

Starters

Smokehouse Chili

Texas style BBQ Chili on top of rice with jalapenos, sour cream, and a blend of cheeses. 4.99

Fiery Pigs on the Wing

Our trademark "Wings"...The Blues Way. Smoked St. Louis style ribs tossed in our Buffalo style hot sauce and served with bleu cheese dipping sauce and celery. 8.99

Jack Daniels Wings

Lightly smoked chicken wings using wood from Jack Daniels barrels, flash fried and topped with our Jack Daniels molasses sauce.
Or, if you prefer, our hot Buffalo sauce. 7.99

Hot Lump Crab Dip

A signature dish...succulent lump crabmeat with artichokes and spinach in a creamy sauce then topped with cheddar cheese.
Served with toasted baguettes. 9.99

Nacho's...The Blues Way!

Homemade in our kitchen, huge chips each topped with our chopped tender beef brisket, plenty of melted cheese, jalapenos, our smoked tomato green salsa, and sour cream. 7.99

Our Incredible Sliders

3 mini sandwiches with your choice of our BBQ meats, served on soft potato rolls with cole slaw. 7.99

Blues Pulled Pork
Carolina Style Pork
Tender Beef Brisket
Pulled Delmarva Chicken
Sampler – Choice of any 3

Beverages

Panna Spring Water (16oz)	3
San Pelligrino Sparkling Water (16oz)	3
Bottled Organic Root Beer	3.50
Arizona 'Arnold Palmer'	
Lemonade/Iced Tea (23oz can)	2.50

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Diet Dr. Pepper, Mountain Dew, Iced Tea, Raspberry Iced Tea, Pink Lemonade	
Juice: Orange, Cranberry, Apple, Grape, Grapefruit, Pineapple	2.25

Visit Our Lewes Restaurant!

If you like the smoking great food here at Bethany Blues be sure to join us at our Lewes, DE location where we are open 7 days a week for lunch at 11:30am and full dinner menu from 3-10pm.

Featuring also live music and entertainment, Team Trivia, and happy hour specials all year long. Located in Lewes past Midway movie theater.
Call for information 302-644-2500.
We cater too!



Open at 4pm

Serving Lunch
Saturday & Sunday
at 11:30am

Memorial Day-Labor Day

Bethany Beach, Delaware

Lunch Salads

Our Wedge A crisp tower of iceberg lettuce with chopped tomatoes, roquefort crumbles, smoked bacon, and our creamy blue cheese dressing. 7.99 Half 4.99

House Salad Mixed spring greens with tomatoes, cucumbers, roasted red peppers, & hearts of palm, tossed in a citrus vinaigrette dressing. 4.99

Spinach Salad Organic baby spinach with caramelized pecans and tart craisin-cranberries, married seamlessly with a balsamic vinaigrette, topped with roquefort crumbles. 8.99 Half 5.99

Southwestern Chop BBQ Salad Chopped lettuce, piled high with pulled chicken, corn, black beans, bacon, tomatoes, and crispy won tons. 8.99 Half 5.99

Smokehouse Salad A large version of our house or spinach salad topped with your choice of BBQ meats. 9.99


Pulled Chicken
Pulled Pork
Carolina Pork
Beef Brisket

Fresh Catch Salad A large version of our House or Spinach salad topped with your choice of seafood. 14.99

Sesame Encrusted Grade A Tuna
Grilled Shrimp Skewer
Jumbo Lump Crab Cake
Hand Breaded Fish Fingers
Fresh Grilled Salmon

Sandwiches

Served with fries and cole slaw.

 **Blues Pulled Pork** Hickory smoked hand pulled pork, sauce is up the way you like it. Everyone's favorite, our pork is smoked for hours and pulled to order! 7.99

Tender Beef Brisket With a horseradish cream sauce. Juicy and full of flavor, this tender brisket melts in your mouth. 7.99

Carolina Style Chopped Pork With a vinegar base. We smoke it, chop it, and sauce it with our vinegar based eastern Carolina style sauce. 7.99

Delmarvelous Pulled Chicken Tender smoked yard bird, hand pulled from the bone. 7.99

Crab Cake Sandwich 100% jumbo lump crab cake topped with a sriracha remoulade. 11.99

 **Seared Rare Tuna Steak Sandwich** Seared Sesame Encrusted Grade A Tuna topped with a soy ginger BBQ sauce and served with asian ginger cole slaw. 11.99

Grilled Portabella Sandwich Marinated in balsamic dressing and topped with grilled onions and roasted red peppers with a spicy roasted red pepper aoli. 9.99

 Signifies a Bethany Blues Specialty Dish

Beers

On Tap in our trademark 21oz Schooner's

Bud Light	4.50
Dogfish 60 Minute IPA	5
Dogfish Shelter Pale Ale	5
Guinness Stout	5
Seasonal	4.50
Widmer Hefeweizen	5
O'Doul's N/A	3.50

Wines

By the Glass

House

Chardonnay / White Zinfandel Merlot / Cabernet Sauvignon	5
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Lighter Style White

Pighin Pinot Grigio Friuli, Italy. Citrus fruit with orange blossoms.	8
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Benziger Sauvignon Blanc

California. Fresh racy citrus fruit.	8
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More Intense White

Sonoma Cutrer Russian River Chard Sonoma. Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango.	9.50
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Lighter Style Red

Wild Rock Pinot Noir New Zealand. Bright cherry notes with hints of cedar.	8
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More Full Bodied Red

Moon Mountain Cabernet Sauvignon Rich deep aromas, complimented by rich velvety flavors.	8
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BBQ Red. Plump, Juicy, Yummy!

Layer Cake Malbec Argentina. Intense spice with earth tones, a true hidden treasure.	8
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Specials

Monday-Friday / 4-6pm
At the bar only.

All Appetizers – Half Price

Dogfish 60 Minute IPA
Dogfish Indian Brown Ale
21oz Schooner's – 2.75

Absolut Martinis – 5
House Wines – 4


Prime Beef Burgers

100% Prime Beef straight from our own Butcher Shop! Served with fries and cole slaw.

- 1. "The Blues" Burger** Topped with cheese, lettuce, pickles, tomato, onions, Spicy BBQ sauce and smoked bacon. 8.99
- 2. Plain Burger** 8 oz of ground prime beef on our homemade club roll. 7.49
- 3. Cheeseburger** Our burger simply topped with your choice of cheese. 7.99
- 4. Full Monty Burger** Smoked jalapenos, blended cheese, tomatillo salsa, pickles, sour cream and bacon. 8.99
- 5. The Heidenburger** A true combo, topped with lump crab meat and cole slaw. 10.99

Our Two-Time Delaware State Champion Ribs!

Served with fries and cole slaw.

- Baby Back Ribs** Half rack of our "fall off the bone" ribs. 11.99
-  **St. Louis Cut Ribs** Half rack of our signature ribs. 11.99

Lunch Combos

Chili Combo Choose a Pulled Pork, Carolina Pork, Pulled Chicken, or Beef Brisket slider with fries and a bowl of our famous chili. 7.99

Salad Combo Choose a Pulled Pork, Carolina Pork, Pulled Chicken, or Beef Brisket slider with fries and a small house salad. 7.99

Wedge Combo Choose a Pulled Pork, Carolina Pork, Pulled Chicken, or Beef Brisket slider with fries and our small wedge salad. 7.99

Spinach Combo Choose a Pulled Pork, Carolina Pork, Pulled Chicken, or Beef Brisket slider with fries and our small spinach salad. 7.99

Baby Back Ribs Combo A half rack of Baby Back ribs with fries and a small house salad. 13.99

St. Louis Cut Ribs Combo A half rack of St. Louis cut ribs with fries and a small house salad. 13.99

Look For Some Pink Smoking meats at low temperatures (200 degrees) will cause some of the meats (ribs, chicken, brisket, pork) to have a pinkish tint... this is a good thing! This is what makes us Bethany Blues BBQ! These meats spend anywhere from 4 to 16 hours in our all wood fired smoker.

What a Long, Strange Trip

In our quest to bring you the best BBQ you have ever tasted, we traveled all over the country to find out what makes great BBQ great. From Rochester, New York to Memphis, Tennessee to Driftwood, Texas, we found that the two universal requirements for awesome BBQ are patience and 100% wood smoke. No gas, no electricity. That is why our BBQ tastes authentic. Our smoker is completely wood fired and was built for us in Mesquite, Texas, where BBQ is more than food, it's a religion. After years of travel, experimentation, and research (it was delicious), we have developed our own unique barbecue. Dare we call it Delmarva Barbecue!

We use a blend of woods in our smoking process. Fresh hickory is our primary wood. Unseasoned (green) wood is best in the smoking process because it burns slow and the moisture in the wood creates more smoke. We also add a small amount of Jack Daniels barrel wood. These oak sticks are from barrels that have seasoned for years with Jack Daniels Sour Mash. We found a source for them in Tennessee and have them shipped in for us from there.

St. Louis Ribs are definitely our signature rib. They are full spare ribs with the ends trimmed. This leaves just the meaty center cut of the ribs. We use our house rub on them, then smoke them for 3 1/2 to 4 hours. They come out of the smoker and are served with incredible flavor. The smoke and slow cooking make the St. Louis ribs the most flavorful and meaty ribs you will find.