

**The Forgotten Mile Ale House**, formerly the Captain's Table, opened in October 2015. The completely refurbished site features a fine selection of constantly rotating craft beers on draft as well as delicious and eclectic micro brews and craft beer in bottles and cans. **We promise our food and beverage menus will always be interesting, enticing our customer's curiosity to visit regularly.**



The cocktail menu features a modern twist on old classics, as well as newly imagined cocktail creations, and is accompanied by a thoughtful and well-rounded wine list.

The menu focuses on scratch made, high quality, local products, intertwining our ale offerings with a modern twist on many classic dining items as well as new fare.

## Bowls & Salads

- French Onion Soup** Three onion, melted Swiss, house crouton...6  
**Soup of the Day** "Mmm...that sounds good, I'll have that!"...6  
**Surf & Turf Risotto Bowl** Sautéed scampi shrimp & flat iron steak, garlic & herb risotto, balsamic grilled baguette...13  
**Barn & Bay Etouffe Bowl** Cajun Trinity sauce with chicken & sausage over crab infused jasmine rice...11  
**2018 Salad** Baby spinach, arugula, baby heirloom tomato, strawberry, goat gouda, fried jicama, candied nuts, blueberry vinaigrette...11  
**Brussels Caesar** Blanched warm Brussels sprouts, diced sautéed bacon, red onion, home made Caesar dressing, shaved parmesan...10  
**Wedge Salad** Baby iceberg, apple-wood bacon, tomato, scallion, house made bleu cheese dressing...10  
**Caesar** Chopped romaine centers, crouton, parmesan crisp, shaved parmesan, house made Caesar dressing...9  
**For any salad add Grilled or Blackened:**  
 Shrimp...7, Flat Iron Steak...8, Chicken...5, Soft Shell Crab...11



## Appetizers

- Meatball Parmesan** Scratch made pork & beef meatballs, house tomato sauce, Mozzarella, Parmesan/Romano, basil, baguette slices...9  
**Caribbean Poutine** Waffle fries with chicken, jerk pineapple/mango gravy & melted goat cheese gouda...9  
**Wings (10)** IPA Hot Sauce, Bourbon BBQ, Old Bay, Mexican Mole...11  
**Jumbo Clams** Jumbo clams breaded, seasoned and fried, lemon dill caper tartar sauce...11  
**Pickle Chips** Jalapeno spiced pickle slices, breaded, flash fried, sun-dried tomato ranch sauce...7  
**Crab & Scallop Arancini** Crab, scallop & herb stuffed risotto balls, lightly crusted & fried with sauce to dip...9  
**Clams & Mussels** Steamed VA middle necks & PEI mussels in an ale infused casino broth with bacon, pepper, garlic and parmesan with orange caraway toasted crostini...11  
**Brussels Sprouts (Buffalo or Fireyaki)** Seared sprouts dipped in house hot sauce and a side of smoked bleu cheese dressing **OR** Spiced teriyaki ginger sauce with onion, bacon and sesame seed ...8  
**Crab & Mushroom Caps** Baked wild mushroom caps, stuffed with chipotle lump crab dip, cheddar cheese, Old Bay and scallion...9

## Flatbreads

- Prepared on scratch made I.P.A. Dough or sub Gluten Free crust for \$3*  
**Margarita** Mozzarella, fresh tomato, basil, red sauce...10  
**Brooklyn** Bacon, house meatball, pepperoni, red sauce, mozzarella...12  
**Crab Diablo** Creamy pesto, tomato, red pepper flakes, Mozz & Asiago...14  
**Black & Bleu** Blackened top round, bacon onion jam, tomato, scallion, light mozzarella, bleu cheese drizzle and arugula...13  
**Korean BBQ** Short rib, pickled pepper & onion, pepper jack cheese, kung fu BBQ drizzle, cilantro, sesame seed...13

## Sandwiches & Burgers

- With house pickle & chips or substitute fries or super food slaw for a \$1.95*  
**Brisket Sub** House smoked & grilled, onion jam, fried jalapenos, smoked cheddar, IPA BBQ, Philly sub roll...14  
**Short Rib Grilled Cheese** Braised beef rib, tomato, smoked cheddar, grilled brioche, side of maple chipotle ketchup...12  
**Chicken Nixon** Blackened chicken breast, bacon, cheddar, bourbon BBQ sauce, lettuce, tomato, brioche bun...12  
**Roast Beef** In house thin sliced, sharp provolone, pepperoni, Chipotle garlic mayo, lettuce, onion, grilled jalapeno cheddar bun...12  
**Lox** House cured, hickory soaked cold smoked salmon, scallion cream cheese, tomato, lemon dressed arugula, caraway butter toasted rye...11  
**Soft Shelled Crab BLT** Sautéed crab, pickled napa cabbage & onion, citrus mayo, toasted brioche bread...17  
**Mushroom Steak** Portabella, onion, pepper, horseradish mayo, sharp provolone, Philly steak roll...13  
**Fish Po' Boy** Beer battered, Swiss, caper dill tartar sauce, L&T, sub roll...14  
**Julius Caesar Burger** Ground beef, seared shaved Brussels, bacon, onion, house Caesar, pepper jack cheese, grilled brioche bread...13  
**Baltimore Burger** Ground beef, chipotle lump crab dip, smoked cheddar, bacon, jalapeno cheddar bun, side of Old Bay fries...15  
**The KING** One LB patty between 2 bacon, tomato, pepper-jack & cheddar grilled cheese, fried egg, lettuce, onion, chipotle ketchup ...19 or "Queen" ½ size...15  
**House Burger** ½ lb burger, smokey cheddar, bacon, L&T, brioche bun...13



Tucked between the boisterous town of Dewey Beach and the laid back crowds of Rehoboth.

This stretch of highway running parallel to the coastline is known mostly by the locals as the "Forgotten Mile."



Serving Lunch & Dinner · Happy Hour & Specials  
Lots of Free Parking!

20859 Coastal Highway  
Rehoboth Beach, Delaware 19971  
302-212-2151

## Dinner Plates (After 4pm)

- Chipotle Crab & Shrimp** Sautéed with apple wood smoked bacon, garlic blush sauce, grilled E.V.O.O. crostini, farfalle pasta...19
- Poseidon's Pasta** Clams, shrimp, fish & bay scallop in a white wine, lemon, garlic, Italian herb & clam broth over pasta with garlic toast...24
- Steak** Char-grilled 12oz NY strip, duck fat roasted rosemary fingerling & Irish cheddar potato, lemon butter broccolini, steak sauce...26
- Sausage** Polish Kielbasa, Italian Sweet, Black Forest Brat, Greek lamb, braised cabbage, German potato salad, relish, mustard, soft pretzel sticks...23
- Fish & Chips** Craft beer battered Atlantic cod, thick cut seasoned fresh potato "chips," malt vinegar & Tabasco aioli, super slaw...18
- Pork Chop** 12oz bone in char grilled Cuban Mojo BBQ sauce glazed chop, black bean rice, pineapple corn salsa...23
- Osso Bucco** Slow braised beef, fennel and zambuca infused, peach & onion jam, roasted tomato and onion...22
- Perch** Fresh water white & flaky fish, savory citrus herb stuffing, key lime coconut cream sauce, island jicama slaw...21
- Chicken** Herb crusted ¼ chicken, asiago cheese, truffled gnocchi, char grilled vegetable medley...19
- Shrimp & Grits** Cajun rubbed sautéed shrimp, mixed bell pepper, sharp cheddar and sausage grits...19
- Stir Fry** Sautéed mixed vegetables, Jasmine rice, ginger teriyaki sauce...15 (Add: Flat Iron Steak...9; Chicken...5; Shrimp...7; Soft Shell Crab...11)

## House Specialty Cocktails

- Key Lime Martini** Vanilla Vodka, lime juice, simple syrup, graham cracker rim...9
- Pain Killer** Pusser's Navy Rum, cream of coconut, fresh orange and pineapple, pinch of nutmeg...8
- Spicy Grapefruit Margarita** Camerena Tequila, triple sec, fresh squeezed grapefruit, sour mix, agave syrup, cayenne...9
- Caipirinha** Brazil's signature drink! Cachaca (distilled sugarcane spirit), lots of fresh lime juice and simple syrup...8
- Cabra** Deep Eddy lemon vodka, mixed berry puree, lemon juice, simple syrup, club soda, cranberry juice, martini glass...10
- Espresso Martini** Vanilla vodka, espresso, Kahlua, Bailey's Irish cream, chocolate rim glass...10
- The Flirtini** St Germaine, vodka, pineapple juice and maraschino cherry...9
- The Mule's** Moscow - Tito's Vodka, ginger beer, fresh lime juice...9  
Dublin - Irish Whiskey, ginger beer and fresh lime juice...9  
Mexico - Tequila, ginger beer and fresh lime juice...9
- The Crush's** Mango, Orange, Grapefruit



Plus, enjoy a wide variety of craft bottles and wine varietals!

## Weekly Specials

- Tuesday** Build Your Own Burger...starting at just \$7
- Wednesday** Buy one "Dinner Plate", get the second for half price
- Sunday thru Friday** Happy Hour from 4-6PM...discounted eats, beer and wine

## Planning a get together?

Our **catering & events dining room** is the best option locally for your event or party!

**Executive Chef:** Glenn Booton · **Sous Chef:** Marcus Katsetos

Items and prices subject to change.

