

SALADS

The Wedge	6.95	Half 4.95
A crisp tower of iceberg lettuce with tomatoes, bacon, and a creamy homemade bleu cheese dressing		
House Salad	4.95	Half 2.95
Mixed spring greens with cucumbers, roasted red peppers, hearts of palm, and a citrus vinaigrette		
Spinach Salad	6.95	Half 3.95
Tender spinach with caramelized pecans and craisin cranberries married seamlessly with a house made balsamic vinaigrette and topped with Roquefort crumbles		
Smokehouse Salad	10.95	
A large version of our tossed House or Spinach salad topped with your choice of BBQ: Pulled Chicken, Pulled Pork or Beef Brisket		
Fresh Catch Salad	14.95	
A large version of our tossed House or Spinach salad topped with your choice of: Fresh Sesame Encrusted Tuna, Grilled Shrimp Skewer, Jumbo Lump Crab Cake, Hand Breaded Grouper Fingers, Fresh Grilled Salmon		

SANDWICHES

All sandwiches are served with shoestring fries and cole slaw

Pulled Pork Sandwich	8.95
Hand pulled pork piled high on a fresh corn dusted roll	
Carolina Pork Sandwich	8.95
Hand pulled pork in our Carolina vinegar sauce piled high on a fresh corn dusted roll	
Pulled Chicken Sandwich	8.95
Hand pulled, smoked chicken piled high on a fresh corn dusted roll	
Blues Bacon Cheddar Burger	8.95
Half pound of ground sirloin topped with a mound of cheddar cheese and apple wood smoked bacon on a fresh baked corn dusted roll	
Grilled Portabello Burger	8.95
For those that prefer a vegetarian dish. We grill a huge portabello and top it with marinated red peppers. Served with a sweet red pepper aoli on a fresh baked corn dusted roll	

APPETIZERS

Fresh Seared Tuna	8.95
Sesame encrusted Grade A Tuna with a soy ginger BBQ sauce	
Smoked Scallops	9.95
Lightly smoked jumbo sea scallops with our Papaya BBQ sauce	
Fresh Chipotle Calamari	8.95
flash fried with our Carolina Mustard sauce	
Hot Lump Crab Dip	10.95
A signature dish...with lump crab, artichokes, and spinach topped with cheddar cheese	
Smoked Sausage and Cheese Platter	7.95
With a selection of cheese, Ritz crackers and whole grain mustard	
Fresh Grouper Fingers	6.95
Lightly fried and served with a spicy sriracha dipping sauce	
Jack Daniels Wings	7.95
In either our Jack Daniel's sauce or traditional hot sauce	
Quarter Rack of Ribs	6.95
A house special...choose either our St. Louis or Baby Back ribs	
Fiery Pigs on the Wing	8.95
"Wings"...The Blues way, Smoked St. Louis style ribs tossed in homemade Buffalo hot sauce, served with bleu cheese and celery	

KIDS

Please reference the carryout menu for kid menu options (reverse)

All prices and menu selections are subject to change

RIBS

HEARTY ST. LOUIS CUT RIBS	Half Rack 13.95	Full Rack 22.95
BABY BACK RIBS	Half Rack 13.95	Full Rack 22.95
Rib Sampler		22.95

COMBOS

The St. Louis Chicken Combo	18.00
A half rack of our St. Louis Rib and a Saucy Delmarva Chicken	
Delmarva Duo	19.95
A half rack of ribs and your choice of ONE of the BBQ items	
Texas Two Step	23.95
A half rack of ribs and your choice of TWO of the BBQ items	
Kitchen Sink	26.95
A half rack of ribs and your choice of THREE of the BBQ items	

BBQ MEATS

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

Hand Pulled Chicken		Tender Beef Brisket	
Pulled Pork Bethany Style		Saucy Delmarva Chicken	
Carolina Pork		Smoked Sausage	
1 Item	12.95	4 Items	24.95
2 Items	16.95	5 Items	27.95
3 Items	21.95	The Full Monty (all 6)	29.95

ENTREES

All entrees come with seasonal starch and seasonal vegetable

Grilled Filet of Salmon	17.95
A succulent 8 oz hand cut filet with a champagne dill sauce	
Crab Cakes	22.95
Deliciously seasoned jumbo lump crabmeat cakes either broiled or fried partnered by a sriracha remoulade	
Tuna-Que	21.95
Grade A tuna encrusted with sesame seeds, seared on the grill, topped with a soy BBQ sauce, served with ginger slaw	
Pork Tenderloin Medallions	17.95
Lightly smoked tenderloin of pork, topped with our soy ginger BBQ sauce	
Black and Bleu Top Sirloin	19.95
A 10 oz Certified Angus Top Sirloin blackened and topped with Roquefort crumbles and fried onions	
Center Cut Angus Filet	24.95
A 7 oz Black Angus Filet an exotic mushroom demi-glace	
Crab and Cow Combo	25.95
Our 10 oz top sirloin and a jumbo lump crab cake	
Shrimp and Cow Combo	25.95
Our 10 oz top sirloin and a skewer of Delmarvelous shrimp	
Blues Jambalaya	15.95
A New Orleans Creole style red stew with shrimp, chicken, andouille sausage, peppers, and onions, over rice	

SIDES

Please reference the carryout menu for side options (reverse)



Bethany's "Authentic" BBQ

TEL 302-537-1500
FAX 302-537-8080

6 N. PENNSYLVANIA AVE.
BETHANY BEACH, DE
BETHANYBLUES.COM

CARRYOUT • DINE IN



MENU

DEFINING DELMARVA BBQ

CHECK OUT OUR CATERING MENU

BETHANYBLUES.COM

302-537-1500

Voted

Best Ribs

Best Restaurant in Bethany Beach

in Delaware Today's Best of Delaware 2007

OPEN 7 DAYS ALL YEAR!

MEMORIAL – LABOR DAY

Lunch: please call for hours • Dinner: 4:00pm – 10pm

LABOR – MEMORIAL DAY

Dinner: 4:30 – 9pm

6 N. PENNSYLVANIA AVE.
BETHANY BEACH, DE

There's Nowhere to Park?!? New CURB SIDE PICKUP available on most carryout orders.

Ask for details when you call in your order.

CARRYOUT SALADS

- The Wedge** 6.95
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Mixed spring greens with cucumbers, roasted red peppers, hearts of palm, and a citrus vinaigrette
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CARRYOUT SANDWICHES

- All sandwiches are served with chips and cole slaw
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CARRYOUT KIDS

- Chicken Tenders** and apple sauce 6.95
- Kid's Fried Shrimp** and apple sauce 6.95
- Pasta with Butter and Cheese** and apple sauce 4.95
- Hot Dog** and apple sauce 4.95
- Kid's Cue** 6.95
A small portion of pulled pork or pulled chicken and apple sauce
- Kid's Rack** 7.95
Quarter rack of baby back ribs and apple sauce
- Pasta with Meatball and Marinara** 5.95
- Hand Breaded Grouper Fingers** and apple sauce 6.95



We Cater!
Check Us Out!



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.

CARRYOUT 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. Sauce them if you'd like
- 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 who enjoy sucking the bone, they are braised and lightly smoked, then basted with our house sauce

Rib Sampler 19.95
Want to compare?, have a half rack of St. Louis and a half rack of Baby Backs

CARRYOUT BBQ MEATS

- | | Half Pint | Pint | Quart |
|--|-----------|-------|-----------|
| Hand Pulled Chicken
Smoked and hand pulled off the bone | 7.95 | 12.95 | 19.95 |
| Pulled Pork Bethany Style
Smoked for hours and hand pulled | 7.95 | 12.95 | 19.95 |
| Carolina Pork
We smoke it, chop it, and sauce it with our vinegar-based sauce | 7.95 | 12.95 | 19.95 |
| Tender Beef Brisket
Juicy and full of smoked flavor, look for the pink ring around the edge | 7.95 | 12.95 | 19.95 |
| Saucy Delmarva Chicken
Fresh Delaware birds, smoked and slathered with our house sauce finished on the grill | | | each 8.95 |
| Smoked Sausage
These spicy Italian numbers are made for us locally by Milton Sausage in Milton, DE | | | each 8.95 |

CARRYOUT SIDES

- Extra BBQ sauce can be purchased for an additional \$.50
*Our Shoestring Fries are not recommended as a carryout item - they get cold quickly! (*when available)*
- | | Half Pint | Pint | Quart |
|-------------------------------|-----------|------|-------|
| Braised Greens | | 4.75 | 7.75 |
| Baked Beans | | | |
| Cole Slaw | | | |
| Seasonal Vegetable* | | | |
| Cinnamon Baked Apples | | | |
| Garlic Mashed Potatoes | | | |
| Blue's Mac and Cheese | | | |
| Creamed Corn | | | |
| Potato Salad | | | |
| Sesame Ginger Slaw | | | |
| Chilled Sussex Medley* | | | |
| Shoestring Fries | | | |

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