

First Things First

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. 10.99

Nacho's...The Blues Way

Homemade in our kitchen, we pile our chips high and top with chopped tender beef brisket, jalapenos, plenty of cheeses, our fresh green tomatillo salsa and sour cream. \$10.99

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

Chipotle Calamari

Flash fried chipotle seasoned fresh calamari served with our Carolina Mustard cream sauce 9.99

Fresh Seared Tuna

Black and white sesame encrusted grade A tuna seared rare topped with a soy ginger BBQ sauce on a bed of Asian ginger slaw with a side of wasabi cream sauce. 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. 8.99

Delmarva Green Tomatoes

Local fried green tomatoes with shaved peccorino romano cheese and our Blues signature wasabi ranch dressing. 6.99

Quarter Rack of Ribs

A sample of our house specialty. Choose between our awesome St. Louis cut ribs or our falling off the bone Baby Back ribs. 7.99

Our Incredible Sliders

3 mini sandwiches with your choice of our BBQ meats, served on soft potato rolls with cole slaw. 8.99
Blues Pulled Pork
Carolina Style Pork
Pulled Delmarva Chicken
Tender Beef Brisket
Sampler – Choice of any 3

Smokehouse Chili

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

Sides

Baked Beans

The Blues signature beans... Smoked sausage, onions, bacon and pulled pork give this dish its amazing flavor.

Cole Slaw

Purple and green cabbage pair beautifully with slightly tangy apple cider, honey and mayonnaise dressing.

Seasonal Veggies

The chef's choice of the freshest vegetables available.

Braised Greens

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

Creamed Corn

A favorite for years at The Blues. Creamy summer corn is back!

Fresh Cut Fries

A heaping pile of thinly cut Idaho potatoes seasoned to perfection.

Garlic Mashed Potatoes

Made with jumbo redskin potatoes.

The Blue's Mac and Cheese

Grandma doesn't have anything on this recipe.

Parmesan Grits

Our southern grits with a touch of parmesan cheese and fresh basil.

Aunt Ginny's Potato Salad

Traditional tater salad with a twist.

Sesame Ginger Slaw

So popular we put it on the menu! Fresh cabbage with sesame seeds, chopped ginger, soy sauce, and rice wine vinegar.

Sussex Medley

A tasty mix of garbanzo beans, cucumbers, tomatoes, onions, with chopped cilantro in a light vinaigrette (seasonal).

Additional side 2.99

Salads

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

House Salad Mixed spring greens with tomatoes, cucumbers, roasted red peppers, and hearts of palm, tossed in our 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. 6.99

Southwestern Chopped BBQ Salad


Chopped lettuce, piled high with BBQ chicken, corn, black beans, tomatoes, crispy won tons. 9.99 Half 6.99

Smokehouse Salad A large version of our tossed House or Spinach salad topped with your choice of BBQ: Pulled Chicken, Pulled Pork, Carolina Pork or Beef Brisket. 10.99

Fresh Catch Salad A large version of our tossed house or spinach salad topped with your choice of: Fresh Sesame Encrusted Grade A Tuna, Grilled Shrimp Skewer, Jumbo Lump Crab Cake, Hand Breaded Fish Fingers or Fresh Grilled Salmon. 14.99

Headliners

OUR AWARD WINNING RIBS Don't be fooled, you can count 12 to 13 bones on our true full racks unlike some other guys! With any of these entrees please select 2 sides.

 **Hearty St. Louis Ribs** These are what we do best! A traditional southern favorite, our signature St. Louis pork ribs are thick and meaty. We start with our house brown sugar rub, then smoke for hours. The flavor here is truly sensational! If you'd like, you can even slather them up for yourself at the table with one of our award winning sauces. Full Rack 22.99 Half Rack 14.99

Baby Back Ribs More common ribs in these parts. More tender and a bit less meaty. Perfect for those who enjoy sucking the meat off the bone. They are braised, lightly smoked, then basted with our house sauce. Full Rack 22.99 Half Rack 14.99

Rib Sampler Too tough to choose? Have a half rack of St. Louis and a half rack of Baby Back ribs. 22.99

The Blues Deal: Champagne & 'Cue For Two!

Two house salads, a full rack of your choice of ribs, four side dishes, and a bottle of our tasty Schramsberg Sparkling wine. 75

Our BBQ Meats!

Served with your choice of 2 side dishes.

1 Item 13.99 2 Items 16.99 3 Items 21.99 4 Items 24.99 5 Items 27.99 The Full Monty (All 6 Items) 29.99

 **Pulled Pork Bethany Style** Everyone's favorite! Our pork is smoked for hours and pulled to order.

Carolina Pork We smoke it. We chop it. We sauce it with our vinegar-based Eastern Carolina style sauce.

Saucy Delmarva Chicken Fresh chicken, smoked and seasoned to perfection then brushed with our house sauce.

 **Tender Beef Brisket** Juicy and full of smoked flavor, look for the pink ring around the edge.

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

 **Smoked Sausage** These spicy numbers are made for us locally! We add the smoke and finish em' on the grill.

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.

Delmarva Duo A half rack of our St. Louis ribs then you add any ONE of the six listed BBQ meats. 19.99

Texas Three Step A half rack of our St. Louis ribs and your choice of any TWO of the BBQ meats. 23.99

The Ultimate BBQ Sampler Enough for Two! A plate combining every BBQ item in the smokehouse! A 1/4 rack of St. Louis Ribs, 1/4 rack of Baby Back Ribs, Pulled Pork, 1/4 Chicken, Smoked Sausage, Beef Brisket, and Carolina Pork. 35.99

Blues Jambalaya Creole style red stew with rice, chicken, shrimp, peppers, onions, and Italian sausage. It's spiced just right, but you can add some of our signature hot sauce to "Heat It Up." 15.99


Steaks

Hickman's Black and Bleu Prime Sirloin Our 8oz prime sirloin cut in our butcher shop, blackened and topped with crumbled bleu cheese and fried onions. 19.99


Hickman's New York Center Cut Strip This PRIME 8oz steak is cut thick from the center of the New York Strip. Topped with our signature mushroom demi-glace and served with garlic mashed potatoes and vegetable of the day. 24.99

Seafood

Tuna-Cue Grade A tuna encrusted with black and white sesame seeds, seared rare, with wasabi and soy ginger BBQ sauce served over rice with our sesame ginger slaw. 21.99

 **Cedarplank Salmon Filet** Our award winning brown sugar rub caramelized over fresh salmon cooked on a cedar plank for mouth watering flavor, served with rice and today's fresh vegetables. 17.99

Crab Cakes Twin 100% jumbo lump crab cakes either broiled or fried partnered by a sriracha remoulade, served with rice and today's seasonal vegetables. 22.99

 **Crab and Cow Combo** Our 8oz prime sirloin and a jumbo lump crab cake over garlic mashers with today's seasonal vegetables. 25.99


Shrimp and Cow Combo Our 8oz prime sirloin and a skewer of our Delmarvelous shrimp over garlic mashers with today's seasonal vegetables. 25.99

Sandwiches & Burgers

Bethany Pulled Pork Sandwich Hand pulled pork piled high on a fresh corn dusted roll. 9.99

Carolina Pork Sandwich Smoked and chopped pork in our vinegar based sauce. Pile your cole slaw on top! 9.99

Pulled Chicken Sandwich Smoked chicken piled high on a fresh corn dusted roll. 9.99

 **Blues Bacon Cheddar Burger** A half pound of ground sirloin topped with a mound of cheddar cheese and apple wood smoked bacon on a fresh baked corn dusted roll. 9.99 (We cook burgers to medium well unless otherwise specified)

Grilled Portabella Burger For those who prefer a vegetarian dish. Balsamic marinated portabella mushroom with roasted red peppers and grilled Bermuda onion. Served with a sweet red pepper aioli on a fresh baked corn dusted roll. 9.99

 Signifies a Bethany Blues Specialty Dish



Lewes, Delaware

Bourbons

(R)1 Premium Rye	11
Ancient Age	5.50
American Spirit	5.50
Baker's	9
Basil Hayden	8
Beams Choice	6
Benchmark 8yr	5.50
Berhein	12
Blanton	11
Booker Noe	11
Buffalo Trace 18yr Rye	14
Buffalo Trace 750ml	6
Eagle Rare 17yr	14
Geo Stagg 15yr	14
Thom H Handy Rye	14
Weller 11yr	14
Bulleit Bourbon	6
Eagle Rare Single Barrel	7
Elijah Craig 12yr	6.50
Elmer T Lee	7.50
Evan Williams Single Barrel Vint 110	7
Fighting Cock	6
George Dickel #12	6
Henry McKenna 80P	7
Henry McKenna Single Barrel	8
Jefferson's 88P	10
Jefferson's Reserve 90.2P	13
Jeremiah Weed	6
Jim Beam Black Label	6
Jim Beam Distiller Edition 7yr 90P	6.50
Jim Beam White Label	6
Jim Beam Rye	5.50
Joshua Brooks 90P	7
Kentucky Spirit 101P	10
Knob Creek	7
Makers Mark 90P	6.50
Old Fitzgerald 80P	6
Old Fitzgerald 100P	7
Old Forester 100p	6
Old Forester 86p	5.50
Old Grand Dad 86P	5.50
Parker Heritage Reserve	18
Rebel Yell	5.50
Ridgemont Reserve	7.50
Russell's Reserve Rye 90P	7.50
Russell's Reserve	7.50
Sam Houston 90P	9.50
Ten High	5.50
Van Winkle 15yr	9.50
Van Winkle Old Rip Van 10yr	6.50
Van Winkle Pappy 23yr	42
Van Winkle Pappy Reserve 20yr	18
Van Winkle Rye Family Reserve 13yr	7
Van Winkle Spec Reserve 12yr	9.50
Walker's Deluxe	5.50
Wathens 90P	10
Woodford Reserve	8
Wild Turkey 80P	6
Wild Turkey Kentucky Spirit	9
Wild Turkey Rare Breed 108.6P	10
Wild Turkey Rye 101P	6.50

Beers

On Tap in our Trademark 21oz Schooner's	
Bud Light	4.50
Seasonal Selection	5
Dogfish 60 Minute IPA	5
Dogfish Indian Brown Ale	5
Yuengling Amber Lager	5
Shiner Bock	4.50
Stella Artois Belgian White Ale	5
Widmer Hefeweizen	5
In Bottles	
Amstel Light	4.50
Blue Moon White Ale	4.50
Budweiser	4
Coors Light	4
Corona	4.50
Corona Light	4.50
DogFish Shelter Pale Ale	4.50
Guinness Stout	5
Heineken	4.50
Heineken Light	4.50
Magic Hat #9	4.50
Michelob Ultra	4
Mike's Hard Lemonade	4.50
Miller High Life Light	3
Miller Lite	4
MGD64	4
Natural Light	3
Negro Modelo	4.50
New Castle Brown Ale	4.50
O'Doul's N/A	3.50
Pabst Blue Ribbon Can	3
Red Bridge Gluten Free	4

Beverages

Panna Spring Water (16oz)	3
San Pellegrino Sparkling Water (16oz)	3
Bottled Organic Root Beer	3.50
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Diet Dr. Pepper, Mountain Dew, Iced Tea, Raspberry Iced Tea, Pink Lemonade	2.50
Juice: Orange, Cranberry, Apple, Grapefruit, Pineapple	

House

La Terra Chardonnay / White Zinfandel / Merlot / Cabernet Sauv. California. Fresh and fruity. 5.50

Champagne / Sparkling

J. Roget Taster (187ml)	Aromas of apple and pear are balanced to perfection.	5.50
Korbel Brut Taster (187ml)	For a taste of Korbel's finest sparkling.	8
Veuve Clicquot Half Bottle (375ml)	A classic, half bottle for a quick taste.	39
Schramsberg Sparkling	100% Chardonnay, crisp, complex.	50

Lighter Style White Wines

Chateau St. Michelle Reisling	Washington State. Sweet fruit flavors – good for food with heat.	19
Benziger Sauvignon Blanc	California. Fresh racy citrus fruit.	7.50 24
Pighin Pinot Grigio	Fruili, Italy. Citrus fruit with orange blossoms.	8 26
Trefethen Dry Reisling	Napa. Aromas of delicate jasmine flower, coupled with pineapple, guava, tarragon, and lemongrass will bring a smile to your lips.	29
Adelsheim Pinot Gris	Williamette Valley. Crisp bright flavors and clean with hints of papaya, apples, and pears. Voted 91 points in Wine Spectator.	8.50 28

More Intense White Wines

DeLoach Chardonnay	California. Bright refreshing wine offers aromas of Asian pear and apricot and finishes with clean acidity delightfully balanced by the full body.	7 22
Natura Organic Chardonnay	Chili. Pineapple and melon flavors, with elegant notes of nuts.	24
Ferrari Carano Fume Blanc	Sonoma. Zesty grapefruit with grassy notes.	21
Kendall Jackson Chardonnay	Tropical fruit with long oak finish.	29
Sonoma Cutrer Russian River Chard	Sonoma. Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango.	9.50 34
Louis Jadot Pouilly Fuisse	Burgundy. Integrated oak with pear notes.	36

Lighter Style Red Wines

Peirano Estate Merlot	California. Bright cherry canvas with vanilla tones. It offers an earthy, yet jammy facet. An easy drinking merlot with a ripe character.	22
Robert Mondavi Merlot	California. This ideal combination brings vibrant flavors and silky tannins including luscious layers of berry, plum and spice.	7.50 27
Wild Rock Pinot Noir	New Zealand. Bright cherry notes with hints of cedar.	8 29
La Crema Sonoma Coast Pinot Noir	Sonoma. Dry fruit flavors. Finishes like silk.	36
Patz & Hall Pinot Noir	Sonoma. Balances the depth, power and purity of Pinot Noir with elegance, structure and finesse.	35

More Full Bodied Red Wines

Yarraman Rip Snorter Shiraz / Cabernet	Bright raspberry and plum flavors with touch of spice.	19
Root: 1 Chilean Cabernet Sauvignon	Chili. A beautifully colored and complex Cabernet that is rich ruby in color with dark cherry, black current, toffee and mocha notes.	7.50 26
Estancia Cabernet Sauvignon	Central California. Smokey aromas of plum, cedar, dried sage and dark chocolate with blackberry and currant flavors.	8 29
Benzinger Merlot	Sonoma. Intense black fruit with oasis.	26
Renwood Old Vine Zinfandel	Spicy and drippy black raspberry flavors.	31
Casa Lapostolle "Classic" Cab Sauvignon	Ripe plum with nuances of black spice and fig.	33

BBQ Reds. Plump, Juicy, Yummy!

St. Francis Red Blend (Zin / Merlot / Syrah)	Sonoma. Perfect blend of fruit flavors and tones of oak.	18
Penascal Tempranillo	A Wine Spectator "Best Value". This rich flavor blends perfect with BBQ!	19
Cassilero Del 'Diablo' Carmenere	Chili. Notes of dark plums and spice, generously framed by toasty American oak with a soft and well structured mouthfilling texture.	23
Layer Cake Malbec	Argentina. Intense spice with earth tones, a true hidden treasure.	8 27
The CRUSHER Petite Syrah	Our Choice! Supple and tannic with lip-smacking caramel and French vanilla sappiness followed by a ripe cassis finish, perfect as an evening sipper.	8 28
Francis Ford Coppola Claret	Rutherford. Classic Cabernet with earth tones and oasis.	29

Our "Cakebread Collection" of Grapes

Cakebread Sauvignon Blanc	Napa. Seamless citrus fruit and acidity.	42
Cakebread Chardonnay	Napa. Classic apple flavors with perfect integrated oak.	58
Cakebread Pinot Noir	Napa. Rare beautiful expression of Napa fruit.	75
Cakebread Cabernet Sauvignon	Napa. Rich black fruit – perfection!	79

WINE FACT: Delaware law allows you to re-cork an opened bottle of wine and take it home with you after purchase. If you would like to order a bottle but do not drink it all, we will re-cork it for you to enjoy the rest at home!

Our BBQ Sauces have won so many awards we can't list them all here, but they helped us win the Delaware State Rib Championship and the Maryland State Chicken Championship! These sauces have also won numerous National Championships in BBQ Competitions... so be sure to enjoy, and take some home with ya when you leave!