

Carryout Menu

Carryout Salads

The Wedge A crisp tower of iceberg lettuce with tomatoes, bacon, and a creamy home-made bleu cheese dressing. 6.95

House

Mixed spring greens with cucumbers, roasted red peppers, hearts of palm, and a citrus vinaigrette. 4.95

It's Your Entrée Salad

A larger version on our tasty house or spinach salad topped with your choice of one of these great items. \$12.95-\$14.95

Tender pulled Chicken or Pork

Beef Brisket
Grouper Fingers or Lump crab cake
Grilled Salmon
Seared Tuna

Spinach Salad Tender spinach with caramelized pecans and tart craisin cranberries with a house made balsamic vinaigrette and topped with Roquefort crumbles. 6.95.

Carry out Ribs

Hearty St. Louis Cut Ribs Half Rack 11.95 Full Rack 19.95
A traditional southern favorite, our signature St. Louis Ribs are thick and meaty, slathered with house rub and smoked for hours.

Baby Back Ribs Half Rack 11.95 Full Rack 19.95
A more common rib in these parts, a little more tender and a bit less meaty, perfect for those of you who enjoy sucking the bone, they are basted with our house sauce.

Rib Sampler 19.95
For the undecided, have a half rack of St. Louis and half rack of Babies

Carryout BBQ

| | 1/2 Pint | Pint | Quart |
|----------------------------------|----------|-------|-------|
| Pulled Pork Bethany Style | 7.95 | 12.95 | 19.95 |

Smoked for hours and hand pulled .

| | | | |
|----------------------|------|-------|-------|
| Carolina Pork | 7.95 | 12.95 | 19.95 |
|----------------------|------|-------|-------|

We smoke it, chop it, and sauce it with our vinegar-based sauce

| | | | |
|-----------------------|------|-------|-------|
| Pulled Chicken | 7.95 | 12.95 | 19.95 |
|-----------------------|------|-------|-------|

Hand pulled smoked Delaware birds

| | | | |
|----------------------------|------|-------|-------|
| Tender Beef Brisket | 7.95 | 12.95 | 19.95 |
|----------------------------|------|-------|-------|

Juicy and full of smoked flavor

Saucy Delmarva Half Chicken Each 8.95
Fresh Delaware birds, smoked and slathered with our house sauce

Smoked Sausage (two 5oz. Links) Each 8.95
These spicy Italian numbers are made for us locally

Carryout Menu

Carryout Sandwiches

All sandwiches are served with shoestring fries and cole slaw

Pulled Pork Sandwich
Hand pulled pork piled high on a fresh corn dusted roll. 8.95

Carolina Pork Sandwich
Hand pulled pork in our Carolina vinegar sauce piled high on a fresh corn dusted roll. 8.95

Pulled Chicken Sandwich
Hand pulled, smoked chicken piled high on a fresh corn dusted roll. 8.95

Carryout Kids Menu

Chicken tenders and fries 6.95

Kid's fried shrimp and fries 6.95

Pasta with butter and cheese 4.95

Hot dog and fries 4.95

Kid's Pork 6.95
A small portion of pulled pork or pulled chicken and fries

Kid's Rack 7.95
Quarter rack of baby back ribs and fries

Pasta with meatball and marinara 5.95

Hand breaded Grouper Fingers with fries 6.95

Carryout Sides

Half Pint 2.95

Pint 5.75

Quart 8.95

Extra BBQ sauce can be purchased for an additional \$.50

Braised Greens
Mac and Cheese
Baked Beans
Sesame Ginger Slaw
Cole Slaw
Shoestring Fries
Creamed Corn
Spiced Baked Apples
Chilled Sussex Medley (when available)
Seasonal Vegetable (when available)

Life is only as good

as the sauce.



Hours

Summer: Lunch 11:30-4 Dinner 4-10:30

Off season: Dinner 4:30-9:30

Local Phone Numbers of Interest

| | |
|---|----------|
| Emergency | 911 |
| Bethany Beach Police | 539-1000 |
| US Coast Guard Search & Rescue | 227-2121 |
| Millville Beebe Hospital Center Rt 26 (summer) | 539-8450 |
| Beebe Hospital - Lewes | 645-3300 |
| Happy Harry's Pharmacy (Rte 1) | 537-3700 |
| Town of Bethany Beach Offices | 539-8011 |
| Cape May-Lewes Ferry | 645-6346 |
| St. Ann's Catholic Church | 539-6449 |
| Bear Trap Dunes Golf Course | 537-5600 |
| Mango's | 537-6621 |
| Best Barbecue in town | 537-1500 |

302 537-1500

6 North Pennsylvania Avenue

Bethany Beach DE

All prices and menu selections are subject to change.

www.bethanyblues.com

Our Dine In Menu

Salads

The Wedge

A crisp tower of iceberg lettuce with tomatoes, bacon, and a creamy homemade bleu cheese dressing 6.95

House

Mixed spring greens with cucumbers, roasted red peppers, hearts of palm, and a citrus vinaigrette 4.95

It's Your Entrée Salad 14.95

A larger version on our house salad or spinach salad to enjoy as a meal topped with your choice of:

Tender pulled Chicken , Brisket, or Pork

Lump crab cake

Grouper Fingers

Grilled Salmon

Seared Tuna

Spinach Salad

Tender spinach with caramelized pecans and fresh craisin cranberries married seamlessly with a house made balsamic vinaigrette and topped with Roquefort crumbles. 6.95

Pigs on the Wing

The Blues way of wings, smoked St. Louis style ribs tossed in our Buffalo style house hot sauce with bleu cheese dipping sauce 8.95

Appetizers

Smoked Scallops

Lightly smoked plump sea scallops seared on the grill served with our papaya barbecue sauce and cilantro oil 9.95

Hot Crab Dip

Jumbo lump crabmeat combined with artichokes and spinach in a creamy sauce and served with toasted baguette pieces for dipping 10.95

Delmarvelous Grilled Shrimp

Classic grilled shrimp topped with our orange tequila reduction 8.95

Quarter Rack of Ribs

A sample of our awesome baby back or St. Louis cut ribs 6.95

Smokey Wings

Lightly smoked chicken wings are tossed in your choice of either our hot Buffalo sauce or our Jack Daniels molasses sauce. 7.95

Texas Style Chili

A combination of pork, beef brisket, and chicken in a tomato based chili, served Texas style (over rice with no beans), topped with cheddar and sour creamcup 5.95.....bowl 8.95

Sandwiches

Pulled Pork Sandwich

Hand pulled pork, either unsauced or with our Carolina sauce piled high on a fresh corn dusted roll 8.95

Pulled Chicken Sandwich

Hand pulled smoked chicken piled high on fresh corn dusted roll 8.95

Blues Burger

1/2 pound of ground sirloin on a fresh baked corn dusted roll topped with cheddar cheese 8.95 (cooked medium well unless specified)

Grilled Portabella Burger

A vegetarian dish. We grill a huge portabella mushroom and top it with red peppers and onions and served with a sweet red pepper aoli 8.95

Seafood and Steaks

All entrees come with seasonal starch and seasonal vegetable

Grilled Filet of Salmon

A succulent 8oz hand cut filet with a champagne dill sauce 17.95

Crab Cakes

Deliciously seasoned jumbo lump crabmeat cakes either broiled or fried partnered by a sriracha remoulade 22.95

Tuna-Une

Grade A tuna encrusted with sesame seeds, seared on the grill, topped with a soy barbecue sauce, accompanied with ginger slaw 21.95

Pork Tenderloin Medallions

Lightly smoked tenderloin of pork, topped with our soy ginger bbq sauce 17.95

Black and Bleu Top Sirloin

A 10oz. Certified Angus Top Sirloin blackened and topped with Roquefort crumbles and fried onions 19.95

Center Cut Angus Filet

A 7 oz Black Angus Filet an exotic mushroom demi-glace 24.95

Crab and Cow Combo

Our 10 oz top sirloin and a jumbo lump crab cake 25.95

Shrimp and Cow Combo

Our 10 oz top sirloin and a skewer of Delmarvelous shrimp 25.95

Blues Jambalaya

A New Orleans Creole style red stew with shrimp, chicken, andouille sausage, peppers, and onions, over rice. 15.95

Sides

The Best" Mac and Cheese....A mixture of 4 different cheeses, cheddar, Monterey jack, parmesan, and fresh mozzarella, better than Granny's

Baked Beans....Traditional baked beans with a kick. Chorizo sausage, onions, bacon and smoked pork give this dish its amazing flavor

Braised Greens....Tender braised greens flavored with onions, smoked bacon, and vinegar

Creamed CornCorn grown just up the road with our savory cream sauce: the results speak for themselves

Cole Slaw....Purple and green cabbage and carrots combine beautifully with a slightly tangy apple cider vinegar and mayonnaise dressing

Seasonal Veggies....The chef's choice of the freshest vegetables available

Shoestring Fries....A heaping pile of thinly cut Idaho

Garlic Mashed Potatoeswith jumbo Idaho potatoes

Homemade Cinnamon Spiced Apples-These babies speak for themselves

Sussex Medley-Fresh chilled combination of garbanzos, tomato, cucumber, cilantro, tossed in a vinaigrette

Sesame Ginger Slaw- awesome slaw with rice wine vinegar and sesames

Our Authentic BBQ-Now for what makes this Bethany Blues BBQ. These meats spend up to 16 hours in our all wood fired smoker. We use a blend of hickory and Jack Daniels barrel wood. Our patient smoking style is what separates us from the pack. Enjoy our house sauce or slather it up with one of our award winning barbecue sauces. All meals are served with choice of two sides

Ribs Ribs Ribs

Hearty St. Louis Cut Ribs

A traditional southern favorite, our signature St. Louis Ribs are thick and meaty, slathered with house rub and smoked for hours. Sauce them at the table if you'd like. Half Rack 13.95 Full Rack 22.95

Baby Back Ribs

A more common rib in these parts, a little more tender and a bit less meaty, perfect for those of you who enjoy sucking the bone, they are braised and lightly smoked, then basted with our house sauce.

Half Rack 13.95 Full Rack 22.95

The "St. Louis-Chicken" Combo

A half rack of our Signature St. Louis Rib and a Saucy Delmarva Chicken \$18

Rib Sampler

Want to compare?, have a half rack of St. Louis and half rack of Baby Backs \$23

The Blues Deal

A full rack of your choice of ribs, four side dishes, and a bottle of Veuve Cliquot Champagne (our favorite!) \$79

From the Smokehouse

All BBQ items served with choice of two sides. Have one or combine some or all of them

Hand Pulled Chicken...Smoked and hand pulled off the bone

Pulled Pork Bethany StyleSmoked for hours and hand pulled .

Carolina Pork....We smoke it, chop it, and sauce it with our vinegar-based sauce

Saucy Delmarva Chicken....Fresh Delaware birds, smoked and slathered with our house sauce finished on the grill

Smoked Sausage....These spicy Italian numbers are made for us locally by Milton Sausage in Milton, DE

Tender Beef BrisketJuicy and full of smoked flavor, look for the pink ring around the edge

One Item.\$12.95 Two Items\$16.95
Three Items.\$21.95 Four items. \$24.95 Five Items. \$27.95
The Full Monty (a taste of 6) \$29.95

Combos

Delmarva Duo...A half rack of ribs and your choice of one of any of the smokehouse items. 19.95

Texas Two Step...A half rack of ribs and your choice of TWO of the smokehouse items. 23.95

Kitchen Sink...A half rack of ribs and your choice of Three of the smokehouse items. 26.95