



LUNCH 12PM - 4PM

BRUNCH 10AM - 2PM

EGGS

- RIBS & EGGS 21.75**
Half Rack of Ribs • Eggs • Hash Browns
- CUE' & EGGS 18.75**
Choice Of BBQ Meat (*Beef Brisket Add \$3.75*) • Eggs • Hash Browns
- THE FULL MONTY 20**
2 Eggs • Bacon or Sausage • Hash Browns • Biscuit
Choice of BBQ Meat • Pancakes
- BLUES BREAKFAST SANDWICH 14**
Eggs Your Way • Hash Browns
Choice Of: BBQ or Breakfast Meat (*Beef Brisket +\$3*)
Choice Of: Cheddar • Gouda • Parmesan • Swiss
American • Pepper Jack • Feta • Provolone
Choice Of: Texas Toast • Wheat • Rye • Challah Bun
- BLUES BREAKFAST BURRITO 13**
Choice Of: BBQ or Breakfast Meat (*Beef Brisket Add \$3*) • Scrambled Eggs
Hash Browns • Cheddar Cheese • Side of Smoked Salsa
- EGGS YOUR WAY 10**
2 Eggs • Blues Bacon • Hash Browns • Texas Toast

BRUNCH ENTREES

- CORNBREAD PANCAKES 9**
Honey Butter • Maple Syrup • Fresh Berry Garnish
- VANILLA SPICED FRENCH TOAST 9**
Challah Bread • Honey Butter • Maple Syrup • Fresh Berry Garnish
- BREAKFAST SKILLETS**
- BBQ 18**
Hash Browns • Eggs • Smoked Gouda Cheese • Choice Of BBQ Meat
- THE CRABBY 23**
Hash Browns • Eggs • Parmesan Cheese • Old Bay • Crumbled Crab Cake
- THE SUSSEX 16**
Hash Browns • Eggs • Scrapple • Cheddar Cheese • Hollandaise Sauce
- SOUTH OF THE BORDER 16**
Hash Browns • Eggs • Jalapenos • Brisket Kielbasa • Tomatoes • Onions
Pepper Jack Cheese • Sour Cream • Side of Smoked Salsa
- SOUTHWEST TURKEY 17**
Hash Browns • Eggs • Blues Smoked Turkey Breast • Mixed Peppers • Bacon
Pepper Jack Cheese • Avocado
- TACOS**
- TACOS FOR BREAKFAST 15**
Flour Tortillas • Scrambled Eggs • Choice of BBQ Meat (+\$1.5 Brisket)
Salsa Fresca • Chipotle Aioli • Pickled Onions • Served with Hashbrowns

SIDES

- HASH BROWNS 4
- TEXAS TOAST 1.75
- WHEAT • MARBLED RYE TOAST 1.75
- SINGLE EGG 3
- APPLEWOOD SMOKED BACON 6
- SINGLE PANCAKE 3
- SINGLE FRENCH TOAST 3
- FRIES 7
- TATER TOTS 6

KIDS

- KIDDIE SCRAMBLED EGGS & TOTS 7
- KIDDIE PANCAKES & TOTS 9
- KIDDIE MAC N CHEESE & TOTS 9
- KIDDIE TENDER & TOTS 9

Brunch
OVER FOR DRINKS

- ## STARTERS
- HICKORY SMOKED WINGS 14**
CHOICE OF: Buffalo Hot Sauce, Old Bay & Butter, Margarita Lime, BBQ Mustard OR Sauce Of The Night
 - PIGS ON THE WING 14**
Chopped St. Louis Ribs • Buffalo Hot Sauce
Celery • Carrots • Bleu Cheese Dressing
 - BLUES BRISKET NACHOS 19**
Smoked Jalapeños • Tomatoes • Onions
Cheddar • Smoked Salsa • Sour Cream • (*Add Guacamole +\$3*)
Feel Free To Substitute A Different BBQ Meat
 - DELMARVA DEVEILED EGG 6.75 (3) | 13.5 (6)**
Lump Crab Meat • Old Bay Seasoning
OR Applewood Smoked Bacon • Chili Lime Seasoning

HOMEMADE SOUPS

- OUR FAMOUS CHILI Cup 6.75 • Bowl 9.5
- SOUP OF THE DAY Cup 6.75 • Bowl 9.5

FROM THE GARDEN

HOMEMADE DRESSINGS

- RANCH • BALSAMIC VINAIGRETTE (V) • BLEU CHEESE CAESAR • HONEY MUSTARD • CHIPOTLE RANCH

HOUSE SALAD 9/12

Arcadian Mixed Lettuce • Red Onions • Tomatoes • Croutons
Roasted Corn • Smoked Gouda • Choice of Dressing

ICEBERG WEDGE 11/14

Tomatoes • Bacon • Pickled Onions
Roquefort Crumbles • Bleu Cheese Dressing

SPINACH SALAD 11/14

Spinach • Caramelized Pecans • Dried Cranberries
Roquefort Crumbles • Balsamic Vinaigrette

CAESAR SALAD 9/12

Chopped Romaine • Croutons • Parmesan Cheese
Parmesan Crisp • Caesar Dressing

CHOPPED SALAD 12/15

Chopped Romaine • Black Bean Salsa • Roasted Corn
Tortilla Strips • Avocado • Chipotle Ranch Dressing

ADD TO ANY SALAD

- +9... Pulled Pork • Pulled Chicken • Grilled Chicken
Carolina Pork • Smoked Turkey Breast • Smoked Tofu
- +11... Beef Brisket • Fried OR Blackened Cod
- +14... Grilled Salmon • Grilled Shrimp
- +MP... Jumbo Lump Crab Cake • Chef's Butcher Cut Steak

BARBEQUE

*We use Hormone-Free, All Natural Chicken & Ribs
Barbeque items are served with fries & coleslaw.*

RIBS

ST. LOUIS RIBS HALF RACK 21.75 • FULL RACK 31.50
Center Cut Pork Spare Rib • Brown Sugar Rub • Hickory Smoked

BABY BACK RIBS HALF RACK 21.75 • FULL RACK 31.50
Smokehouse Seasoning • Braised • House BBQ Sauce

RIB SAMPLER 31.50

Half Rack St. Louis • Half Rack Baby Back Ribs

BUILD YOUR OWN BBQ PLATTER

1 Item 18.75 • 2 Items 22.25 • 3 Items 27.50 • 4 Items 33.50
Beef Brisket add \$3.75 per choice.

PULLED PORK • CAROLINA CHOPPED PORK • BEEF BRISKET
PULLED CHICKEN • SMOKED TURKEY BREAST • SMOKED BRISKET KEILBASA

SIGNATURE SANDWICHES

*We use Hormone-Free, All Natural Chicken
All sandwiches are served with fries & coleslaw.*

SIGNATURE BBQ SANDWICH 14.75

CHOICE OF: Pulled Pork • Carolina Chopped Pork
Pulled Chicken • Smoked Turkey • *Beef Brisket (Add \$4)*

THE CAROLINA CUBAN 17

Carolina Chopped Pork • Shaved Ham
Pickles • Swiss Cheese • Carolina Mustard BBQ

SMOKED CAPRESE CHICKEN 17

Grilled Chicken Breast • Smoked Tomato Basil • Smoked Mozzarella
Balsamic Drizzle • Spring Mix • Sliced Tomato

CRAB CAKE SANDWICH MP

Jumbo Lump Crab Meat • Sriracha Remoulade

GRILLED PORTOBELLO 12

Balsamic Marinated • Sautéed Onions & Peppers • Red Pepper Aioli

BURGERS

All burgers are served with fries & coleslaw.

THE BLUES BURGER 17

Half Pound • Black Angus Beef • Spicy BBQ Sauce
Cheddar Cheese • Applewood Smoked Bacon

BLACK & BLEU BRISKET BURGER 19

House Ground Brisket Burger • Bleu Cheese
Balsamic Bacon Jam • Black Garlic Aioli

BETHANY BEACH, DELAWARE

We're required by law to inform you that consuming raw or undercooked meat, seafood, or eggs can increase your chances of acquiring a foodborne illness.

BRUNCH DRINKS

BOTTOMLESS COFFEE

fresh brewed DECAF OR REGULAR 2.50

JUICE 2.85 each

ORANGE • CRANBERRY • APPLE

BRUNCH COCKTAILS

THE MORNING SKREW 7

Iced Coffee • Skrewball Peanut Butter Whiskey • Dash of Cream

KENTUCKY SUNRISE 7

Jim Beam Bourbon • Orange Juice • Splash of Grenadine

MIMOSAS

INDIVIDUAL 3 • PITCHER 15

Orange • Grapefruit • Cranberry • Pineapple • White Cranberry

BLOODY MARY

STARBOARD BLOODY MARY MIX 8

HAND CRAFTED SANGRIA 9

Inquire About Our Seasonal Flavors!

BOURBON COCKTAILS

BLUES SIGNATURE MANHATTAN 15

Knob Creek Single Barrel • Sweet Vermouth • Bitters • Luxardo Cherry

SMOKED CHERRY OLD FASHIONED 15

Elijah Craig Singel Barrel • House Smoked Luxardo Cherry • Orange Bitters • Cane Sugar

BASIL HAYDEN 75 15

Basil Hayden • Fresh Lemon Juice • Simple Syrup • Prosecco

SMOKE & SAND 15

Maker's Mark • Sweet Vermouth • Luxardo Cherry Liqueur
Lemon Juice • Simple Syrup

KENTUCKY MULE 12

Knob Creek Bourbon • Ginger Beer • Lime Juice • Mint Sprig

THE NEW YORK SOUR 15

Willet Pot Still Bourbon • Fresh Lemon • Simple Syrup • Pinot Noir Floater

SAGAMORE PERFECT BOULAVARDIER 16

Sagamore Rye • Campari • Sweet Vermouth • Dry Vermouth

BLUES Famous CRUSHES

"THE ORIGINAL" BOURBON CRUSH 11

Jim Beam White Label • Fresh Squeezed Orange & Lemon • Simple Syrup
Upgrade to Knob Creek Single Barrel +\$4

MEXICAN CATAPULT 11

Hornitos Plata Tequila • Triple Sec
Fresh Squeezed Ruby Red Grapefruit • Sierra Mist

ORANGE CRUSH 11

Smirnoff Orange • Triple Sec • Fresh Squeezed Orange • Sierra Mist

RUBY RED GRAPEFRUIT CRUSH 11

Smirnoff Grapefruit • Triple Sec • Fresh Squeezed Ruby Red Grapefruit • Sierra Mist

LEMON CRUSH 11

Deep Eddy Lemon • Triple Sec • Fresh Squeezed Lemon • Simple Syrup • Sierra Mist

LIME CRUSH 11

Deep Eddy Lime • Triple Sec • Fresh Squeezed Lime • Simple Syrup • Sierra Mist

CREAMSICLE CRUSH 11

Captain Morgan • Triple Sec • Fresh Squeezed Orange
Sierra Mist • Whipped Cream

MARTINIS

SIESTA A LA PLAYA 15

Volcan Blanco Tequila • Campari • Smoke & Salt Bitters
Grapefruit Juice • Lime Juice • Simple Syrup • Lemon Peel

BLUES EXPRESSO MARTINI 15

Made with Fresh Espresso

RASPBERRY LEMON DROP 12

Tito's Vodka • Raspberry Liqueur • Fresh Lemon • Simple Syrup • Sugar Rim

WHITE PEAR COSMO 13

Absolut Pear • Triple Sec • Lime Juice • White Cranberry Juice

POMEGRANATE MARTINI 13

Absolut Citron • Pama Liqueur • Fresh Lemon • Simple Syrup • Cranberry Juice

KEY LIME MARTINI 13

Blue Chair Key Lime Liqueur • Absolut Vanilla
Fresh Lime • Whipped Cream • Graham Cracker Crust

CUCUMBER MARTINI 15

Nolet • Elderflower Liqueur • Fresh Lime • Muddled Cucumber

BEE'S KNEES 15

Tom Cat Aged Gin • Fresh Lemon • Honey Simple Syrup

ON THE ROCKS

ANEJO MARGARITA 14

Hornitos Anejo • Fresh Lime • Agave Nectar
Patron Citronge • Rocks • Salt • Grilled Lime

APEROL SPRITZ 12

Aperol • Prosecco • Club Soda

DRAGONBERRY LIMEADE 11

Bacardi Dragonberry • Fresh Lime • Simple Syrup • Club Soda

LIME MULE 11

Absolut Lime • Ginger Beer • Fresh Lime • Mint Sprig

BLUES-BERRY PUNCH 11

Western Son Blueberry Vodka • Fresh Lemon • Cranberry Juice • Simple Syrup

BOOZE

B O U R B O N

SINGLE BARREL SELECT FLIGHT

Knob Creek Single Barrel
Maker's Mark Single Barrel
Elijah Craig Single Barrel

1oz Pour of Each. These whiskeys are hand selected by our Bethany Blues teams and are exclusive to our restaurants.

1792 Small Batch	Knob Creek 9yr
Angel's Envy Port Finished	Knob Creek 15yr
Angel's Envy Rye	Knob Creek Rye
Angel's Envy Single Barrel Select**	Knob Creek Single Barrel Select**
Baker's	Larceny Small Batch
Basil Hayden Collection	Larceny Barrel Proof
Blanton's	Maker's Mark
Booker's	Maker's 46
Buffalo Trace Single Barrel Select**	Maker's Mark Private Selection**
Bulleit	Old Forester 86
Bulleit Rye	Old Grand-Dad BIB
Eagle Rare	Rabbit Hole Cavehill
Elijah Craig 18yr	Rabbit Hole Boxergrail Rye
Elijah Craig Barrel Strength	Russell's Reserve 10yr
Elijah Craig Single Barrel Select**	Sagamore Spirit Rye
Four Roses Small Batch	Whistle Pig Piggy Back Rye
Four Roses Single Barrel	Whistle Pig Piggy Back Bourbon
Henry McKenna 10yr BIB	Wild Turkey 81
High West Collection	Wild Turkey 101
Jim Beam	Wild Turkey Rare Breed
Jim Beam Black	Woodford Reserve
Jefferson's Reserve	Woodford Reserve Double Oak
Jefferson's Ocean Series	

AVAILABILITY MAY VARY

BOTTLES & CANS

*Availability may vary depending on location.

BUDWEISER 5
COORS LIGHT 5
CORONA EXTRA 6.5
CORONA LIGHT 6.5
DOGFISH 30min Light IPA 6.5
DOGFISH Grateful Dead Juicy Pale Ale 6.5
HEINEKEN 6.5
MICHELOB ULTRA 6
MILLER LITE 5
MONTUCKY Cold Snack 6
YUENGLING 5

GLUTEN FREE

BOLD ROCK Seasonal Cider (GF) 6.5

SELTZERS/RTDs

HIGH NOON PINEAPPLE 8
NUTRL FLAVORS 8
SUN CRUISER VODKA TEA 8
SUN CRUISER PINK LEMONADE & VODKA 8
SURFSIDE BLUEBERRY LEMONADE & VODKA 8
SURFSIDE VODKA HALF & HALF 8
WHITE CLAW BLACK CHERRY 8

NON-ALCOHOLIC

ATHLETIC RUN WILD IPA 6
SAM ADAMS GOLDEN LAGER 6
MICHELOB ULTRA ZERO 6

Grapes

RED

Hill & Blade ZINFANDEL 10/36
Pairs great with BBQ!

Robert Mondavi Bourbon Barrel Aged CABERNET 11/40

Windstorm CABERNET 10/36

Altos Del Plata MALBEC 10/36

Old Soul PINOT NOIR 12/44

Cooper & Thief RED BLEND 50 (bottle only)
Aged in Larceny Bourbon Barrels

7 Moons RED BLEND 10/36

The Prisoner 79 (bottle only)

WHITE

Brassfield Serenity BLEND 13/45

Schmitt Sohne RIESLING 10/36

Chloe PINOT GRIGIO 10/36

Oyster Bay SAUVIGNON BLANC 11/40

Kendall Jackson Special Select CHARDONNAY 11/40

La Vielle Ferme ROSÉ 9/32

BUBBLES

90+ Cellars PROSECCO 9/32

Veuve Cliquot 50 (half bottle)

MOCKtails

Contains Zero % Alcohol

APERITIVO SPRITZ 12

Mionetto Aperitivo • Mionetto Alcohol-Free Sparkling • Club Soda

OLD FASHIONED 13

Ritual Zero Proof Whiskey • Muddled Luxardo Cherry
Muddled Orange • Simple Syrup

RANCH WATER 12

Ritual Zero Proof Tequila • Agave • Lime Juice • Club Soda