



To place an order, call 302-227-3435 or stop by. 19598 Coastal Highway Rehoboth Beach, DE 19971

Starters

Crab Dip

Crab, spices and a mixture of cheese served piping hot with tortilla chips and bread \$12

Calamari

Fresh and simple, lightly battered and served with cucumber slaw, wasabi avocado aioli and marinara \$8

Our Famous Nachos

A heaping mound of crisp tortilla chips with melted cheddar and Monterey jack cheese, lettuce, tomato, black olives, fresh jalapeños, salsa, sour cream and a side of chili \$10

Specialty nachos: Pork, Chicken, Seafood and Taco Nachos \$12

Roasted Garlic Hummus

Chick peas, lemon juice and garlic with toasted pita, olive oil, marinated cherry tomatoes and feta \$9

Southwestern Egg Rolls

Spicy chicken, corn, black beans, peppers, onion and melted cheese served with spicy ranch dressing \$8

Crab Pretzel

Oven baked pretzel topped with crab, Old bay seasoning and a blend of melted cheese \$10

Our Legendary Wings

Chicken wings - Crisp fried and tossed in your choice of sauce, served with bleu cheese dressing and celery.

Sauces: Traditional Buffalo, Parmesan Garlic, Asian Sesame, Teriyaki, Honey Chipotle, Honey BBQ, Blazin' Super Hot or Triple Threat (a blend of Cattlemen's BBQ, sweet and tangy and hot sauces grilled with minced garlic.) \$12

Ahi Tuna

Sesame crusted tuna served rare, finished with teriyaki glaze, accompanied by Asian cucumber slaw and wasabi mayo \$12

Oysters Rockefeller

Baked oysters on their half shell topped with diced tomatoes, bacon, spinach dip and parmesan cheese \$10

Fresh Market Fritters

Fresh seafood fritters fried golden brown, served over romaine with tangy Caribbean cocktail sauce \$11

Clams Casino

Baked clams on the half shell, topped with rustic bread crumbs, bacon, garlic and butter \$10

Sandwiches

Hand Crafted Burger

Fresh, ½ pound beef burger prepared to the temperature of your choice and served with lettuce and tomato.

Choose from the following toppings: Provolone, monterey jack, cheddar, American cheese, swiss, bleu cheese, bacon, mushrooms, sautéed onions, roasted peppers, jalapeños, chili or salsa \$9

Bison Burger

Tasty as a beef burger with less fat than a skinless chicken breast. Served with lettuce and tomato Market

Pulled Pork BBQ

Slow roasted pulled BBQ pork with a cheddar jack blend and crispy fried onions on a country roll \$9

Fried Oyster Po' Boy

Fried oysters, bacon, lettuce and tomato topped with a Louisiana style remoulade on a French baguette \$12

Turkey Club

Sourdough layered with smoked in-house turkey, bourbon smoked bacon, lettuce, tomato and mayo \$10

Salmon BLT

Atlantic salmon, bourbon smoked bacon, marinated cherry tomatoes and ale mustard on marble rye toast \$10

French Dip

Thinly sliced roast beef with sautéed onions and provolone cheese on a toasted French baguette \$9

Maryland Crab Cake

Broiled jumbo lump crab cake made the old Baltimore way served on a soft roll. Fresh - not pasteurized \$12

Steak and Egg

Grilled filet mignon with Monterey jack and cheddar, our homemade ale mustard and two eggs over easy \$12

Mahi Reuben

Pan-fried blackened mahi mahi topped with Swiss cheese and Russian dressing slaw on marble rye toast \$12

Fish Tacos

Two crispy beer-battered fish, shredded cabbage, mild salsa and Sriracha mayo, served on flour tortillas \$11

The Tobin

Grilled chicken breast, cheddar cheese, Buffalo hot sauce & smoked bacon served on a toasted roll \$9

All sandwiches are served with fresh-cut French fries

From the Steamer

Peel & Eat Shrimp

We cook and season them, you peel and eat them ½ Pound \$10, 1 Pound \$18

Steamed Clams

A dozen of these gems, steamed in garlic, white wine and diced tomatoes. Served with French baguette \$12

Steamed Mussels

Bathed in garlic, white wine and herb broth and served with toasted French baguette \$12

Steamed Sampler

A trio of shrimp, mussels and clams \$18

Soup

Seafood Chowder

Freshly made and chock full of delicious seafood Cup: \$5 Bowl: \$7

Soup Du Jour

Ask your server to describe today's selection Cup: \$5 Bowl: \$7

Black Bean Chili

Topped with cheddar cheese and served with crispy tortilla chips \$6

Jared's Fine French Onion

Crock of steaming French Onion, crowned with french bread and melted provolone \$5

Any salad can be made into a wrap with your choice of one side dish \$9.99

Salads

Southwestern Salad

Blackened chicken, tortillas, cucumber, tomatoes, cheddar and Monterey jack with Cajun ranch dressing, salsa and sour cream \$9

Caesar Salad

Mix of romaine lettuce, homemade croutons, egg, grated parmesan and Caesar dressing \$8

Cobb Salad

Mixed greens topped with cheddar, smoked bacon, diced tomatoes, sliced turkey, black olives and egg \$9

Mediterranean Salad

Romaine with black olives, feta, cherry tomatoes, cucumbers and artichoke hearts tossed with a zesty red wine vinaigrette \$9

Add to any salad

Crab Cake: \$8 Tuna: \$6 Salmon: \$6 Grilled Shrimp: \$4 Grilled Chicken: \$4

Entrées

Filet Mignon

USDA choice center cut 8 ounce filet mignon served with mashed potatoes and seasonal vegetables \$24

Cowboy Steak

Char grilled 20 ounce choice cut bone in ribeye with red bliss potatoes and seasonal vegetables \$25

Tuna Steak

Grilled tuna served over Asian cucumber slaw and served with seasoned rice and seasonal vegetables \$20

Maryland Crab Cakes

Fresh (not pasteurized) Maryland crab cakes with French fries, Carolina Cole Slaw and cocktail or tartar \$23

Fish & Chips

A Gaelic specialty of battered codfish served with waffle fries and Carolina Cole Slaw \$16

Cracklin Crusted Salmon

Atlantic salmon encrusted with smoked pork cracklin with mashed potatoes and seasonal vegetables \$18

Blue Crab Cioppino

Catch of the Day fish stew. Blue crab, clams, mussels, shrimp and fish over seasoned rice \$26

Beer-Braised Short Ribs

Beer-braised short ribs with homemade BBQ sauce over mashed potatoes and seasonal vegetables \$18

Desserts

Ask your server about today's selection of fresh-made desserts.

Sides: \$4

Asian Cucumber Slaw, House or Cesar Salad, Red Bliss Potatoes, Mashed Potatoes (after 4 p.m.), Carolina Cole Slaw, Seasonal Vegetables, Cheddar Ale & Macaroni, Baked Applesauce, Seasoned Rice

Baskets: \$6

French Fries, Sweet Potato Fries, Waffle Fries, Onion Rings

We proudly serve Pepsi Cola products