Eden Restaurant has set the standard for fine dining in Rehoboth Beach for nearly 20 years. Nestled on beautiful Baltimore Avenue, Eden has been voted by Delaware Today as having the "Most Romantic Atmosphere" for many years counting, and has been recognized for over a decade by Wine Spectator for our impressive wine list. Let our reputation for innovative food, creative cocktails and attentive service be the complement to your perfect evening. Make Eden your destination, and make a memory…
EDEN
Bold American Food
Open Year Round | 302.227.3330 | edenrestaurant.com
Serving Dinner Nightly @ 6pm Happy Hour 6-7pm
23 Baltimore Ave. Rehoboth, DE 19971

Appetizers

Local Crab & Maine Lobster Tower
mango salsa, avocado crema

Wood Oven Fired Clams Casino
bell pepper, bacon, panko, pecorino, galliano liqueur, fines herbs

Pork Empanada
slow roasted pork, bourbon macerated dried cherries, queso fresco, pickled cabbage/ jalapeño slaw, salsa roja

Ahi Tuna Poke Bowl
wakame salad, edamame, scallions, toasted sesame seeds, serrano pepper & sweet soy vinaigrette, togarashi aioli

Duck Confit Tostada
black bean puree, pickled jalapeno, queso fresco, pineapple/apricot salsa, avocado aioli

Charcuterie Board
assorted cured meats, whole grain mustard, house mostarda, house pickles

Chef's Daily Ceviche

Salads

Baby Iceberg Wedge
tomatoes, gorgonzola, candied applewood smoked bacon, blue cheese dressing

Eden's Grilled Caesar
sun dried tomato/olive tapenade, pecorino romano

Local Berry & Baby Kale Salad
spiced sunflower seeds, red onion, feta cheese, strawberry/white balsamic vinaigrette

Seasonal Burrata Salad
house basil, reduced balsamic, e.v.o.o.

EDEN

Wood Oven-Fired Flatbreads

Beef Tenderloin
house ground beef, sweet peppers, caramelized onion, beemster xo

Shrimp Scampi Flatbread
arugula, mozzerella, pecorino, lemon, white wine, butter

Margherita
roma tomatoes, house mozzarella, house grown basil

Chef's Daily Flatbread

Artisanal Cheeses

Housemade Mozzarella
(semi-soft cow)
Eden: olive oil, sea salt

Castello Saga Blue Brie
(soft cow)
Denmark: mushroom, butter

Jasper Farms Cave Aged Cheddar
(firm cow)
Vermont: nutty, savory, sweet, tangy

Beemster X.O.
(firm cow)
Holland: butterscotch, pecan

Robiola Bosina
(soft cow/sheep)
Italy: mushroom, salty, sweet

Humboldt Fog
(semi-soft goat)
California: creamy, luscious, tangy

P'tit Basque
(semi-firm sheep)
France: caramel, grass

Valley Ford 'Highway 1' Fontina
(semi-soft raw cow)
CA: aged, fruity, nutty

Choice of 3 cheeses, 5 cheeses or The Big Board

***Spring/Summer 2021 Sample Menu Prices and menu items are subject to change based upon availability. Please visit our website for the most up-to-date information.**

Entrées

Eden's Mac n Cheese Pasta
goat cheese, pecorino romano, spinach, grilled chicken breast, roasted peppers, garganelli pasta

Pan Roasted Chicken Breast Saltimbocca
housemade sage pasta, pancetta, spring peas, local mushrooms, pecorino, pan jus

Pan Seared Day Boat Scallops
spring pea risotto, shaved brussel sprouts, pancetta, lemon cream sauce

Pan Seared Atlantic Halibut
fregola sarda, baby greens, caper berries, house basil, tomato broth

Seared #1 Ahi Tuna
wasabi/sesame crust, sticky rice, wakame salad

Fifer Farms Vegetarian Ramen
vermicelli rice noodles, beyond sausage, kennett square mushrooms, farm fresh veggies, miso broth

Broken Arrow Ranch Antelope Tenderloin
roasted fingerling potatoes & local radish, green beans, lime/soy glaze

8 oz. Center Cut Filet Mignon
mashed potatoes, asparagus, demi-glace

Braised Veal Osso Buco
jasmine rice, baby bok choy, pineapple salsa, korean bbq sauce

Chef's Daily Fish Creation

Chef's Daily Hand Cut Steak

****Now accepting online takeout for each location. Please visit us at edenrestaurant.com, jambistro.com or Door Dash Delivery**

BOLD AMERICAN FOOD