

316 Rehoboth Avenue
Rehoboth Beach, DE 19971

302-227-1873

barl873@aol.com

www.finbarspub.com

APPETIZERS

COUNTY DERRY CHEESE BOARD

With seasonal fresh fruit, Croutes, crackers and a few surprises. \$9.95
Add Irish Smoked Salmon for \$5

SEAMUS' BLUE CRAB DIP

A blend of succulent crab culled from local waters and select cheeses. Served warm with croutons and crackers. \$9.95

O'CONNELL'S TATTIES

Crisp potato skins overflowing with melted cheddar, rashers and spring onions. Served with sour cream. \$6.95

GUINNESS STOUT RINGS

Stout-battered onion rings with a Stilton bleu cheese dressing for dipping. \$6.95

KING EDWARD MUSSELS

Steamed in a shallot Pernod cream with fresh garden herbs and served with brown bread. \$8.95

CALAMARI

Lightly fried and seasoned. Served with a spicy remoulade sauce or marinara sauce. 7.95

STRIPS

Four crispy chicken strips served with a duo of sauces. 7.95

SOUPS

KINSALE FESTIVAL CRAB CHOWDER

Local lump crab with farm-fresh vegetables and potatoes in a slightly spicy red tomato broth. Cup \$3.95 Bowl \$5.95

GALWAY TIGER PRAWNS

Large shrimp steamed in Harp lager and fisherman's spices. 1/2 pound \$9.95 Full pound \$17.95

JAMESON'S WHISKEY WINGS

A hearty serving with an Irish whiskey sauce that packs a bit of heat. Garnished with celery sticks, baby carrots and a Stilton cheese dressing. \$8.95

DANIEL'S LITTLE NECKS

Wee ones steamed in white wine with a hint of garlic and butter. \$8.95

IRISH ALE-BATTERED OYSTERS

Lightly-fried select oysters; served with remoulade, greens and tomato confetti. \$8.95

ISLE OF SKY SMOKED SALMON

Hand-carved smoked salmon served with red onion, capers, lemon and traditional brown bread and butter. \$12.95

QUESADILLAS

A grilled flour tortilla filled with diced tomatoes and jack & cheddar cheese topped with jalapeños, sour cream and salsa. Your choice of Chicken \$10.95 Crab \$12.95 or Sautéed spinach and roasted red pepper 9.95

FINBAR'S ONION SOUP

Leeks and sweet onions; a touch of garlic and fresh herbs topped with a gratin of cheese. \$4.95

SOUP OF THE HOUR

Always fresh, flavorful and magically delicious. Cup \$3.25 Bowl \$5.25

PUB FARE

IRISH GUINNESS & BEEF STEW

The national dish. Comprised here of tender beef and fresh seasonal vegetables cooked the way only ma knows with a kiss of stout for strength. \$13.95

SHRIMP & CHIPS

Large shrimp lightly fried served with chips, coleslaw and cocktail or tartar sauce 16.95

SCALLOPS & CHIPS

As if ya didn't know. 16.95

MAIN EVENTS

Most entrées served with your choice of two sides:

Mashed, Baked or Sweet Potatoes, our Hand-Cut Fries, Coleslaw, Stewed Tomatoes, Creamed Spinach, Mac & Cheese or Vegetable du Jour. Add a side pub or Caesar salad for \$3.50

ROSE & CROWN CHICKEN

A touch of tea, fresh herbs, and a leek Cream sauce. \$16.95

CHICKEN PARMESAN

A modern-day classic pub staple with a rich marinara over angel hair pasta. \$16.95

BRAISED LAMB

Braised spring lamb shank with barley and roasted vegetables in an aromatic herb Scotch broth over colcannon. \$19.95

FILET MIGNON

An 8 ounce filet seasoned and grilled to your liking. \$22.95 With a roasted shallot whiskey cream sauce, add \$1.00

CEDAR RIVER STRIP STEAK

A 12 ounce strip gently seasoned and grilled to your liking. \$21.95

GALWAY SHRIMP & SCALLOPS

Delicious and a wee bit spicy. In a flavorful garlic cream sauce with garden vegetables over penne pasta. \$18.95

COTTAGE PIE

Seasoned beef with carrots and garden peas topped with a golden crown of champ and a bit of healthy goodies on the side. \$13.95

FINBAR'S FISH & CHIPS

A heaping portion of tender and flaky Irish ale-battered cod served with fresh chips, coleslaw and remoulade sauce. \$16.95

BOXTY

Sautéed chicken with leeks, garden peas and wild mushrooms in a Pernod cream sauce wrapped in a delicious potato pancake. 13.95

SEAFOOD CONNEMARA

Local blue crab, little necks and prawns, mussels and other samples from the net, tossed with fresh herbs, roasted tomatoes and capers in a white wine butter sauce. \$19.95

FINN MAC CUMHAIL'S SALMON OF KNOWLEDGE

River Boyne salmon steak, flame-grilled with a hazelnut and fine herb butter and a crown of lemon. You'll be wise to try this one. \$18.95

FIANA FLAME GRILLED TUNA

Fire-grilled, Saigon cinnamon and red chili-dusted ahi tuna. \$18.95

FINBAR'S CRAB CAKES

I know it's just us talking, but you'll be hard-pressed to find a better crab cake ANYWHERE. \$21.95

OYSTER DINNER

Freshly breaded Oysters flash-fried and piled high. \$17.95

Prices & Items
Subject to Change

HEARTY SANDWICHES

THE YEOMAN

Our signature crab cake.
Served on a toasted baguette
with remoulade sauce. \$12.95

THE REUBEN

Thinly-sliced corned beef with
the usuals on grilled, marbled
rye. \$8.95

THE OTHER REUBEN

Think you're too good for corned
beef, do ya... Try Turkey on
marbled rye. \$8.95

FIRE GRILLED CHICKEN

Fire-grilled chicken topped with
melted brie and roasted red
peppers. Served on a baguette with
a touch of Colman's mustard. \$8.95

EMMA'S FRIED OYSTERS

Large select oysters fried to a golden
brown on a toastie Kaiser roll with
remoulade sauce. \$9.95

All Sandwiches are served with
greens, tomato, red onion, a pickle
spear with your choice of a small
pub salad, coleslaw or french fries.

THE GINGERMAN

A soy-ginger immersed tuna steak
on a charred baguette with a
wasabi mayonnaise. \$12.95

SHIRE

Turkey, roasted red peppers and
melted brie on a grilled baguette.
\$8.95

CHARGRILLED SALMON BLT

Grilled salmon filet with greens,
tomato, rashers of bacon and
a Stilton dressing. \$12.95

SEAMUS & ANDY

Grilled ham and melted Swiss
with a touch of Dijon on a toasted
baguette. \$8.95

BURGERS

A Black bean burger or Grilled Chicken breast can be substituted for
our traditional fresh, half-pound burger.

Served on a toasty kaiser roll with greens, tomato, and pickle spear,
with your choice of a small pub salad, coleslaw or french fries. \$8.95

ALL-AMERICAN

Bacon, shrooms, fried onions
and American cheese. \$10.95

CORDON BLEU

With grilled ham and melted brie.
\$10.95

RTM

With roasted red peppers, melted
brie and a touch of dijon. \$10.95

THE BPD PATTY MELT

This one is served on grilled rye
bread with sautéed onions and
melted Swiss. \$10.95

CYO

Create Your Own!
Choose as many as you like,
95¢ each

Caramelized onions
Sautéed shrooms
Roasted red peppers
Jalapeños
Bacon • Ham
Provolone • Swiss
American • Brie
Cheddar • Bleu

SALADS

CAESAR

Crisp romaine hearts tossed with its
namesake dressing, shaved Parmesan
and crunchy croutons. \$7.95

THE PUB

Baby greens and other farmer picks
of the moment, as well as vine-
ripened tomatoes and cucumber
wheels. Served with any of our
dressings. \$5.95

THE ENGLISH GARDEN

Field greens and friends paired
with candied pecans, Stilton cheese
and dried cranberries. Served in a
balsamic and port vinaigrette. \$7.95

BUFFALO CHICKEN

Spicy Buffalo chicken over field
greens and friends with Bleu cheese
crumbles. \$11.95

TURKEY CLUB

Your favorite sandwich
as a salad. \$9.95

SALAD TOPPINGS

TURN YOUR SALAD INTO
A MEAL WITH ANY OF THESE
DELICIOUS TOPPINGS

GINGER-SOY TUNA, add \$7.95

GRILLED SALMON, add \$7.95

CHICKEN, add \$6.95

FRIED OYSTERS, add \$7.95

CRAB CAKE, add \$9.95

TIGER PRAWNS, add \$8.95

SPINACH

Fresh curly spinach, crisp bacon,
boiled egg and croutons. \$6.95

CHEFY

Traditional with roasted turkey,
ham, boiled egg and shredded
cheese over greens and company.
\$11.95

THE WEDGE

Iceberg lettuce, tomato, onion,
bacon bits and bleu cheese. \$7.95

BEVERAGES

Milk - plain or with drinking chocolate Apple Juice, Cranberry Juice,
Orange Juice, Iced Tea, Bottled Water and Fizzy Drinks.

WEE ONES

For those 12 and Under.

At dinner time we'll be happy to give 'em veggies instead
of fries if you wish, but please, don't get 'em to wailin'!
Includes a scoop of vanilla ice cream for dessert!

Finbar's Wee Fish & Chips 5.95

Chicken Tenders with Fries & Dipping Sauce 5.95

Penne Pasta with Melted Butter 4.95

Wee Cheeseburger with Fries 5.95

A Big Hot Dog on a Toasted Bun with Fries. \$4.95

A Bit of Stew with Brown Bread 4.95

MAC & Cheese \$5.95

Allergy? Please ask before you order.

A Little Bit of History

In 1873, as legend has it, a talented Irish lad named Finbar, who was particularly fond of fine Irish
pubs, decided to put his exceptional carpentry skills to work. He proceeded to hand-carve the oak and
mahogany antique bar that is now the centerpiece of this gastropub.

For its first 130 years, this bar provided spirits and sustenance to the factory workers in the neighbor-
hood of Kensington in Philadelphia. Rescued from demolition and dismantled into 18 sections, Finbar's
creation was hauled down Route One, meticulously restored to its original beauty and is now back to its
original purpose of providing spirits and sustenance to our friends and guests in Rehoboth Beach.

The marble panels on the front bar are 3 inches thick and unbearably heavy. Originally built to be a bar
without stools, this bar stands higher than most bars do today. The furniture was custom-built for us by
the John O'Connell Company in Dublin, Ireland and shipped across the pond in one huge sea container.
Pub signs and most of the stained glass were purchased in England with a few artifacts from the former
Rose & Crown Pub in nearby historic Lewes, home to our former restaurant, The Blue Plate. Prints and
maps that grace our walls are from Antique Prints in Ocean View and date as far back as the 18th and
19th century. Unfortunately, the wood ceilings were all that we could salvage from the original building
which once housed a laundry, a bike shop and another restaurant over its many years.

Thank you for joining us at Finbar's Pub! Jim & Mark

Beers

20 OZ. IMPERIAL DRAFTS

Guinness Stout
Smithwicks Ale
Harp Lager
Boddington's Pub Ale
Strongbow Dry English Cider
Fuller's London Pride

16 OZ. PINT DRAFTS

Dogfish Head 60 Minute IPA
Dogfish Head 90 Minute IPA
Sam Adams Seasonal
Yuengling Lager
Stella Artois - Coors Light

OFF THE SHELF

Samuel Smith Oatmeal Stout
Bass Ale
Sierra Nevada Pale Ale
Corona - Corona Light
Budweiser - Budweiser Light
Blue Moon White Ale
Woodpecker Sweet English Cider
Michelob Ultra - Miller Lite
Wexford Irish Creme Ale
Young's Double Chocolate Stout
St. Pauli Girl, (Non Alcoholic)
O'Doul's (Non Alcoholic)
and some Special Guests

BLACK & TAN

Half Smithwicks and half
Guinness Stout

HALF & HALF

Half Harp, half Guinness.

GOLDEN

Half Harp, half Smithwicks.

SHANDY

Half Smithwicks, half Sierra Mist.

SNAKEBITE

Half Strongbow Cider and half
Harp Lager.

SMOOTHIE

Half Guinness Stout, half
Strongbow Cider.

APPLE CIDER

Strongbow Cider & Sour Apple
Pucker.

What's Really Hot in 2011

Rehoboth Beach & Dewey Beach



JUNE

South Side Shoot Out Skimboarding Contest • June 4-5
Downtown Rehoboth Restaurant Week • June 5-11
Delaware Seaside Train Show • June 18
Dewey Beach Restaurant Olympics • June 21
Dewey Beach Kid's Beach Party • June 22

JULY

Rehoboth Beach Downtown Fireworks • July 4
62nd Annual Cottage Tour • July 12 - July 13

AUGUST

33rd Annual Sandcastle Contest • Aug 6
Rehoboth Art League Outdoor Show • Aug 13-14 & Aug 20-21
30th Annual East Coast Skim Championships • Aug 13-14

SEPTEMBER

Nanticoke Indian Powwow • Sept 10-11
Polkamotion Polka Festival • Sept 14-18
16th Annual Dewey Beach Triathlon • Sept 17
Dewey Beach Summer's End Party • Sept 17
11th Annual Elvis Fest • Sept 30 - Oct 1

OCTOBER

35th Annual Fall Sidewalk Sale • Oct 7-9
49th Annual Rehoboth Christmas Shop • Oct 7-9
Greyhounds "Reach the Beach" • Oct 7-9
Boardwalk Buddy Walk • Oct 7-8
22nd Annual Rehoboth Beach Autumn Jazz Festival • Oct 12-16
22nd Annual Sea Witch Halloween & Fiddler's Festival • Oct 28-30

NOVEMBER

Punkin' Chunkin' • Nov 4-6
Annual Rehoboth Beach Independent Film Festival • Nov 9-13
Rehoboth Beach Tree Lighting • Nov 25
Dewey Beach Tree Lighting • Nov 26

Free MONDAY Night Movies on Dewey Beach & Dagsworthy Street - Starting at 8:30 PM

June 20 – Mega Mind, June 27 – How to Train Your Dragon,
 July 11 – Despicable Me, July 18 – Nanny McPhee Returns,
 July 25 – Shrek Forever After, August 1 – Tangled,
 August 8 – The Sorcerer's Apprentice, August 15 – Yogi Bear,
 August 22 – Secretariat, August 29 – Toy Story 3

Free WEDNESDAY Night Bonfires on Dewey Beach & Dagsworthy Street - 7:30-11:00 PM

June 22 - August 31



For Complete Calendar of Event Listings,
 Visit www.Beach-Fun.com

What's Really Cool in 2011

Rehoboth Beach & Dewey Beach



THE EXPLORATORY AT
DESTINATION
STATION CENTER, LTD

WHAT IS DESTINATION STATION?

- ☀ A fun and curiosity driven exploratory attraction featuring ever changing technology, energy and science exploration, programs & exhibits
- ☀ A Visitor Center that offers area information, reservation service, ticket sales and business connections
- ☀ A Transit Hub that encourages parking personal vehicles at the hub and utilizing the transit service for connection to the resort area

WHERE? WHEN?

- ☀ DSC is planned to be located on the current Park & Ride facility, adjacent to and in between County Route 273 & 273A, and visible from Route One, at the Gateway to Rehoboth Beach, Delaware -- "The Nation's Summer Capital"
- ☀ Ground Breaking is planned for Fall 2013. DSC was founded by the Rehoboth Beach-Dewey Beach Chamber of Commerce and is a 501 C3 tax deductible organization.



NEED MORE INFORMATION?

Please contact project coordinator,
Carol Everhart at: 302-227-6446
carol@destinationstationcenter.com

Visit, DestinationStationCenter.com
or scan the QR Code with your smart
phone (free apps online to scan).



Mark your calendars for the 22nd Annual
Sea Witch Halloween & Fiddler's Festival!

October 28-30, 2011



www.SeaWitchFestival.com



british fish + chip shop and seafood restaurant

302-226-1044 ■ 24 Rehoboth Avenue, (Ocean Block) Rehoboth Beach, DE 19971

www.gofishdelaware.com ■ Now Celebrating our Tenth Year!

Open 7 Days a Week Year Round for Lunch ■ Dinner ■ Take Out ■ Catering

Go Fish! Goes Green! Go Fish! is solar powered! A ray of sunshine in every bite!

LUNCH MENU

We pride ourselves on delicious homemade food and all fried food is cooked in ZERO TRANS FAT vegetable oil

English Beer Battered Fish + Chips 10.95 add a Sausage 4.00

Iceland Cod dipped in our homemade deliciously light and crispy batter, served with Tartar Sauce, lemon and coleslaw

English Beer Battered Fish + Caesar Salad 10.95 add a Sausage 4.00

A lighter version without the Chips, Iceland Cod dipped in our homemade deliciously light and crispy batter, served with Tartar Sauce, lemon and coleslaw

English Beer Battered Sausages + Chips 10.95

Homemade savory Pork Sausages served with English Brown Sauce and coleslaw

Beer Battered Chicken and Chips 10.95

Fried chicken never tasted so good! Battered breast of chicken served with honey mustard and chips

"The Big Ben" - ½ pounder Black Angus Burger 9.95

add Cheddar cheese 50c add Bleu Cheese Dressing 1.00

Grilled to your liking and served with lettuce, tomato, Chips (English fries) and red onion

"Covent Garden" - Veggie Burger served with Bleu Cheese Dressing 8.95

Served with lettuce, tomato and homemade coleslaw

"The Godfather" - Battered Codfish Sandwich 9.95

On a bun with lettuce, tomato, tartar and coleslaw

Broiled Cajun Mahi Sandwich 9.95

On a toasted bun with lettuce and tomato served with homemade chipotle mayo

"The Tube" - Fried Fish Tacos 8.95

Battered Cod, Coleslaw, Lettuce and Tomato wrapped in a soft taco, homemade chipotle mayo and Chips

"The Trafalgar" - Chargrilled Chicken Breast Sandwich 8.95

Toasted bun, lettuce, tomato and coleslaw with honey mustard dressing on the side

"The East Ender" - English Battered Softshell Crab Sandwich 9.95

Toasted bun, lettuce, tomato, coleslaw and tartar sauce

"Brighton Beach" - Homemade All Jumbo Lump Crabcake Sandwich 10.95

Fit for the Queen! Served with lettuce, tomato, coleslaw and tartar or cocktail sauce

Shepherds Pie - Ground Beef and Potatoe pie with Vegetables 9.95

Seasoned ground beef and vegetable pie topped with mashed potatoes. An English favorite!

Vegetable tacos with English Curry sauce 7.95 with Tandoori Chicken add 3.00

Cheddar, Broccoli, Carrots and Corn rolled in a taco served with Chips and English Chip Shop Curry sauce

Baked Fisherman's pie topped with mash potatoes 11.95

Cod, Salmon and Shrimp in a creamy lobster sauce topped with homemade mash

BEVERAGES

BEERS - Newcastle Brown Ale on Tap British Pint (20oz) 6.50; American Pint (16oz) 5.95. **IN BOTTLES** - Boddington's - 16oz. can 4.75; Guinness Stout (Ireland) 4.75; Theakston's Old Peculiar (England) 4.95; Shandy Bass 0.5% vol. alcohol 3.50; Coors Light 3.95; Samuel Smith Organic Lager 5.00; Dogfish Head Pale Ale 5.00; Samuel Smiths Organic Cider 22oz 7.00.

WINE BY GLASS - Hacienda Chardonnay, Merlot or White Zin 5.75 glass; Lagaria Pinot Grigio (Italy) 5.75 glass. **BEVERAGES** - Douwe Egberts coffee regular or decaf 2.25; English PG Tips hot tea 1.95; Ice Tea 1.95; Herbal Tea or Green Tea 1.95; Bottled Still Water 1.95; Saratoga Bottled Sparkling Water 2.25; Rock Star Energy Drink 3.00.

SODAS - Coke, Diet Coke, Lemonade, Sprite or Barq's Root Beer 1.95. **JUICES** - Apple, Orange, Cranberry or Cranapple Raspberry Juice 2.50.

SOUP + SALAD

Homemade Maryland Crab Soup

Bowl 6.00

Shrimp Bisque 6.00

Classic Caesar Salad 6.25

Hearts of Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons
add grilled Shrimp 5.00; add Chicken 5.00; add lump Crabcake 7.00

Organic Field Greens 6.95

Stilton Blue Cheese Vinaigrette, Tomatoes, Croutons

Mozzarella & Tomato Salad 7.95

APPETIZERS

Go Fish! Warm Crab Dip 9.95

Classic Crab + Cheese Dip served with Crackers

Steamed Blue Mussels 9.95

In a Garlic-Sherry Broth

Large Coconut Shrimp 7.95

Coated in Malibu Rum Flavor + Coconut, with Sweet Chili Dipping Sauce on the side

Beer Battered Jumbo Shrimp 7.95

Cocktail Sauce + Lemon

Beer Battered Crab Balls (3) 10.95

Black and Tan Fried Onion Rings 7.95

Beer battered onion rings drizzled with stout

Baked Scallop and Crab Imperial 8.95

Cocktail Sauce + Lemon

Chili Dusted Calamari 7.95

Chipotle Mayonnaise Dipping Sauce

Jumbo Lump Crabcake 10.95

or **Fried Softshell Crab** 10.95

Served on a Bed of Corn Salsa + Mustard Sauce

Steamed Shrimp Basket 7.95

½ Pound peel + eat, spiked with Old Bay, served with Cocktail Sauce

Spicy Chicken Wings

with Bleu Cheese Dressing + Celery, 6pcs. 7.95 12pcs. 11.95

Deep Fried Clam Strips 7.95

Crispy + Delicious, with Spicy Mayo Dipping Sauce

Fried Oysters 9.95

Fried till Golden, served with Cocktail Sauce

Ultimate Shrimp Appetizer 16.95

Combination of Beer Battered Shrimp, Fried Coconut Shrimp + Crab Stuffed

Jumbo Shrimp served w/ Sweet Chili Dipping Sauce, Cocktail + Homemade Tartar

ENGLISH SIDES

Mushy Peas 3.25

Portion of Chips 3.95

Homemade Pickled Onions 2.25

Homemade Coleslaw 1.95

English Chip Shop Curry Sauce 3.25

Beer Battered Sausage 5.00

Cheddar Mashed Potatoes 3.95

Freshed Steamed Vegetables 4.95

Go Fish Garb + Memorabilia

T-Shirts 15.00; Sweat Shirts 25.00; Hoodies 28.00; Caps 16.00; British pint
"dimple" pub mug with Go Fish logo 12.95; American Pint with logo 10.95;
Postcards .25 each or 5 for \$1; Go Fish beach buckets 3.00; Sarson's Vinegar
6.50. We also sell large portions of our signature dessert Sticky Toffee
Pudding to take home.

DINNERS

At go fish! we pride ourselves on delicious homemade food using only the
freshest seafood available. All fried items are cooked in zero trans fat veg-
etable oil.

Our famous Beer Battered Jumbo Fish + Chip Dinner 16.95

Iceland Cod dipped in our Homemade Deliciously Light + Crispy Batter, served
with Tartar + Lemon, Coleslaw or Mushy Peas add \$1.50

Beer Battered Jumbo Fish + Caesar Salad Dinner 16.95

A Lighter Version without the Chips, Iceland Cod Dipped in our Homemade
Deliciously Light + Crispy Batter, served with Tartar + Lemon, Coleslaw or
Mushy Peas add \$1.50

Beer Battered Jumbo Shrimp 16.95

Served with Chips + Homemade Coleslaw, Tartar or Cocktail Sauce

Beer Battered Sausages + Chips 15.95

Homemade Savory Pork Sausages served with Coleslaw + English Brown
Sauce

Beer Battered Breast of Chicken + Chips 15.95

Fried Chicken Never Tasted So Good! served with Chips, Slaw + Honey Mustard

Beer Battered Softshell Crab 16.95

With Chips + Coleslaw

Flounder Stuffed with Crab Imperial 15.95

Served with Rice + Seasoned Fresh Vegetables

Seared Salmon 16.95

Honey Glazed or Horseradish Crusted

Served with Rice + Seasoned Fresh Vegetables

Potato Crusted Fillet of Trout 15.95

Served with Seasoned Fresh Vegetables + Tartar Sauce

Baked Fisherman's Pie 16.75

Cod, Salmon + Shrimp + Vegetables in a Creamy Lobster Sauce Topped with
Homemade Mash

"Coronation" All Lump Crabcakes 18.95

Fit for a queen. Served with Rice + Seasoned Fresh Vegetables, Homemade
Tartar.

Grilled Shrimp on Top of Linguine Pasta 15.95

Tossed with Steamed Vegetables + Lobster Sauce, Parmesan Cheese

Homemade Shepherd's Pie 14.95

An English Favorite! Seasoned Ground Beef + Potato Pie with Onions +
Carrots

Tandoori Chicken Skewers 15.95

Marinated + Grilled Chicken Breast served with Rice, Vegetables + Homemade
Mint Yogurt

Bangers + Mash 15.95

Grilled English Savory Pork Sausages with Homemade Mash + Gravy

Sirloin Steak + Chips 15.95

Seasoned + Grilled to your liking served with mushy peas + English Brown Sauce

Crab Stuffed Jumbo Shrimp 18.95

Baked with Lump Crab Imperial, served with Steamed Vegetables, Rice or
Cheddar Mashed Potatoes

Henry VIII Seafood Platter 23.95

Combination of Beer Battered Cod, Crabcake + Coconut Shrimp, Chips + Slaw

Seared Tuna Blackened or Asian Sesame 16.95

Served on mixed greens with Balsamic or Asian dressing

**Please ask about our catering services,
we can help you throw the ultimate beach party!**

Menu & Prices Subject to Change!



We're serious about oysters. We're committed to only fresh, locally-sourced ingredients. And we're inspired by the eating experience. If you eat, you need to eat at Henlopen City Oyster House.

Chris & Joe

WE CHANGE OUR MENU DAILY SO PLEASE NOTE THAT THIS IS JUST A SAMPLE MENU

RAW BAR

MIDDLE NECK CLAMS	half lb 7	lb 14
OYSTERS		
served with fresh grated horseradish, mignonette and cocktail sauce	one 2.25 ... half lb 11	lb 22
OYSTER SAMPLER OF ALL 8 VARIETIES		15
TWO OF EACH		30

OYSTER SHOOTERS

BEER with cocktail and horseradish	4
CUCUMBER VODKA with bloody mix	5
CHAMPAGNE with mignonette	4



STEAMERS

OLD BAY SHRIMP	
<i>pickle spice, onion</i>	half lb 9lb 18
MIDDLE NECK CLAMS	
<i>white wine, butter, garlic, red pepper flakes</i>	10
OYSTERS	
<i>natural liquor, lemon, butter</i>	18
PRINCE EDWARD ISLAND MUSSELS	
<i>Belgian wheat beer, aromatics, orange, butter & garlic toast</i>	10
SOFT SHELL CLAMS	
<i>served with clam broth and drawn butter</i>	12
POT LUCK	
<i>steamed shrimp, clams, oysters, mussels, andouille, potato & brussel sprouts</i>	24
CRAWFISH	
<i>peppers, onions, garlic, celery, mustard seeds, bay leaf</i>	12

SOUPS

CLASSIC OYSTER STEW	
traditional Eastern Shore classic	7
CLAM CHOWDER	
smoked bacon, potatoes & vegetables	6
SEAFOOD CHOWDER	
shrimp, scallops, fish, & vegetables	7

SALADS

HOUSE SALAD	
fresh local lettuce, seasonal vegetables, house dressing	6
CAESAR	
chopped romaine, sourdough croutons, white anchovies	6
FRUIT & NUT	
dried cranberries, sliced pear, sunflower seeds, walnuts, blue cheese, apple vin	7
ROASTED BEET	
sunflower seeds, pickled radish, feta cheese, balsamic reduction	8
BRIE SALAD	
mache, toasted pine nuts, dried currants, fig balsamic glaze	9
OCTOPUS	
arugula, watermelon radish, duck prosciutto, salmon caviar	9

APPETIZERS

CALAMARI	
lightly breaded, fried with sweet pickles & served with stout beer mustard sauce	8
OYSTERS ROCKEFELLER	
spinach, parmesan, buttered bread crumbs, bacon hash	11
CLAMS CASINO	
peppers, shallot, garlic, parmesan bread crumbs, smoked bacon	8
FRIED OYSTERS	
breaded & flash fried, served with house chicken salad	9
FRIED CLAM STRIPS	
served with tartar and lemon	7
FROG LEGS	
fried, served with hush puppies and sauce piquant	9
FRIED GREEN TOMATO SALAD	
basil, mozzarella, local greens, saba	7

SANDWICHES

HENLOPEN CITY BURGER

mushroom & onion gruyere gratin, tomato-bacon jam, local lettuce, kaiser roll, fries 9
OR simply lettuce and tomato on a toasted Kaiser 8

HENLOPEN CITY PO'BOY SANDWICH

Shrimp, oyster, clam, or scallop Creole mustard marinated cabbage, pickled red onions, soft roll, fries 11

NEW ENGLAND LOBSTER ROLL

chunks of lobster, mayo, scallions, toasted roll, fries 16

HICKMANS BRATWURST

local made wurst topped with braised red cabbage on a toasted torpedo with one side 8

PULLED PORK SANDWICH

BBQ pork topped with cole slaw on a kaiser with one side 9

SEA

LOBSTER MAC & CHEESE

shell pasta, Gouda, parmesan, cognac, & brown butter bread crumbs 23

FRIED OYSTER DINNER

with choice of two sides 21

BOUILLABAISSSE

Mussels, clams, fish, shrimp and scallops in a saffron tomato broth 22

GRILLED MAHI MAHI

Topped with a kumquat chutney, served with a choice of two sides 22

PAN SEARED PACIFIC HALIBUT

Blue corn polenta, roasted fennel, orange segments, brussel sprouts, pink peppercorn butter 28

SOFT SHELL CRABS

Served over a salad of fresh lettuce, roasted red peppers, grilled asparagus, red wine vin 25

MARYLAND CRAB CAKES

No filler cakes pan seared, herb roasted potatoes and choice of one side 25

HERB GRILLED ROCKFISH

herb brushed and served with a choice of two sides 25

KING CRAB LEGS

Two pounds simply steamed, served with drawn butter, and two sides 68

LAND

BRAISED WILD BOAR SHANK

Roasted garlic whipped potatoes, portabella mushrooms, dijon jus 22

RABBIT CONFIT

Grain mustard roasted, brandy cherry and beet jam, baby carrots and sprouts 24

GRILLED ANGUS RIBEYE STEAK

Topped with blue cheese, served with truffled mashers, cipolini onions, demi, and one side 25



KIDS

MAC 'N' CHEESE 5

PASTA with BUTTER or MARINARA 4

FRIED CHICKEN TENDERS 5

4OZ BURGER 6

OPEN DAILY FROM 3PM
302-260-9193
50 WILMINGTON AVENUE
REHOBOTH BEACH, DE 19971
HCOYSTERHOUSE.COM

Sides 2.50

Vegetable of the Day, Cheese Grits, Braised Greens,
Baked Beans, Mashed Potatoes, Cole Slaw,
Side Salad, Fries, Mac & Cheese, Red Beans & Rice

We use peanut oil for all fried items.
Consuming raw or undercooked proteins
can increase the risk of food borne illness.
No Reservations. Seating on a first come first
serve basis.



Irish Eyes Pub & Restaurant

52-B Rehoboth Ave. • Rehoboth Beach, DE 19971
Ph. 302-227-5758

Appetizers

PAN SEARED TUNA

Pan seared RARE over teriyaki glaze, wasabi and sushi ginger 11.99

CHICKEN TENDERS

Tenders served with BBQ sauce 8.99

HOT CRAB DIP

Served in a toasted bread boule served with Old Bay tortilla chips 11.99

STEAMED SHRIMP

1/2 lb. large shrimp, sprinkled with Old Bay and served with cocktail sauce 8.99

FRIED PICKLES

Dill pickle spears, breaded and fried, served with sriracha mayo 6.99

CHEESY NACHOS

Mixed cheese, jalapeños, diced tomato and a side of guacamole, sour cream and salsa 7.99 add chicken 2.00 add crab meat 3.00

QUESADILLAS

Tomatoes, jalapeños and mixed cheese 7.99
add chicken 2.00 add crab meat 3.00

CRAB IMPERIAL FLATBREAD

Lump crab imperial, topped with Chesapeake aioli and mixed cheeses 9.99

MIDDLE NECK CLAMS

1 dozen steamed clams, sautéed in a white wine, butter and garlic sauce 8.99

PINEAPPLE SCALLOPS

grilled pineapple, pan seared scallops and teriyaki sauce 8.99

PRINCE EDWARD ISLAND MUSSELS

1 lb. steamed mussels, sautéed in a white wine, butter and garlic sauce 8.99

Irish Eyes Famous Wings

Classic Hot
Honey Teriyaki

BBQ
Suicide
Sweet Chili Sauce

Old Bay
Lemon Pepper

10/8.99 • 20/17.50

Soups

FRENCH ONION

served in a crock with crouton and provolone cheese 5.99

SEAFOOD BISQUE

cup 4.99 / bowl 7.99

TOMATO BISQUE

cup 3.99 / bowl 6.99

Salads

add to any salad: Grilled Chicken 2.00
Fresh Catch 6.00, Crab Cake 5.00

IRISH EYES HOUSE SALAD

mixed greens, cucumbers, tomatoes and red onion 7.99

CAESAR SALAD

Deconstructed half of a head of romaine, homemade Caesar dressing, shaved parmesan and croutons 7.99

WALNUT & BLEU CHEESE

Mixed greens, topped with walnuts and bleu cheese crumbles served with raspberry vinaigrette 7.99

WEDGE BLT

Wedge of iceberg lettuce, bacon, tomato, crumbled bleu cheese and ranch dressing 8.99

SPINACH SALAD

Baby spinach, dried cranberries, almonds, red onion and hard boiled egg, with balsamic vinaigrette 7.99

AVOCADO CRAB SALAD

Baby spinach, sliced avocado, lump crab meat, cucumber and tomato, with balsamic vinaigrette 9.99

Pick of the Irish

FISH AND CHIPS

Beer battered cod, french fries and cole slaw 12.99

SHEPHERD'S PIE

Ground beef and mixed vegetables topped with mashers and melted cheese 12.99

BEEF & GUINNESS STEW

Slow cooked beef, carrots, potatoes and Guinness served in a bread bowl with a side salad 12.99

BANGERS & MASH

Traditional Irish sausages, mashers, gravy, red cabbage and peas 13.99

CORNED BEEF & CABBAGE

Slow cooked corned beef, cabbage and red skin potatoes served in corned beef au jus 13.99



Vegetarian Selections

Burgers

Served with your choice of french fries, cole slaw, potato salad or homemade potato chips

CLASSIC HAMBURGER

1/2 lb. of lean ground beef, charbroiled to your liking, with lettuce, tomato and onion on a kaiser roll 8.99

Add 1.00 for first topping, \$0.50 additional toppings

Cheese: American, Swiss, Provolone, Cheddar, Bleu

Other Toppings: Bacon, Mushrooms, Fried Onions, Roasted Red Peppers

BLACK & BLEU BURGER

1/2 lb. of lean ground beef, blackened and topped with bleu cheese on a kaiser roll 9.99

FRENCH ONION BURGER

Burger marinated in french onion soup topped with provolone and sautéed onions served on a warm kaiser bun 9.99

Overstuffed Sandwiches

Served with your choice of french fries, cole slaw, potato salad or homemade potato chips

CORNEBEEF & SLAW

Lean corned beef, cole slaw and 1000 island dressing, served on marble rye bread 8.99

HAM & SWISS

Black forest ham, Swiss cheese, lettuce, tomato, red onion and roasted red pepper aioli, on sour dough bread 8.99

MRS. O'LEARY'S COW

Roast beef, turkey, ham, Swiss and cheddar cheese, lettuce, tomato, cucumber and onion on pumpernickel bread 9.99

ROAST BEEF & SLAW

Lean roast beef, cole slaw and horseradish mayo, served on sour dough bread 9.99

TURKEY BLT

Roasted turkey breast, bacon, lettuce, tomato and roasted red pepper aioli on sour dough bread 8.99

REUBEN

Lean corned beef, sauerkraut, 1000 island dressing and Swiss cheese served on toasted marble rye bread 8.99

Sandwiches

Served with your choice of french fries, cole slaw, potato salad or homemade potato chips

KELLY'S KETCH

Broiled Maryland crab cake, lettuce and tomato on a kaiser roll with a side of Chesapeake aioli 12.99

SOFT SHELL CIABATTA

Soft shell crab, bacon, lettuce, tomato and Chesapeake Bay aioli on ciabatta 9.99

FIGHTING IRISH

Crab imperial topped with tomato and melted cheddar on an English muffin 12.99

ENGLISH COD MELT

"Open Faced" fried English cod, coleslaw, 1000 island, Swiss cheese on marble rye 9.99

AVOCADO REUBEN

Sliced avocado, sauerkraut and Swiss cheese on marble rye 8.99

MURPHY'S MELT

Roasted turkey, cole slaw, 1000 island dressing and Swiss cheese on pumpernickel 8.99

GRILLED CHICKEN CIABATTA

Grilled chicken, spinach, tomato, bacon, roasted red peppers and roasted red pepper aioli 9.99

GROWN UP GRILLED CHEESE

Provolone, American and cheddar cheese grilled on sour dough and served with a cup of tomato bisque 8.99

Dinner Entrées

Served from 5 pm daily - Add a garden salad for 2.50

MARYLAND CRAB CAKES

Broiled crab cakes served with Chesapeake aioli, Chef's choice of starch and vegetable 22.99

PAN SEARED SOFT SHELLS

Two pan seared soft shell crabs served with Chesapeake aioli, and Chef's choice of starch and vegetable 21.99

SESAME SEARED TUNA

Ahi tuna steak coated in black sesame seeds, served with mashed potatoes, topped with sushi ginger and teriyaki glaze 19.99

NEW YORK STRIP

12 ounces of hand cut strip steak, topped with sautéed onions served with Chef's choice of starch and vegetable 24.99

CRAB LINGUINI

"Maryland" crab meat, diced tomato and shaved parmesan tossed in a white sauce 18.99

MEDITERRANEAN PASTA

Tomato, red onion, spinach, roasted red peppers and linguini, tossed in a garlic and white wine sauce, topped with shaved parmesan cheese 13.99

CAJUN CHICKEN PASTA

Linguini tossed in a cajun cream sauce topped with a cajun rubbed chicken breast 15.99

FRESH CATCH

Our fresh catch of the day served grilled, blackened or broiled with Chef's choice of starch and vegetable 19.99

GRILLED SCALLOPS

Large sea scallops, topped with a honey teriyaki drizzle, served with Chef's choice starch and vegetable 19.99



Vegetarian Selections

FIRST & BALTIMORE
302 227 6237



19178 COASTAL HWY.
302 644 7711

*For over twenty years,
we have been serving
it up fresh to both
dedicated locals and
satisfied vacationers alike.*

*Visit us at one of our
two Rehoboth locations
and experience our
delicious beach tradition.*



BEST CRAB CAKES
CRITIC'S CHOICE
DOWNTOWN

JAKES

Old Baltimore Style
SEAFOOD



***Downtown open Apr – Oct
Highway One open year round***

soups

Homemade Maryland Crab
3.99 cup / 4.99 bowl
Famous Seafood Bisque
5.49 cup / 6.49 bowl

appetizers

Crab Balls (5) 8.99
Jakes Oysters (5) 11.99
Calamari 9.99
Clam Strips 6.99
Stuffed Mushroom Caps 10.99
Large Sea Scallops 9.99
Island Coconut Shrimp 10.99
Jumbo Fried Shrimp 8.99
Buffalo Hot Wings 9.99

petite portions

jumbo lump crab cake 15.99
scallops 13.99
crab imperial 15.99
grilled salmon 13.99

from our steamer

Hard Shell Clams 9.99
Garlic Mussels 10.99
Mussels Marinara 10.99
Steamed Shrimp
9.99/half-lb / 17.99/lb
12.99/half-lb / 23.99/lb JUMBO

Jakes Special Catches

Grilled Salmon 17.99
Grilled Mahi Mahi 19.99
Asian Style Tuna 21.99
Rose's Rockfish 22.99
Stuffed Rockfish Imperial 29.99
Broiled Rockfish 21.99

Lunch • Dinner • Catering • Happy Hour

Try our great Lunch Menu featuring
Signature Salads & Panini Press Sandwiches

1988-2011

23

YEARS OF
EXCELLENCE

*Don't Forget to
Check Out our Raw Bar!*

sandwiches

Jumbo Lump Crab Cake 12.99
Twisted Mahi Wrap 10.99
Soft Shell Crab 12.99
Fried Filet o' Flounder 8.99
Fried Oysters 11.99
Fresh Shrimp Salad 10.99
Homemade Tuna Salad 8.99
Half-Pound Angus
Cheeseburger 8.99
Cheeseburger Sliders (3) 7.99
Jakes Overstuffed
Turkey Sandwich 8.99
Signature Chicken Breast 9.99

great new pasta dishes

Shrimp Alfredo 16.99
Shellfish Pomodoro 19.99

jakes entrées

Jumbo Lump Crab Cakes 23.99
Jumbo Fried Shrimp 17.99
Soft Shell Crabs 23.99
Crab Imperial 23.99
1.25 Pound Whole
Maine Lobster 22.99
Jakes Lobster Tail 35.99
STUFFED WITH CRAB IMPERIAL 45.99

Oysters 21.99
Scallops 21.99
Clam Strips 14.99
Filet of Flounder 14.99
Stuffed Flounder 21.99
Fish 'n Chips 10.99

combo plates

Jakes Famous
Seafood Platter 25.99
Shellfish Medley 24.99
Broiled Seafood Platter 25.99
Build your own Surf & Turf
with our add-ons

from the grill

Grilled Chicken Breast 13.99
8 oz. Sirloin 15.99
Prime Rib 20.99
Filet Mignon 28.99 stuffed 34.99
12 oz. New York Strip 24.99

Kids Menu Available
Prices and availability are subject to change.

JAKES *Old Baltimore Style*
SEAFOOD



First & Baltimore
302 227 6237

19178 Coastal Hwy
302 644 7711



Lilly Thai Cuisine
10 North 1st Street, Rehoboth Beach, Delaware 19971
302.227.3348 • 302.227.3378 Fax

Monday - Thursday 11:30-9:00 • Friday - Saturday 11:30-10:00 • Sunday 11:30-9:00

APPETIZERS

HOUSE SALAD	\$7.45
Fresh Assorted Greens & Vegetables, Served with Lily's Original Cilantro-Citrus Vinaigrette	
I ♥ MUSSELS 🍴	\$8.95
Fresh Mussels Sautéed Lily Style with Lemon Grass Garlic-Basil, Served with Lemon-Garlic-Chili Dip	
FRIED CRISPY TOFU	\$7.45
Crispy Tofu Served with Sweet & Zesty Peanut Sauce	
LILY CRISPY ROLLS	\$7.95
Seasoned Vegetables, Shiitake Mushrooms, Carrots, Taro, Noodles and Sweet & Sour Sauce	
LARB GAI 🍴	\$8.45
Ground Chicken Breast Tossed in Lime Juice, Red Onions, Thai Herbs & Fresh Mints	
NAM TOK 🍴	\$8.45
Sliced Flank Steak Tossed in Lime Juice, Red Onions, Thai Herbs & Fresh Mints	
PAPAYA MANGO SALAD 🍴	\$7.95
Chopped Fresh Green Papaya & Sweet Mangos Tossed with Tomatoes, String Beans, Roasted Nuts in Lime-Chili Sauce	
STEAMED DUMPLINGS	\$7.95
Steamed Minced Chicken Breast, Shrimp and Crabmeat Wrapped in Wonton Skin, Toasted Garlic Flakes & Sweet Soy	
GOONG HOM PA	\$8.95
Thai Crunchy Egg Roll Skin Wrapped Over Shrimps Served with Lily's Sweet & Sour Mustard Sauce	
CHICKEN SATAY	\$8.95
Marinated Skewered Chicken Breast Served with Lily's Famous Peanut Sauce and Cucumber Dressing	
YUM SAUSAGE 🍴	\$9.45
Aged Thai Sausage Tossed with Red Onions, Cucumber Tomatoes, Scallion Over Garlic-Chili-Lime Juice	
YUM TALAY 🍴	\$10.45
Assorted Seafood Mixed with Red Onions, Cilantro Garlic-Lime-Chili and a Touch of Siracha Sauce	
SWEET MANGO CHILI CRISPY DUCK 🍴	\$10.45
Crispy Honey Duck Tossed with Fresh Mango, Red Onions, Cilantro in Sweet & Spicy Roasted Chili Sauce	

SOUPS

TOM YUM (Chicken or Shrimp) 🍴	\$6.95
Thailand Signature Soup of Chicken or Shrimp Mushroom, Lemon Grass and Cilantro	
TOM SABB TALAY 🍴	\$8.95
Succulent Mixed Seafood, Mushroom Lemon Grass & Cilantro	
TOM KHA GAI 🍴	\$6.95
Chicken, Mushroom, Lemon Grass, Galanga Root & Coconut Milk	
TOFU & COCONUT SOUP 🍴	\$6.95
White Tofu, Mushroom, Lemon Grass, Galanga Root, Coconut Milk	
TOFU & VEGGIES	\$5.95
Tofu, Seasonal Vegetables and a Touch of Garlic	
WONTON	\$5.95
Pork-Chicken-Crabmeat Wontons and Scallion-Garlic Sprinkles	
TOM KHA PAK 🍴	\$6.95
Vegetables, Coconut Milk, Lemon Grass, Galanga Root & Cilantro	

COCONUT CURRIES

PANANG (Chicken, Beef or Pork) 🍴	\$13.95
Rich & Spicy Panang Curry, Coconut Milk, Thai Hot Peppers & Hints of Lime Leaves	
GREEN (Chicken, Beef or Pork) 🍴	\$13.95
HOT, HOT & SPICY. Traditional Green Curry Paste, Coconut Milk, Tai Eggplants with Hints of Rhizome & Basil	
RED (Chicken, Beef or Pork) 🍴	\$13.95
Spicy Red Curry Paste, Coconut Milk, Young Bamboo Strip & Sweet Basil	
YELLOW (Chicken, Beef or Pork) 🍴	\$13.95
Medium Spicy Curry with Yellow Curry Essences, Idaho Potatoes & Onions	
MASSAMAN (Chicken or Beef) 🍴	\$13.95
Homemade Stew-Like Peanut Curry with Idaho Potatoes, Onions & Roasted Nuts	
WILD CURRY (Chicken, Beef or Pork) 🍴	\$13.95
Prepared without Coconut Milk, Spicy Red Curry Paste, String Beans, Bamboo Strip, Zucchini, Eggplants, Rhizome & Sweet Basil	

CUTE KIDS UNDER 10

CRISPY CHICKEN	\$6.95
Lily's Special Batter Thai Styled Fried Chicken with Sweet & Sour Sauce	
FRIED CRISPY SHRIMPS	\$8.95
Fresh Fried Crispy Shrimps served with Honey Mustard Sauce	
FRESH CUT BEACH FRIES	\$4.95
KIDDY FRIED RICE	\$6.95
Thai Styled Fried Rice Made Especially for Kiddies with Chicken & Eggs	

SIDES (with additional charge)

Steamed Vegetables-\$3; Add Vegetables-\$2; Chicken, Beef or Pork-\$2;
Ground Peanuts-\$1; Fresh Hot Peppers-\$1; Curry Sauce-\$2; Extra Egg-\$1;
Peanut Sauce-\$2; Salad Dressing-\$2; Cashew Nuts-\$2; Shrimps-\$4;
Pineapple Chunks-\$2; White Rice-\$1; Tofu-\$2

DESSERTS

LILY'S FAMOUS MANGO
Fresh Sliced Sweet Mangos, Sweet Sticky Rice Topped with Coconut Cream
BANANA & ICE CREAM
Fried Crispy Bananas, Vanilla Iced Cream and Honey Swirl
SWEET RICE & ICE CREAM
Sweet Sticky Rice, Vanilla Iced Cream and Cream of Coconut Swirl

LUNCH SPECIAL

Try Our Lunch Special Menu

\$8.95 Lunch Special
(Entree, Salad, Roll)

11:30-3:00 PM

NOODLES & FRIED RICE

PAD THAI (Chicken or Shrimp)	\$13.45
Thailand Signature Dish! Pan Fried Noodles, Bean Sprouts, Red Tofu, Egg and Ground Peanuts	
PAD SEE EW NOODLES (Chicken, Beef or Pork) ...	\$13.45
Wide-Rice Noodles, Broccoli, Garlic & Sweet Bean Sauce	
DRUNKEN NOODLES (Chicken, Beef or Pork) ➤ ..	\$13.45
Hot & Spicy Pan Fried Wide-Noodles, String Beans, Ripe Tomatoes, Garlic, Hot Peppers and Basil	
BANGKOK BIG BOWL NOODLE SOUP	\$13.45
Delicious Broth with Chicken, Shrimp, Fish Balls, Bean Sprouts, Cilantro Topped with Crispy Wantons	
SHRIMP PAD WOONSEN NOODLES	\$14.45
Juicy Shrimps Pan Fried with Bean Thread Noodles, Cabbage, Green Onions in Sesame Sauce	
KAO PAD FRIED RICE (Chicken, Beef or Pork)	\$13.45
Flavorful Thai Styled Fried Rice with Egg, Tomatoes, Peas, Carrots, Onions and Cilantro	
OCEAN SIDE FRIED RICE (MD Crabmeat or Shrimp) .	\$16.45
Our Original Fried Rice, but with Shrimps or Maryland's Finest Famous Crabmeat!	
SPICY BASIL FRIED RICE (Chicken, Beef or Pork) ➤ .	\$13.45
Hot & Spicy Fried Rice with String Beans, Tomatoes, Sweet Basil Leaves, Garlic-Hot Pepper Mix	

LILY EXOTICS

LAMB YELLOW COCONUT CURRY ➤	\$16.95
Sliced Lamb in Slow-Roast Yellow Coconut Curry, Idaho Potatoes and Onions	
BANKOK SPICY CRISPY CATFISH ➤	\$17.95
Crispy Filet of Catfish Topped with Spicy Red Coconut Curry Sauce and Sweet Basil	
LILY'S 3 FLAVORED CRISPY CATFISH ➤	\$17.95
Crispy Filet of Catfish Topped with Lily's Original Sweet-Spicy-Sour Roasted Chili Sauce and Scallions	
CRISPY HONEY DUCK BASIL ➤	\$18.95
Crispy Honey Roasted Boneless Duck Sautéed in HOT Flames with Thai Hot Chili, Garlic, Onions, Ground White Peppers & Sweet Basil	
ROSTED DUCK CURRY ➤	\$18.95
Slow Roasted Honey Boneless Duck, Pineapple Chunks, Tomatoes Young Bamboo Strip, Hot Peppers in Red Coconut Curry and Basil	
MANGO CASHEW MD SOFTSHELLS ➤	Market Price
Two Maryland Softshell Crabs, Lightly Battered, Fried and Topped with Carrot, Celery, Onions, Mangos, Roasted Cashews in Sweet & Spicy Toasted Chili	
FRESH CATCH WHOLE FISH ➤	Market Price
Ask our Staff About our Fresh Whole Fish of the Day with Your Choice of 3 Flavored or Red Coconut Curry Sauce	

ENTREES

CHICKEN SWEET & SOUR	\$12.95
Chicken Sautéed with Tomatoes, Green Bell Peppers Onions, Cucumber and Pineapples	
ROASTED GARLIC STIR FRIED	\$12.95
Chicken, Beef or Pork Sautéed with Fresh Garlic, Ground White and Black Peppers	
NAM PIK POW ➤	\$12.95
Chicken, Beef or Pork Sautéed HOT with Sweet & Spicy Roasted Chili Sauce and Chef's Vegetables	
CHICKEN CASHEW NUTS	\$12.95
Chicken Sautéed with Crunchy Roasted Cashew Nuts, Carrots, Celeries, Onions, Garlic In Sweet Sauce	
GINGER DELIGHT ➤	\$12.95
Chicken, Beef or Pork Sautéed with Fresh Young Ginger Strips, Mushroom, Onions, and Ground Pepper	
SEAFOOD PAD PHED ➤	\$17.95
Fresh From The Sea! Assorted Seafood Stir Fried HOT with Red Chili Sauce and Sweet Basil Leaves	
CHICKEN EGGPLANT BASIL	\$12.95
Chicken Sautéed with Thai Eggplants in Chili-Basil-Garlic Sauce	
LILY'S ROASTED PEANUT SAUCE ➤	\$12.95
A Perfect Blend of Chicken in Sweet & Spicy Roasted Peanut Sauce Bedded on String Beans and Topped with Caramelized Onion Flakes	
FAMOUS 3 FLAVORED CHICKEN ➤	\$12.95
Breaded Crispy Chicken Breast Sautéed in Lily's Original Famous Sweet-Spicy-Sour Sauce	

Prices & items are subject to change without notice.

VEGGIE LOVERS

REHOBOTH VEGETABLES STIR FRIED	\$12.95
Fresh Seasoned Vegetables Sautéed with Garlic & Ground Black Peppers	
PAD TOFU	\$12.95
Fresh Bean Sprouts, Lightly Fried White Tofu, Crushed Garlic & Ground Black Peppers	
THAI BROCCOLI GARLIC SAUCE	\$12.95
Imported Fresh Thai Broccoli, Crushed Garlic & Ground Black Peppers	
SNOWPEAS & BABY CORN	\$12.95
Crunchy Snow Peas, Baby Corn, Crushed Garlic Ground White & Black Peppers	
TOFU EGGPLANT BASIL ➤	\$12.95
Lightly Fried Tofu, Thai Eggplants in Basil-Garlic Chili Sauce	
PIK KHING ROASTED CHILI ➤	\$12.95
String Beans and Lightly Fried Tofu Sautéed in Pik Khing Roasted Chili Sauce	
VEGETABLE CURRY ➤	\$12.95
Your Choice of (Red, Green, Panang) Coconut Curry & Seasoned Vegetables	
TOFU YELLOW CURRY ➤	\$12.95
Tofu, Idaho Potatoes, Onions in Yellow Coconut Curry	
TOFU MASSAMAN ➤	\$12.95
Tofu, Idaho Potatoes, Onions in Massaman Coconut Curry and A Touch of Lily's Peanut Sauce	
VEGETABLE PAD THAI	\$12.95
Famous Pad Thai Noodles, Seasoned Vegetables, Red Tofu, Ground Peanuts, Scallions and Egg	
VEGETABLE FRIED RICE	\$12.95
Thai Styled Fried Rice with Seasoned Vegetables and Eggs	
VEGETABLE PAD SEE EW NOODLES	\$12.95
Pan Fried Wide-Noodles with Seasoned Vegetables, Eggs and Sweet Bean Sauce	
VEGETABLE DRUNKEN NOODLES ➤	\$12.95
Hot & Spicy Pan Fried Wide-Noodles, Seasoned Vegetables in Basil-Garlic-Chili Stir Fried	
WOONSEN PAD THAI	\$12.95
Famous Pad Thai Now with Clear Bean Thread Vermicelli, Seasoned Vegetables, Red Tofu, Ground Peanuts, Scallions and Egg	

DINNER SPECIALS

Prepared by Chef Lily & Chef Jason

STARTERS

1. GRILLED SALSA STEAK SALAD ➤	\$8.95
Grilled Sliced Flank Steak Tossed with Fresh Cucumber, Red Onions, Tomatoes, Green Onions, Cilantro in Chili-Lemon Salsa Dressing	
2. NORTHSIDE FRIED CALAMARI ➤	\$9.95
Lightly Battered Calamari, Fried Crispy and Served with Lily's Original Northside Spicy, Sweet and Sour 3 Flavored Sauce	

ENTREES

3. SWEET & SPICY CHILI CRUSTED EGGPLANT ➤	\$17.95
Lightly Fried Thai Eggplants, Flavored with Smoked Sweet & Spicy Roasted Chili Sauce, Chopped Chicken, Juicy Tiger Shrimps, Topped with Fresh Cilantro	
4. VEGETABLE SEA SCALLOPS & SHRIMPS	\$18.95
Fresh Sea Scallops & Shrimps Sautéed with Assorted Vegetables, Ground White & Black Peppers and A Touch of Garlic	
5. GARLIC RUBBED CHICKEN & SHRIMPS	\$17.95
Garlic Rubbed Chicken & Juicy Tiger Shrimps in Mild Brown Pepper Sauce over Steamed Broccoli	
6. SOFTSHELLS IN BANGKOK ➤	\$24.95
Prepared Thai Styled, Fresh Maryland's Soft Shell Crabs, Battered Then Lightly Fried and Topped with Red & Green Bell Peppers, Succulent Mangos, Sweet Basil Leaves, Garlic Hot Pepper Sauce	
7. CHILI LAMB & PUMPKIN ➤	\$17.95
Lily's Special Sweet & Spicy Roasted Chili Sauce, Tender Sliced Boneless Lamb, Pumpkin and Lime Leaves	
8. CATFISH OF THE SEA ➤	\$18.95
Farm Raised Louisiana Fried Filet of Catfish with Carrots, Onions, Celery, Garlic in Sweet & Spicy Chili Sauce and Roasted Cashew Nuts	
9. SALMON PINEAPPLE CURRY ➤	\$18.95
Fresh Wild Caught Sliced Salmon Filet, Cooked in Spicy Red Coconut Curry, Pineapple Chunks, Tomatoes, String Beans and Sweet Basil Leaves	
10. TOFU MIXED VEGETABLES	\$16.95
Fried White Tofu and Seasoned Vegetables in Garlic Sauce	

lupo di mare

cucina italiana

a boutique style restaurant serving coastal Italian cuisine....

Tastes

Marinated Olives, Julienne Sun Dried Tomatoes, Toasted Spices, Virgin Oil

Grilled Artichokes, Sea Salt, Fresh Herbs, Lemon, Virgin Oil

White Bean & Roasted Garlic Dip, Truffle Oil, Lemon Zest, Crostini

Phil's Homemade Mozzarella, Sea Salt, Herbs, Virgin Oil

Salame e Formaggio, Cured Meats, Cheeses

Shaved Brussels Sprouts, Truffle Oil, Pecorino

Oven Roasted Marcona Almonds, Rosemary, Sea Salt

Starters

Chef's Daily Soup, Market Price

Grilled Sausage & Peppers, Onion, Tomato, Crushed Red Pepper

Veal Meatballs, Golden Raisins, Pine Nuts, Tomato-Veal Gravy, Pecorino

Char Grilled Octopus, Shaved Fennel, Citrus Segments, Black Olive Tapenade

Sliced Baby Potatoes, Fresh Herbs, Lemon

PEI Mussels (1 lb.), White Wine, Roasted Garlic, Capers, Fresh Herbs,

Shellfish Butter Broth

Pizza of the Day, Rustic home made with fresh toppings

Pan Roasted Clams, Spicy Sausage, Roasted Garlic, Chick Peas, Tomato Sauce

Fried Fresh Cut Calamari, Warm Red Sauce, Lemon

Wild Mushroom Bruschetta, Butternut Squash Puree, Arugula, Pecorino, Toasted Foccacia

"Fritto Misto" (Lightly Fried Mixture of Seafood) Artichokes, Lemon Wheels, Fennel Frond Aioli

Salads

Arugula, Pecorino, Radish, Red Wine Vinegar, Virgin Oil

Pistachio, Chick Pea & Beet Salad, Bleu Cheese, Shaved Brussels, Dark Balsamic

Crushed Pistachio, Virgin Oil

Spinach Salad, Red Onion, Crumbled Bleu Cheese, Honeyed Walnuts,

Warm Prosciutto & Balsamic Vinaigrette

Escarole Salad, Lemon Anchovy Vinaigrette, Red Onion, Bleu Cheese, Hard Cooked Egg

Grilled Spring Vegetables, Red Wine Vinaigrette, Romano, Sea Salt

OPEN 7 DAYS AT 5:00 PM

20% gratuity will be added to parties of six or more.

Please, no substitutions. No separate checks.

Pasta

Braised Pork Bolognese, Virgin Oil, Spinach, Rosemary, Orange Zest, Rigatoni
Gnocchi alla Madison, Tomato Alfredo, Fresh Herbs, Cracked Pepper, Pecorino
Wild Mushroom Linguine, Arugula, Cracked Pepper, Pancetta,
Brandy Cream, Herbs

Sausage & Pepper Linguine, Onions, Tomato Ragu, Red Chiles, Rabe,
Garlic, Virgin Oil

Shrimp and Scallop Carbonara, Pancetta, Scallion, Egg Yolk Cream Sauce
Spaghetti & Clams, Pancetta, Garlic, Chiles, Herbs, Chick Peas, White Wine, Butter
Gnocchi, Gorgonzola Cream, Shaved Green Apples, Baby Arugula, Roasted Garlic,
Cracked Pepper, Rosemary & Crushed Toasted Walnuts

Frutti Di Mare, Tomato Broth, Fish, Scallops, Clams, Shrimp, Calamari,
Mussels, Linguine, Fresh Herbs

Orecchiette, Basil Pesto, Wild Greens, Golden Raisins, Toasted Bread Crumbs, Lemon

Entrees

Pan Roasted Arctic Char, Sweet Creamed Corn, Sautéed Spinach, Shaved Scallions,
Lemon, Sea Salt

Eggplant Parmesan, Fried Eggplant, Fresh Tomato Sauce, Shredded Mozzarella, Herbs
Pan Seared Sea Bass, Butternut Squash Risotto, Spinach, Shaved Brussels Sprout
& Pumpkin Seed Salad

Roasted Cod, Baby Potatoes, Sautéed Spinach, Capers, White Wine, Butter, Fresh Herbs
Pan Seared Jumbo Shrimp, Spicy Italian Sausage, Creamy Polenta, Chef's Butter

Roasted Pork "Peasant Style", Warm Salad of White Bean & Broccoli Rabe
Natural Pork Jus, Rosemary, Virgin Oil, Sea Salt

Grilled Skirt Steak, Kennett Mushrooms, Roasted Potato & Arugula Salad,
Balsamic & Virgin Oil

Sides

Wild Greens, Virgin Oil, Sea Salt, Lemon

Roasted Baby White Potatoes, Virgin Oil, Rosemary Salt

Sautéed Spinach, Gold Raisins, Garlic, Pecorino, Virgin Oil

Broccoli Rabe, Pancetta, Crushed Red Pepper, Garlic, Red Vinegar, Virgin Oil

Roasted Zucchini & Squash, Garlic Tomato Confit, Shaved Parmesan

* full menu available for take-out

unique wine list featuring boutique italian wines

302.226.2240

located in the hotel rehoboth • lupodimarerehoboth.com

MARIACHI

Fine Authentic Spanish & Mexican Cuisine



Open for Lunch and Dinner Every Day
Happy Hour on the Deck Every Day from 3-6 PM

We've brought to Rehoboth the finest eclectic mix of latin influenced cuisine. From Mexican, Peruvian, Salvadorian, and Cuban to Spanish & Portuguese you'll enjoy meals fit for an Aztec God with white teblecloth dining.

ANTOJITOS/APPETIZERS

Ceviche de Pescado
Queso Fundido con Chorizo
Mussels al Gengibre

Platanos
Tamales de Pollo
Pupusas
And many more ...

HOUSE SPECIALTIES

Visit us for more ...

Mariscos Saltados

Shrimp, scallops, mussels and squid sautéed with cilantro, jalapeño, tomatoes and onions in a Peruvian sauce, served with rice and black beans

Pescado Criollo

Fresh broiled trout topped with fresh tomatoes, cilantro, red onions, jalapeño and our special Criolla sauce, served with rice and black beans

Seafood Enchiladas

Two flour tortillas stuffed with Monterey cheese and covered with shrimp, scallops in a white cream sauce

Pollo Asado

Roasted boneless half chicken marinated in criolla sauce and topped with sweet Spanish onions

Pechuga a la Parilla

Boneless grilled chicken breast seasoned with fresh lemon and herbs served atop our homemade Durango sauce

Pato in olive

Half a roasted duck topped with our sherry wine sauce and green olives

Masitas de Puerco

Cuban style morsels of pork, marinated in criolla sauce and roasted Sevilla's bitter oranges

Carne Asada a la Mexicana

Charcoal grilled flank steak served with guacamole and rice



First Place
in Chili Cook-Off
2009, 2010, 2011

First Place
in Gumbo Cook-Off
2011



Third Place
in Gumbo Cook-Off
2009

Best of Delaware! 2010

14 Wilmington Avenue,
Rehoboth Beach, DE 19971

(302) 227-0115

Lomo Saltado

Sautéed strips of prime sirloin with fresh tomatoes, cilantro, red onions, green peppers and a special Peruvian sauce

Lengua al Vino

Slices of beef tongue in a rich Spanish sherry wine sauce

Poc Chuc Yucateco

Charcoal broiled pork marinated with imported Mayan spices.

Mariscada in Gulf Sauce

A combination of scallops, shrimp, squid, flounder and mussels cooked in a casserole with sherry wine and herbs

Pescado Alcapulco

Fresh broiled trout topped with shrimp, scallops and our Acapulco sauce

Paella de Mariscos

Our version of a Spaniard delight; shrimp, mussels, squid, scallops, fish and clams sautéed with vegetables and served over saffron rice.

Vegetable Fajita

A generous portion of fresh vegetables sautéed in olive oil and served sizzling hot with tortillas, pico de gallo and guacamole

Garden Quesadilla

Fresh flour tortilla grilled with cheese, mushrooms, poblano peppers, onions and tomatoes

Vegetable Burrito

Flour tortilla filled with carrots, mushrooms, poblano peppers, onions, celery and a ranchero

Spanish Parillada (serves 2)

Grilled chicken breast, fajita steak, pork chop, Spanish chorizo topped with garlic, parsley and olive oil. Served on a sizzling platter

Fajitas Norteñas al Carbon

Tender strips of beef or chicken charcoal grilled and served sizzling hot with tortillas, rice, beans, sour cream, guacamole and pico de gallo

MEXICAN PLATTERS

Visit us for more ...

Enchiladas

Fresh corn tortillas wrapped around your choice of filling; chicken, beef or cheese, and baked with our green tomatillo and red chili sauce

Chiles Rellenos

Green poblano peppers filled with cheese and seasoned beef, dipped in egg batter and lightly fried

Plato Norteño

Chicken Burrito, Cheese Enchilada and guacamole

Tacos al Carbon

Two fresh flour tortillas rolled with your choice of grilled chicken or flank steak

Chimichanga

A large flour tortilla filled with rice, cheese and your choice of chicken or beef, rolled and deep fried.

Kids menu available!

Lunch specials \$9 and up!

BRUNCH SPECIALS

Desayuno Cancun: Boneless chicken breast, two fried eggs, avocado and fried plantains.

Tacos Santa Fe: Fajita steak cut into long strips, sautéed with red peppers, red onions, cilantro, jalapeño, pepper and fresh corn, served over corn tortillas.

Bistec con Huevos: Fajita steak topped with two eggs, rice and beans.

Huevos Rancheros: Two fried eggs served over a fresh corn tortilla, topped with beans, cheese ranchera sauce.

Breakfast Burrito: Fried eggs mixed with green peppers, chopped onions, cumin and shredded cheese, then rolled in a fresh flour tortilla, topped with our picante salsa.

Desayuno Maya: One chicken tamal, fried plantains, two fried eggs and black beans.

Omelette Acapulco: Seasoned shrimp and scallops in a fluffy omelette, served with home fries.

Fajita Omelette: A fluffy omelette with beef strips, served with home fries.

Omelette del Oeste: A fluffy omelette with ham, green peppers, tomatoes, onions, cilantro and jalapeno peppers, served with home fries.

Huevos Moctezuma: Two fried eggs over fresh corn tortilla, with ham fried beans and green tomatillo sauce, served with rice and fried plantains.

Eggs Benedict: Two poached eggs over English muffin with Canadian bacon, spinach and fresh Hollandaise sauce, served with home fries.

Pan Frances: Our version of French toast with sausage and syrup

Brunch Special + Cocktail \$15
(Margarita, Mimosa, or variety of Sangrias)

DESSERTS

Flan
Chocolate Mousse
Tres Leches
Fried Ice Cream
Sopapillas



American Fusion Restaurant

**26 Baltimore Avenue
Rehoboth Beach, DE 19971**
www.mixxrehoboth.com

**Reservations Suggested
302-226-8700**

**LARGE AND SMALL PLATES
AVAILABLE FOR MOST MENU ITEMS**

APPETIZERS

- Crab Bruschetta- fresh crab and tomato bruschetta served on toasted and seasoned pita bread, topped with melted provolone and fresh mozzarella, \$12
- Seared Scallops- served with shredded brussels sprouts, bacon and a Dijon mustard aioli, \$12/8 (gf)
- Asian Pork Tacos- marinated pork served in a fried wonton with shredded cabbage and lime cilantro dressing, \$12/8
- Grilled Veggie Tower- house Italian marinated grilled zucchini, squash and eggplant, layered with roasted red peppers and Chevre goat cheese, \$12 (gf)
- Shrimp Lollipops- shrimp and jalapeno coconut tempura, served with a red pepper coulis, \$12/8
- Calamari- flash fried, served with a trio of sauces: sweet & sour, roasted garlic & chili, diavolo, \$12/8
- Shrimp Spring Rolls- house made, served with a charred pineapple aioli, \$12/8
- Hot and Spicy Edamame- edamame tossed with hot and spicy sesame oil, \$8 (gf)
- Hummus with Pita Chips- Chef's hummus plate served with seasoned toasted pita chips, \$8

FLATBREADS

- Ranch Dusted Chicken Flatbread- ranch seasoned chicken breast, bacon, and fresh mozzarella, topped with an avocado creme fresh, \$12
- Carbonara Flatbread- bacon, red onions and parmesan cream sauce, topped with monterey jack, \$12
- MIXX Veggie Flatbread- dill sour and cream cheese spread, oven roasted peppers, onions, mushrooms and spinach, topped with monterey jack cheese, \$12

SOUP & SALAD

- Chef's soup of the day- priced accordingly
- MIXX- greens, grilled peaches, red onion, candied pecans, feta, roasted shallot vinaigrette, \$12/6 (gf)
- Wedge Salad- an Iceberg lettuce wedge, with peppered bacon, hard boiled egg, black beans, bleu cheese crumbles, siracha ranch dressing, \$12
- Blackberry Spinach Salad- baby spinach, fresh blackberries, feta cheese, grape tomatoes, chopped walnuts, finished with a poppy seed dressing
add grilled chicken breast, \$5

Large Plate/Small Plate

ENTREES

- Lobster & Shrimp Curry- lobster and shrimp, served over ginger rice and julienne vegetables, with a green Thai curry sauce, \$28
- Deviled Short Ribs- horseradish braised, served with Chef's mashed potatoes and grilled asparagus, finished with a cabernet balsamic reduction, \$24/16 (gf)
- Tortilla Crusted Rockfish- broiled rockfish topped with crushed tortilla chips, finished with an avocado creme fresh, served with dirty rice and jicama slaw, \$24/16
- Bison London Broil- roasted shallot vinaigrette marinated bison flank steak, served with Chef's mashed potatoes and grilled asparagus, \$26
- Jamaican Curry Chicken- grilled chicken breast marinated in jerk curry spices, served with dirty rice and mixed vegetables, topped with mango passion fruit guava glaze \$22/16
- Pepper Crusted Ribeye- 14oz pepper crusted hand cut ribeye topped with roasted garlic Chevre goat cheese, served with Chef's mashed potatoes and haricot vert, \$30
- MIXX Crab Cakes- homemade crab cake with lump crab, herbs & spices, chef's mashed potatoes and grilled asparagus, \$28/18
- Grilled Angus Burger- bacon, roasted red peppers, pepper jack cheese and spicy mayo, served with truffle oil fries, \$15
- Short Rib Burger- horseradish braised short ribs, with mushrooms and sauteed red onions, served with truffle oil fries, \$15
- Seafood Saute- crab, shrimp and scallops, sauteed with garlic, roasted red peppers and spinach in a white wine reduction, topped with Parmesan cheese \$28/18
- Mahi Mahi- grill blackened fresh Mahi Mahi topped with a papaya mango salsa, served with dirty rice and grilled asparagus, \$26/16
- Vegetarian Mixx- asparagus, mushrooms, shredded brussel sprouts, haricot vert, peppers, onions and julienne snow peas, stir fried in a sweet chili & teriyaki sauce, served over mung bean threads, \$20/14 (gf)

\$5 SIDES

Truffle Fries, Sweet Potato Fries, Chef's Potatoes,
Chef's Rice, Grilled Asparagus, Haricot Vert, Mixed Vegetables

Extra Plate Charge, \$5

MONDAYS: 20% OFF ENTIRE CHECK (DINING ROOM ONLY)

TUESDAYS: TWO FOR TWENTY- SMALL PLATE APPETIZER AND SMALL PLATE ENTREE

WEDNESDAYS: \$8.00 BURGER & HALF PRICED MARTINI NIGHT

(ANGUS BEEF, BISON, CHICKEN, TURKEY, PORK, SHORT RIB AND BLACK BEAN)

THURSDAYS: HALF PRICED WINE (GLASS OR BOTTLE)

*We kindly request no separate checks * An 18% gratuity may be added to parties of six or more
Vegetarian/Vegan? Please call ahead and our chef will prepare a special entree.*

gf = wheat gluten-free

OPEN NIGHTLY AT 5:30PM

THE DAILY CHALKBOARD

hand-crafted daily

The chefs at Nage create original chalkboard dishes for lunch and dinner every day.

The chalkboard is there to help our guests explore new dishes, ingredients and styles of food.

Don't recognize something on the menu? Ask your friendly server.

At Nage, it's creative food without the 'tude!

BITES

a snack, knosh, or hors d'oeuvres

Nage Frites

Nage Classic!

idaho & sweet potato, white truffle oil 7

"Pop" Rock Shrimp

crispy buttermilk batter, chipotle aioli 7

Baked Oyster Asiago

Nage Classic!

spinach, mushrooms 3 per oyster

"Grilled Cheese"

goat cheese, fig jam, house baguette 5

Mussels Escabeche

evoo, sherry cinegar 6

Grilled Asparagus

smoked egg relish 5

Beets & Blue Cheese

olive oil 5

Olives

herbs, chile flakes, preserved lemon 4

The Daily Cheese

1 oz with accompaniments & crackers

cabot cheddar & fruit 5

purple haze goat & apricot preserve 5

rogue smoky blue & hazelnuts 5

PLATES

first course. sharing plate. small entrée.

French Onion Soup

Nage Classic!

bricche crouton, gruyere 9

Spring Chicken Soup

asian consomme, chicken dumpling,
ramp, carrot, shiitake, turnip 8

Bibb Lettuce Salad

grapefruit, radish, citrus-poppy
vinaigrette 8

dinner size with shrimp 17

Warm Vegetable Salad

Nage Classic!

goat cheese, reduced balsamic 10
dinner size with shrimp 19

Shaved Sopressata

roasted cauliflower, quinoa, radish
sprouts, walnut dressing 9

SANDWICHES

Prime Rib Burger

Nage Classic!

smoked onions, gouda, nage frites 16

Nage Crabcake

tomato jam, frites 16

Dogfish Mussels

Nage Classic!

raison d'etre beer, toasted barley broth,
orange, leeks, shaved toast 13

Poached Shrimp

green & white asparagus, grapefruit, pea
shoots, citrus vinaigrette 14

Veal Breast

new potato, spring onion, baby carrot 16

Mac n Cheese

Nage Classic!

truffle, english peas, wild mushroom 11

Ricotta Gnocchi

baby artichokes, spring garlic, chives,
parmesan, sorrel 13

Buffalo Frog Legs

blue cheese, shaved celery, spicy brown
butter sauce 13

FLATBREADS

Wild Mushroom & Garlic

ricotta, pecorino cheese, chives 11

Braised Beef & Duck Egg

Nage Winter Classic!

sunchokes, arugula, fontina cheese 13



FARM-TO-TABLE DINNERS

A different farm featured every Thursday

Meet the Farmers at Nage

Learn About Local Availability

Farm Fresh Chef Features

You may have traveled farther than the food!

OPEN DAILY

DINNER \ 7 DAYS FROM 4:30

LUNCH \ TUE - SAT 11:30 to 2:30

Nage

Bistro & Wine Bar

ENTREES

Seafood a la Nage

Nage Classic!

shrimp, mussels, clams, fennel, potato,
tomato-saffron broth 29

Plancha Seared Tuna

green beans, sunchokes, almonds, brown butter
25

Jumbo Lump Crab Cake

Nage Classic!

creamy succotash, tomato jam 23

Chicken & Gnocchi

Nage Classic!

pan roasted chicken breast, oyster mushrooms,
pearl onions, spinach, pan jus 23

Center Cut Filet Mignon

Nage Classic!

truffled potato cake, winter vegetables, demi glace,
foie butter 30

Steak Frites

Nage Classic!

6oz flat iron steak, nage frites, demi glace 22

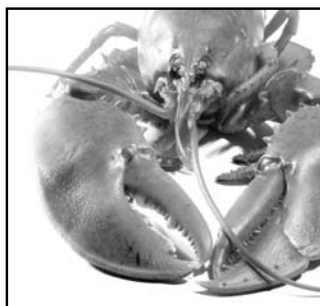
Tagliatelle Carbonara

hand-cut pasta, ham, english peas, parmesan 21

Vegetarian Tasting

Nage Classic!

chef's daily tasting plate 23



SEAFOOD SUPPERS

Get your seafood fix every Sunday

Whole Lobsters

\$10 Soft Shell Crab Sandwiches

\$18 Clam Bake Pots

Knock the sand off of your feet and get in here!



THE WINE BAR

A casual & fun approach to spirits.

Interesting & New Wines

Original Cocktails & Local Brews

30+ Wines by the Glass!

Join us for Happy Hour - 1/2 Off Appetizers!

These sample menus are subject to change at any time.

302\ 226-2037

19730 coastal highway \ across from the gap outlet
nagerestaurant.com

nagerestaurant.com

WE'RE GOING GREEN!



We Serve Healthier Food Always!

NICOLA PIZZA®

On The Avenue

Taste of the First State®

Established April 2010

Famous for Pizza and

NIC-O-BOLI®

Rehoboth Avenue
Rehoboth Beach, Delaware



MAKE IT EASY MONEY

Call for Fundraiser Information

800-640-4906

Visit us at: www.nicolapizza.com

Your Hosts

Nick, Joan, Nick Jr., Camille Caggiano, & Kelly

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Family Place

Family Prices

© 2010 NICOLA PIZZA, INC.

Family Managed



NICOLA PIZZA®

Nicola Pizza was opened on June 11, 1971 by owners Nick and Joan Caggiano. The menu started with pizza only but we soon created the Nic-o-boli. The Nic-o-boli consists of ground beef, cheese and pizza sauce rolled in dough and baked in the oven. The Nic-o-boli increased our popularity and is now world famous. After growing up in the restaurant, our son, Nick Jr. became a part of the family business. He expanded the menu to include more items to meet the growing needs of our customers. Our daughter, Camille, also can be seen hosting several days a week.

Open Year Round
7 Days A Week
11 AM

We Organize Fund Raisers

for sales of
NIC-O-BOLI®
By the case for schools and organizations.
\$1.15 profit per Nicoboli sold.
Nicoboli sold for fundraisers are sold by the case of twelve or four packs.

Call for Fundraisers
800-640-4906
www.nicolapizza.com



Dine-In or Take-Out

15% Year Round Lifeguard Discounts For Delaware Beaches Only Not with Any Other Discount.

Specialty Items

We offer a number of items for sale which make great gifts or moments.

T-Shirts, Gift Certificates, Hats, Gift Pail, Hot Peppers or Cases of Frozen Nicoboli.

Find us on Facebook

and become a Nicola Fan!

Taste of the First State™

Open 7 Days A Week at 11 a.m.

Take Out Available

Nicola Pizza is a Smoke Free Restaurant
Visa & MasterCard Accepted

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© 1997 NIC-E-BOLITO
© 2010 TASTE OF THE FIRST STATE
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STARTERS

Salad

Our Own In-house blend of Romaine & Iceberg	4.50
With diced chicken or breaded chicken tenders	2.50
NEW! Ranch, Italian, Fat Free Raspberry Vinaigrette, Parmesan Peppercorn Bleu Cheese, Fat Free Italian, Olive Oil & Vinegar	22.00

Soups

Italian Wedding Soup	Bowl 3.50
Homemade Real Hot Chili	Bowl 3.50

Nick Junior First Street Fries

We use cholesterol free frying oil, containing no saturated fat.

Fresh Cut Russet Potatoes

Fries (Serves 2-4)	5.25	X-Large Pail (Serves 6-8)	15.25
To Go Fries	Sm. 3.50	1g. 6.25	
Cheese Fries - Our Fresh cut Russet Potatoes smothered with our cheese sauce.	6.25	Add Chili.	2.00
Cheese Stix - Provolone cheese coated with a garlic breading. Served with Pizza Sauce.	6.25		
Chicken Tenders (Honey Mustard or BBQ)	6.25		
Pepperoni Rolls	6.25		
Chip & Salsa	3.25		
Chips & Queso Dip	4.95		
Nachos Tortilla chips with our Homemade Chili, Queso Dip, lettuce, jalapenos and sour cream.	9.95		
Salsa served on the side.			
Hot Fingers These are "The Real McCoy" No Bones About It, our all white meat chicken breast tenders tossed in our Red Devil Sauce. Served with Ranch or Blue Cheese	5.00	10.00	13.95 20.00 26.95

SANDWICHES

(All sandwiches served on FAT FREE homemade roll with potato chips) Add Fries to any sandwich for \$1.95

The Gobbler - Turkey, lettuce & tomato on a fat free roll.	5.95
Meatball Sandwich - With sauce.	5.95
Chicken Parmesan - Breaded chicken patty topped with Mama Nicola's Sugo® and a blend of cheeses.	5.95
Sausage Sandwich - A link of spicy Italian sausage served on a homemade roll.	5.95
Add sweet peppers and onions.	1.25
Hot Roast Beef Sandwich - Lean U.S.D.A. choice eye round of beef.	6.15

Nicola's Waitresses Share All Tips and Tables.

Did You NIC-O-BOLI® Today?

Nicola's Pizza®

On The Avenue

NIC-O-BOLI® IS

Ground beef, Nicola's Fat Free pizza sauce and a blend of cheeses rolled in Fat Free dough, then baked in the oven.

If you prefer no beef **NIC-O-BOLI®**.

Please specify "without beef".

Extra Pizza Sauce on the side \$1.00 add French Fries			
to any Nicoboli \$1.95			
Ground Beef	6.85	Anchovy	7.45
Pepperoni	7.45	Spinach	7.45
Mushroom	7.45	Olives	7.45
Extra Cheese	7.45	Jalapeno Peppers	7.45
Sausage	7.45	White Meat Chicken	7.45
Extra Ground Beef	7.45	Everything, no anchovy	9.35
Sweet Pepper	7.45	Everything	9.35
Onion	7.45	No Beef	6.85
		Each Extra Topping	.60

*Everything Nic-O-Boli® does not include Spinach, Olives, Jalapeno Peppers, Fresh Sliced Tomatoes or White Meat Chicken.
No Beef Nicoboli consists of cheese and Nicola's pizza sauce rolled in dough, then baked in the oven.
Nic-Spin-Off Nicola's own seasoned white sauce, garlic, SPINACH and a blend of pizza cheeses that is rolled in dough, then baked in the oven.
Low Carb Boli consists of ground beef, pizza sauce and cheese, then baked in oven (no dough, gluten free).
Healthy Heart Nicoboli is Fat Free dough & sauce, mushroom, sweet pepper, onions, spinach (no beef or cheese) with cheese.

At Nicola Pizza we pride ourselves on bringing your food fresh to your table...hot out of the oven! For this reason, your items may not arrive at your table at the same time. Please accept our apology.



Hebrew National Hot Dog on a Fat Free Homemade Hot Dog Roll.....4.50

Top with any of the following:
Hebrew National Mustard, Yellow Mustard, Ketchup, or Relish (No Additional Charge)
ADD CHILI 2.00
ADD CHEESE SAUCE 1.00

All Food is cooked to order so we appreciate your patience.

DIEETER'S DELIGHTS

Nicola Pizza has always had your health in mind. Enjoy these fabulous selections!

Salad Our Own In-house blend of Romaine & Iceberg. With diced chicken or breaded chicken tenders. Add.	4.50 2.50
The Gobbler - Turkey, lettuce & tomato on a fat free roll.	5.95
Healthy Heart Pizza Fat Free dough & sauce, no cheese, mushroom, sweet pepper, onions and spinach. Mini & 40 Regular. 17.35 Large 22.15	
Healthy Heart Nicoboli is Fat Free dough & sauce, mushroom, sweet pepper, onions, spinach (no beef or cheese)	8.70
Gluten-Free Low Carb Nicoboli Consists of ground beef, pizza sauce and cheese, then baked in oven.	6.85

PASTA

All Pasta Served with a homemade fat free roll

Baked Ziti With cheese no meatballs with 2 links or 2 meatballs	7.95 10.95
Baked Ziti Supreme with cheese, ground beef & onion	8.75
Baked Ziti Spinach With cheese	8.75

DRINKS

Soft Drinks

Coke, Caffeine Free Diet Coke, Sprite, Birch Beer, Fresh Brewed Ice Tea (unsweetened) NEW! Hi-C Pink Lemonade

Soda & Ice Tea	Free Refills	2.50
Kids Kup		1.25
Bottled Water	20 oz.	1.75
Coffee		1.50
Hot Tea		1.50
Milk or Chocolate Milk		1.50

Ask Your Server for our Full Drink Menu including beer, wine, mixed and frozen drinks

Why Not...



NIC-O-BOLI®

By the Case.....68.50

Pay for 10 NIC-O-BOLI / Get 2 FREE!
Cases with additional toppings not discounted

This Menu is Copyrighted

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08/10

Nicola's Waitresses Share All Tips and Tables.

port

dewey beach

fresh•local•food•drink

302.227.0669 www.portdewey.com

Starters

Cornbread and Hush Puppies Basket- Cornbread and Jalapeno cheddar hush puppies served warm w. honey almond butter

Stone Crab Claws- Served cracked & cold w. our house crab sauces

Thai Spring Rolls- Chef Inton's famous family spring roll, pork filling w. Asian dipping sauce

New Orleans Fried Oysters- Lightly fried, drizzled in buffalo sauce topped w. homemade ranch dressing and bleu cheese crumbles.

Calamari- Lightly Fried, tossed w/ banana pepper sauce or traditionally with Fra Diabolo S8

Crab Brushetta- On toasted Baguette, fresh tomato, balsamic reduction, fresh local lump crab and Old Bay

Fried Shrimp Wrap- Fried wonton w. shrimp and Asian dipping sauce

Colossal Steamed Shrimp- Peel and enjoy! Half pound served w. cocktail sauce and Old Bay S

BBQ Hawaiian Shrimp Nachos- Nacho's, shrimp w. chef's BBQ sauce, cheddar cheese, fresh jalapenos and mangos.

Soups

Crab Bisque- Homemade with fresh local lump crab and rich heavy cream. Locals Favorite!

Seafood Cioppino- Chef's selection of seafood in sweet tomato broth w. grilled baguette

Salads

Caesar Salad- Hearts of romaine with creamy homemade dressing and toasted baguette.
Add Fish or Add Chicken

The Kings Salad- Dried Cranberries, mixed greens, sugar-coated walnuts, seasonal fruit, and bleu cheese crumbles w. house raspberry vinaigrette.
Add Fish or Add Chicken

Seafood Entrees

"Fish of the Day"

1-Select your fish: Your server has today's Fresh fish Selections

2-Select how you want it prepared: Grilled, Fried, Blackened or Broiled

3-Select your toppings: Lemon Cream w. Lump Crab, Crab Imperial, Mango Salsa, Ginger Soy Reduction

King's Crab Cakes- Colossal lump crab served over corn Moux Choux with sweet potato fries.

Shrimp & Crawfish Etoufee- A New Orleans Favorite. Served over Jasmine rice.

Happy Hour Daily from 4-7 PM - App & Drink Specials

Bring in this menu for EARLY BIRD SPECIALS.
4-6 PM, 25% off all entrees.

Pad Thai- Stir fried rice noodles, chicken, shrimp and vegetables with authentic Thai seasoning. Finished with cilantro, bean sprouts and chopped peanuts. Available as a vegetarian dish with tofu.

Seafood Pasta- Shrimp, Super Lump Crab and Clams in Alfredo Sauce with Spinach and Diced Tomatoes. Served over Penne Pasta and finished w. Parmesan Cheese

On the Hoof

Entrée's below served w. choice of starch:
Parmesan garlic mashed, hand cut fries,
homemade chips and sweet pota fries w. cinnamon
cream sauce

Brazilian Angus Steakhouse Cut- Melt in your mouth tenderness that's seasoned and cooked to temperature. Finished w. Chefs' Texas butter bath.

Filet Mignon- 6 oz. Filet cooked to temperature & served over port wine Demi-glace.

Twin Pork Chops- Bone in, grilled to temperature. Served over apple chutney.

Chicken Chesapeake- Grilled chicken breast topped with lump crab imperial. Served with parmesan mashed and house veggies.

Sandwiches-Lunch Only Please

All Sandwich's come w/ choice of Hand Cut
Beach Fries or Homemade Chips.Sweet Potato
Fries w/ cinnamon sugar sauce available

Port Patty- Generous Angus burger grilled to temperature. Served w/ lettuce, tomato, onion & American cheese.

Fusion Burger- Our house Thai BBQ sauce over cheddar cheese and bacon. A Locals favorite, served w/ lettuce, tomato & onion.

Crab Cake Sandwich- Fresh, Local Jumbo Lump Crabmeat, fried to perfection served w/ house cocktail sauce.

Breakfast Anytime Creations

Chicken 'N Waffles- Fried chicken tenders w/ A Belgium waffle served w. maple syrup and honey almond butter.

Breakfast Sliders- Two English muffins w/ Canadian bacon, fried eggs and Hollandaise sauce.

Bacon or ScrappleEgg Wrap- Scrambled eggs, American cheese, choice of meat

wraps

All wraps come w. choice of Hand Cut Beach
Potato Fries with cinamon sugar sauce or
Homemade Chips. Fries, Sweet

California Club Sandwich - Grilled chicken breast, avocado, green leaf lettuce, bacon, Swiss cheese and spicy mayo.

Philly Cheese-steak Wrap- Sliced beef or chicken, lettuce, tomato and American cheese on fresh Mission Tortilla.

Ahi Tuna Wrap- Grilled Ahi Tuna w. sliced avocado, lettuce, tomato, red onions and spicy mayo on the side.

Buffalo Chicken Wrap- Grilled chicken breast smothered in blue cheese crumbles and dressing, spicy wing sauce, lettuce and tomato.

Fish or Shrimp Tacos- Grilled fish or shrimp, mango salsa, sliced avocado and served on flour tortilla.

Kids Menu-Children under 12

All kids entrée's excluding pasta & rice dishes served w. choice of
Hand Cut Beach Fries (cooked in peanut oil), Garlic Parmesan
Mashed or House Veggies.

Kid's Burger- Angus beef burger grilled to temperature.

Kids Fish Dinner- Smaller portion of adult entrée, Choice of fish grilled or broiled.

BBQ Grilled Chicken- Chicken breast grilled to perfection with BBQ Sauce.

Chicken Chesapeake- Grilled chicken breast w. crab imperial topping.

Chicken Tenders- Hand battered and fried to perfection.

Pasta Alfredo- Penne pasta with Alfredo sauce. Served w. Baguette.

Pasta- Penne pasta served w. butter & Parmesan cheese.

Kids Fried Rice- Chicken fried rice, chef's recipe.

***Add Shrimp to Pasta or Rice**

Kids Drink Menu

Homemade Lemonade- Fresh Squeezed Lemons and Agave Nectar

Homemade Strawberry Lemonade- Fresh Squeezed Lemons, Agave Nectar and Strawberry Nectar

Hand Squeezed Virgin Crush- Choice of Orange, Grapefruit or Blood Orange

What They're Saying

"There's a new restaurant in town boasting a mouth-watering cocktail too good to pass up. Port Dewey Beach is introducing the one-of-a-kind Cold River Blueberry Lemonade created by the owners, Zach and Mitchell King."

Rehoboth Beachcomber- April, 8 2011

"Mitch and Zachary King are locals, and they want to keep the food at Port, the newest restaurant in Dewey Beach, local too." Cape Gazette, March 2011

SMALL PLATES

DUCK QUESADILLA	12
<i>smoked bacon, jack cheese, chipotle sour cream, lime</i>	
FISH TACOS	10
<i>pan fried grouper, crisp cabbage, pickled red onion, tomato, chipotle sour cream</i>	
BRAISED PORK SPRING ROLLS	8
<i>cuban black bean papaya salad, port wine reduction</i>	
SHRIMP SHUMAI DUMPLINGS	12
<i>coconut crab bisque</i>	
CRISPY CALAMARI	10
<i>chipotle miso glaze</i>	
GUACAMOLE	7
<i>made to order, crisp tortilla chips</i>	
CRAB CROQUETAS	11
<i>jicama apple slaw, chili ponzu dipping sauce,</i>	
STEAMED EDAMAME	7
<i>soy ginger dipping sauce, fresh lime, sea salt</i>	
SHISHITO	5
<i>sautéed Japanese peppers, sea salt, fresh lemon</i>	

SOUP + SALADS

RED CURRY CRAB BISQUE	7
MISO	3
<i>tofu, wakame</i>	
SHRIMP MISO	5
<i>tofu, wakame</i>	
ENOKI MISO	4
<i>tofu, green onion</i>	
CHILLED THAI WATERMELON SOUP	5
ORGANIC GREEN SALAD	7
<i>golden beets, rainbow radish, carrot ginger dressing</i>	
BABY SPINACH SALAD	6
<i>jicama, golden raisins, peanuts, lime coconut dressing</i>	

CEVICHE

BLACK GROUPER	9
<i>red onion, lime, fresh cilantro</i>	
LOBSTER	15
<i>strawberries, pickled rainbow radish, shiso</i>	
TIGER SHRIMP	12
<i>cilantro, red onion, fresh lime</i>	
BIG EYE TUNA	10
<i>coriander, red onion, fresh cilantro</i>	

LARGE PLATES

DUCK + SCALLOP PAD THAI	24
<i>rice noodles, fried egg, peanuts, vegetables, bean sprouts, lime, cilantro, traditional pad thai sauce</i>	
PORK TENDERLOIN MOJO	19
<i>cuban black bean papaya salad, spicy red curry mayo, fresh avocado</i>	
VIETNAMESE PHO	
<i>glass noodles, green cabbage, lime, cilantro, thai basil, ginger in clear broth, traditional accompaniments</i>	
CHICKEN 16 BEEF 18 SHRIMP 20 VEGETARIAN 14	
CHILEAN SEA BASS	26
<i>sambal chili glazed with a crunchy sticky rice cake, bamboo shoot salad</i>	
BLACKENED BIG EYE TUNA	22
<i>fried rice, seasonal vegetables, peanut kung pao sauce</i>	
GRILLED THAI BEEF SALAD	19
<i>bibb lettuce, cucumber, tomato, pickled red onion, green onion, green beans, peanuts, fresh cilantro, lime coconut dressing</i>	
12 OZ. NEW YORK STRIP	27
<i>tempura fried green beans, Peruvian potato confit, port wine</i>	
LOBSTER CURRY	26
<i>maine lobster meat, fresh pineapple, red curry lobster sauce, choice of white or brown rice</i>	

TERIYAKI

**served with fried rice + garlic chili green beans*

CHICKEN 16 SHRIMP 20 STEAK 18
SCALLOPS 18 DUCK 18

TEMPURA

**all tempura is served with apple jicama slaw, a trio of Stingray sauces, and choice of white or brown rice*

TIGER SHRIMP WITH ZUCCHINI	18
TWIN LOBSTER TAILS WITH ZUCCHINI	21
VEGETABLE	15
<i>zucchini, enoki mushrooms, bell pepper, green beans</i>	

SIDES

CUBAN BLACK BEAN PAPAYA SALAD	4
FRIED RICE	4
SAUTÉED VEGETABLES	4
TEMPURA GREEN BEANS	5
POTATO CONFIT	6
NOODLES IN BROTH	3

FOR OUR FULL MENU PLEASE VISIT US ONLINE @ STINGRAYRESTAURANT.COM

ALL MENU ITEMS AVAILABLE FOR TAKE OUT!

OPEN 7 DAYS A WEEK - ALL YEAR LONG!

**PLEASE NOTE: MENU ITEMS, PRICES, AND DESCRIPTIONS ARE SUBJECT TO CHANGE*

SUSHI ROLLS

*contains fully cooked items

STINGRAY*

shrimp tempura, avocado, tobiko + Japanese mayonnaise topped with unagi

DOUBLE FANTASY

lobster tail tempura, snow crab meat + avocado, topped with Cajun white tuna + pepper seared tuna

RED ARMY

jumbo lump crab + tempura frick inside, topped with spicy tuna

TROPICANA ROLL

salmon, avocado, outside masago, topped with scallions + tempura frick

TEKKA

fresh tuna

TIGER ROLL*

snow crab mixed with masago + Japanese mayonnaise, wrapped in tiger skin seaweed

SPICY TUNA

fresh tuna with a spicy sauce

CRYSTAL PALACE

tempura shrimp, avocado + spicy mayo inside, topped with white tuna + chopped lobster

NEGI-HAMA

yellowtail, scallions + masago topped with sesame seeds

RAINBOW

tuna, whitefish, fresh salmon + avocado on a California roll

SPIDER*

fried soft shell crab, avocado, cucumber, masago + crabstick

YAMA*

eel, shrimp tempura + avocado inside, outside tempura frick, topped with eel sauce + wasabi mayonnaise

CRUNCHY YELLOWTAIL OR CRUNCHY TUNA

your choice of either tuna or yellowtail, masago, tempura frick + spicy sauce

FIRE CRACKER

fresh salmon on top of salmon + avocado roll with a hot + spicy sauce

DARK KNIGHT*

freshwater eel on top of avocado + cream cheese roll

MIAMI HEAT

tuna, whitefish, fresh salmon + cucumber with hot sauce + sesame seeds

ROCK-N-ROLL

tuna, whitefish, fresh salmon + cucumber inside, tempura fried, topped with eel sauce

TREASURE ISLAND*

chopped steamed lobster mixed with Japanese mayonnaise, masago + wasabi, topped with golden tobiko

SAHARA ROLL

fresh Alaskan snow crab + asparagus, covered with Cajun white tuna + pepper garlic seasoning

CALIFORNIA DREAM*

California roll topped with fresh shrimp, crab + masago, mixed in a spicy sauce

NEW YORK YANKEE

tuna, avocado + hot sauce inside, topped with masago

PHILLY*

smoked salmon, cream cheese + scallions

NEW ORLEANS SHRIMP ROLL*

steamed shrimp + scallions with cajun mayonnaise inside, topped with tobiko

WASHINGTON ROLL*

steamed scallops mixed with masago, Japanese mayonnaise + asparagus

GREEN CATERPILLAR*

sliced avocado over eel + cream cheese roll

UNAKYU*

(eel roll) grilled freshwater eel + cucumber outside sesame seeds

MAN EATER*

fried fresh salmon with jalapeno + spicy mayo, sprinkled with chopped fresh cilantro

CALIFORNIA*

crabstick, avocado, cucumber + masago

MALAY ROLL*

crispy Chilean sea bass, asparagus + spicy sauce inside, sesame seeds outside

MOTOS ROLL

steamed shrimp, avocado inside, topped with black pepper seared tuna

CRAZY TUNA ROLL

crunchy tuna roll topped with tuna + avocado

HAIRY MEXICAN*

fried shrimp, avocado, spicy sauce inside, topped with crabstick + eel sauce

POCONO MOUNTAIN*

steamed shrimp, crab + masago mixed with a spicy sauce

CHESAPEAKE*

fresh colossal jumbo lump crab + asparagus, with sesame seeds on the outside

SUNRISE

fresh salmon + asparagus inside, topped with snow crab + masago mixed with Japanese mayonnaise

FAB FOUR

fried shrimp + tempura asparagus with spicy mayo; topped with tuna, seared pepper tuna, Cajun tuna + white tuna

CUCUMBER OR AVOCADO*

cucumber or avocado with sesame seeds

SLOPPY JOE*

tempura fried eel, cream cheese, egg + avocado roll, sprinkled with sesame seeds + calamari sauce

GODZILLA

spicy tuna, marked mackerel + tempura frick, topped with yellow tail

YELLOW SUBMARINE*

smoked salmon, steamed scallops with wasabi mayo + scallions, wrapped with sesame yellow soy paper



STARTERS

- 🍷 HOMEMADE POTATO CHIPS** SERVED WITH A STILTON BLUE CHEESE SAUCE **6/8**
- CHICAGO STYLE SPINACH AND ARTICHOKE DIP** SERVED WITH WARM HOMEMADE TORTILLA CHIPS **9**
- FRESH HAND-BREADED FRIED CHICKEN TENDERS** SERVED WITH HOMEMADE HONEY MUSTARD **7**
- FRESH "FLASH FRIED" CALAMARI** SERVED WITH SLICED CHERRY PEPPERS **10**
- FRESH "HOUSE SMOKED" CARAMELIZED SALMON** SERVED WITH CIABATTA BREAD, CAPERS, DICED EGG, RED ONION AND HONEY MUSTARD **11**
- FRESH HOMEMADE "JUMBO LUMP" CRAB DIP** TOPPED WITH CHEDDAR AND MONTEREY JACK CHEESE SERVED WITH CIABATTA BREAD **14**
- FRESH PAN SEARED JUMBO SEA SCALLOPS** SERVED WITH MUSHROOM RISOTTO AND A SWEET PEA LOBSTER CREAM SAUCE **13**

DAILY FRESH SALADS

🍷 CHOPPED SALAD **13**

FRESH CHICKEN, ROMAINE, CORN, CABBAGE, CALAMARI, CARROTS, CUCUMBERS, TOMATO, EGG, MUSHROOMS WITH GARLIC RANCH DRESSING

CAESAR SALAD WITH TRADITIONAL DRESSING, PASTEURIZED EGGS AND GARLIC CROUTONS

THE LOADED "WEDGE" WITH TOMATO, BACON, ONION AND BLUE CHEESE DRESSING

BAKED GOAT CHEESE AND MESCLUN GREENS WITH DRIED CHERRIES, CANDIED PECANS AND LEMON THYME VINAIGRETTE

SMALL **7** OR *LARGE **10** TOP ANY LARGE SALAD WITH - CHICKEN **12** • SLICED FILET MEDALLIONS **17** OR DAILY FRESH FISH **19**

DRESSINGS: CLASSIC CAESAR, CREAMY BLUE CHEESE, LEMON THYME VINAIGRETTE, BUTTERMILK GARLIC RANCH OR BALSAMIC VINAIGRETTE

ROASTED PRIME RIB, AU JUS **24**

TENDER AND SLOW ROASTED TO MEDIUM RARE FOR 20 HOURS SERVED WITH AU JUS AND CHOICE OF TWO SIDES
AVAILABLE AFTER 4 PM (T, W, F, S, SUN....WHILE IT LASTS!)

SIGNATURE STEAKS & CHOPS

- 8 OZ. CENTER CUT FILET MIGNON** PORT WINE DEMI **26**
- T.H.E. STEAK - 10 OZ. NY STRIP** DUSTED, PAN SEARED AND TOPPED WITH BUTTER GARLIC SAUCE **24**
- SLICED FILET MEDALLIONS "MEDIUM RARE"** PEPPERCORN CREAM SAUCE **17**
- CENTER CUT BONELESS TWIN PORK CHOPS** WARM AU JUS **14**
- KONA "COFFEE" CRUSTED 8 OZ. SIRLOIN** BLUE CHEESE HERB BUTTER **17**
- HAND CUT 14 OZ. NEW YORK STRIP** BEARNAISE SAUCE AND ONION RINGS **27**

1200°

PROUDLY SERVED FROM OUR
STEAKHOUSE GARLAND BROILER

ALL STEAKS SERVED OVER MASH
WITH A CHOICE OF ONE SIDE

TRY ANY OF THESE SAUCES WITH AN ENTREE - PEPPERCORN • BEARNAISE • MUSHROOM DEMI • KONA COFFEE CRUST WITH HERB BUTTER • HORSERADISH CREAM

ALL OF OUR AGED BEEF IS HAND SELECTED AND TRIMMED - USING ONLY U.S.D.A. BLACK ANGUS MID-WESTERN BEEF
HOW WOULD YOU LIKE YOUR STEAK COOKED?

RARE - RED COOL CENTER • MEDIUM RARE - RED WARM CENTER • MEDIUM - PINK WARM CENTER • MEDIUM WELL - SLIGHTLY PINK WARM CENTER • WELL DONE - NO PINK THROUGHOUT

WE RESERVE THE RIGHT TO INCLUDE 18% GRATUITY
TO ALL TABLES OF 6 OR MORE.

CONSUMING RAW OR PARTIALLY COOKED SEAFOOD MAY CAUSE ILLNESS.
PLEASE NOTIFY US OF ANY FOOD ALLERGIES.



SUMMERHOUSE FAVORITE ENTREES

ALL SUMMERHOUSE FAVORITE ENTREES ARE SERVED WITH A CHOICE OF ONE SIDE

- FRESH "JUMBO LUMP" CRAB CAKES** "ONLY JUMBO LUMP" CRAB MEAT WITH NO FILLER SERVED WITH A CHOICE OF TWO SIDES **24**
- BARBEQUE "BABY BACK" RIBS** SLOW COOKED, FALL OFF THE BONE PORK RIBS SERVED WITH HOUSE-CUT SHOE STRING FRIES **1/2 RACK 14**
STACKED WHOLE RACK **22**
- VEAL AND WILD MUSHROOM MEATLOAF** FRESH TRADITIONAL LOAF OF GROUND VEAL OVER YUKON MASH AND MUSHROOM GRAVY **14**
- DELICIOUS CHICKEN PARMESAN** STEAKHOUSE STYLE SERVED OVER MARINARA LINGUINE AND CHOICE OF 1 SIDE **16**
- "FRESH FLASH FRIED" JUMBO SHRIMP** SERVED WITH HAND CUT SHOESTRING FRIES AND CABBAGE SLAW **19**
- BARBEQUE RIBS, CAROLINA PULLED PORK OR GRILLED CHICKEN COMBO** (CHOOSE 2 OR ALL 3)
1/2 RACK OF RIBS, FRESH PULLED PORK OR FRESH GRILLED BREAST OF BBQ CHICKEN SERVED WITH CHOICE OF TWO SIDES **17/22**
- FRESH SAUTEED SHRIMP AND SCALLOPS** TOSSED WITH HOMEMADE FRESH LINGUINE IN OUR CHEF'S DAILY PREPARED SAUCE (NO ADDITIONAL SIDE) **19**

BURGERS & SANDWICHES

SANDWICHES ARE SERVED WITH A CHOICE OF • COLE SLAW • HAND-CUT SHOE STRING FRIES • HOMEMADE KETTLE CHIPS OR DAILY VEGETABLE

- FRESH DAILY FISH SANDWICH** COOKED TO ORDER WITH CHOICE OF BREAD **MP**
- FRESH CRAB CAKE SANDWICH** ONLY "JUMBO LUMP" CRAB SERVED WITH HOUSE MADE TARTAR SAUCE **13**
- FRESH GRILLED CHEESEBURGER** JUST-GROUND CHUCK WITH JACK CHEESE, LETTUCE, TOMATO & PICKLE ON A TOASTED BRIOCHE BUN **11**
- FRESH GRILLED HICKORY BLUE BURGER** JUST-GROUND CHUCK WITH APPLE-SMOKED BACON, BLUE CHEESE AND BBQ SAUCE **11**
- TURKEY CLUB SANDWICH** OVEN ROASTED TURKEY, APPLE BACON, JACK CHEESE, MAYO, LETTUCE, TOMATO & PICKLE ON CIABATTA BREAD **11**
- SLICED PRIME SIRLOIN SANDWICH** ROASTED FOR 20 HOURS UNTIL MEDIUM RARE TOPPED WITH MELTED JACK CHEESE SERVED WARM ON A TOASTED BRIOCHE BUN **11**
- FRESH GRILLED CHICKEN SANDWICH** MARINATED CHICKEN BREAST, MELTED JACK CHEESE, APPLE-SMOKED BACON, LETTUCE, TOMATO & PICKLE ON A TOASTED BRIOCHE BUN **10**

SIDES 3

YUKON GOLD MASHED POTATOES • NEVA'S POTATOES • FRESH HAND-CUT SHOE STRING FRIES • DAILY FRESH VEGETABLES • MAC N' CHEESE
SAUTEED MUSHROOMS • SHREDDED CABBAGE SLAW • CREAMED SPINACH • STUFFED POTATO CAKES • #1 IDAHO SALTED LOADED BAKED POTATO **2/5**

DESSERTS 8

WARM HOT FUDGE CHOCOLATE BROWNIE SUNDAE
WARM APPLE COBBLER TOPPED WITH HOMEMADE VANILLA ICE CREAM

228 REHOBOTH AVENUE, REHOBOTH BEACH, DE 19971
302-227-3895 • WWW.SUMMERHOUSESALOON.COM

MANAGERS: MARCUS WHITE, ASHLEY SCHIRMER & DEBBIE SHOWELL
KITCHEN MANAGER: ANA VANEGAS

SATISFACTION GUARANTEED!

 SIGNIFIES SUMMERHOUSE FAVORITE

Lighter Fare & Cocktails @



The PLAZA PUB

oceanfront lounge @ Victoria's

Refreshing Libations and
not your average Pub Grub!



ENJOY IT ALL

OCEANFRONT!

ALWAYS OPEN 7 DAYS

Breakfast, Lunch & Dinner

Boardwalk Dining in Season

(302)227-0615



Oceanfront Dining in the Boardwalk Plaza Hotel
~ on the boardwalk between Olive and Maryland Avenues ~

A Sampling of our Summer Dinner Menu:

A TASTE of OUR STARTERS

Duck Pezeté

*baked flatbread with duck confit, prosciutto, goat cheese,
caramelized onion and sundried tomato*

Shrimp & Jumbo Lump Crab Cocktail

with mango relish

Lobster Mac and Cheese

aged white cheddar, orecchiette pasta, mascarpone cream sauce

Mussels and Clams

in light curry sauce, with diced tomatoes, pineapple and cilantro

Baked Brie in Puff Pastry

with caramelized onion and apricot jam, topped with hazelnut butter

Cream of Crab Soup, Soup du Jour and Fresh Salads Daily

A TASTE of OUR MAINS

Fresh, Wild Salmon

on a cedar plank with cilantro lime butter, potato-lobster hash and haricots

Braised Short Rib

with smoky bacon demi, mashed Yukon golds and chef's vegetable

Vegetarian Lasagna

*roasted red peppers, squash, spinach, mushrooms and fontina cheese
in a roasted tomato-basil ragout*

Fresh Rainbow Trout

*butterflied and parmesan-encrusted, topped with crab imperial and hollandais
served with roasted potatoes and haricots verts*

Jumbo Lump Crab Cakes

with sweet potato grain, apple slaw and wholegrain mustard remoulade

Lobster Tail

*8-ounce tail with lime-garlic brown butter sauce, coconut sticky rice
and julienne vegetable fries*

Filet Mignon

*just like the lobster on the next page recommends, with creamed spinach,
mushroom truffle demi-glace and mashed Yukon gold potatoes*

Anise-Encrusted Duck Breast

pan-seared, served with herbed sticky rice and tempura-fried vegetables

Menus change with the seasons to ensure fresh ingredients.

Please see www.victoriasrestaurant.com for current menus.

WHO WANTS FILET MIGNON?



Enjoy steak, seafood and other fine dining choices, 365 nights a year.
We also serve delicious breakfasts and lunches, too—with a view of the
Atlantic from every table along with warm weather outdoor dining
on the boardwalk patio.

Boardwalk Plaza Hotel
Oceanfront at Olive Avenue
Rehoboth Beach, DE
(302) 227-0615
www.victoriasrestaurant.com





photograph by
Kevin Fleming



SOUTH PACIFIC

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