

# DINNER MENU

## starters

### DUNE FRIES

Our signature appetizer! Fresh hand-cut and seasoned fries piled high and smothered with melted cheeses, bacon and scallions. Served with ranch dressing for dipping. Sandpile 8 Dune 13

### Old Bay Steamed Shrimp

Jumbo deveined 16 -20 count peel and eat shrimp served piping hot. Dusted with old bay seasoning and served with cocktail sauce, lemon and extra napkins. Half pound 10 One pound 19

### Fried Mozzarella new!

Golden-fried mozzarella cheese served with marinara. 9

### Cottage Chicken Fingers

"FRESH" Never Frozen Chicken Tenders, hand-dusted and fried. Served with our signature homemade honey mustard for dipping. Small 7 Large 10

### Fiery Fingers

Our famous Cottage fingers coated with our homemade spicy buffalo sauce. Served with bleu cheese dressing. Small 8 Large 11

### Coconut Shrimp

Five large shrimp lightly breaded with our coconut blend and fried to perfection. Served with Thai chili sauce. 13

### Eastern Shore Crabby Pretzel

Hot cheesy crab dip over pretzel logs topped with melted cheddar jack cheese, green onions and Old Bay. 13

### Crab Pizza

Baked flatbread white pizza topped with a Boursin cheese mix, marinated grape tomatoes, spinach and lump crab. Finished with a sweet balsamic drizzle. 15

### Pickle Fries new!

Fresh-cut dill pickle fries dipped and dusted that fry up light and crispy; complemented with freshly fried jalapenos to add a little zing. Served with Chipotle Ranch for dipping. 8

### Buffalo Chicken Flat Bread Pizza new!

Baked flat bread white pizza with Boursin and mozzarella cheeses. Topped with broiled chicken, bacon and fresh-cut scallions. Finished with a drizzle of ranch dressing and buffalo sauce. 12



## cottage soups

**Blushing Crab Soup** A mixture of our Cream of Crab and MD Crab soups. A local favorite! Bowl 10 Cup 7

**Maryland Crab Soup** Loads of blue crab in a spicy tomato base with lots of vegetables. Bowl 10 Cup 7

**Cream of Crab Soup** Our most popular soup, creamy and crabby with a hint of sherry. Bowl 10 Cup 7

**Black Beans and Rice Soup** Vegetarian, not too spicy, just right. Bowl 9 Cup 6

**Sue's Soup of the Day** Ask your server what Sue has cooked up for you today!

## signature entrees

Includes oven fresh muffins along with your choice of two signature sides listed at the bottom of this page. Substitute a small garden salad or caesar salad for a side for only 1.00 extra.

### Seasational Scallops

You know they have to be good when our logo is a scallop shell. Fresh and local sea scallops seasoned and broiled to perfection. Oh so Sweet! 24

### Stuffed Scallops new!

Fresh and local sea scallops seasoned and broiled. Served atop a bed of spinach and topped with crab imperial. 29

### Chicken Parmesan new!

We use local all natural free range chicken for this classic dish. Served over linguini and comes with a side salad and garlic bread instead of two sides. 16

### Crab Cake Abella

Grand Prize Winner of the OLD BAY® National Seafood Contest. A large portabella mushroom cap stuffed with creamy spinach, topped with one of our lump crab cakes. Broiled to perfection with a rich imperial sauce. Served with your choice of a side dish. 25

### Vegetable Lasagna

A generous portion of house made lasagna with fresh zucchini, squash, spinach, marinara, basil, ricotta and mozzarella cheeses. Served with a side salad and garlic bread instead of two sides. 17

### Clopton's Floppin' Flounder

The best fried flounder you've had. Hand-breaded and fried to golden brown. 19

### Fried Oysters new!

Fresh and Local!! Lightly dusted with flour and fried to golden perfection. Crispy on the outside and juicy on the inside. A local favorite! 22

### Ribeye Imperial new!

12 ounce hand-cut ribeye cooked to your liking and topped with crab imperial. 32 Add a heaping mound of Sautéed Mushrooms and/or onions for only 2.00

### Spicy Shrimp Scampi

A Cottage favorite special that's now on the menu! Plump and juicy shrimp sautéed in a spicy and creamy scampi sauce and tossed with penne pasta. Served with a side salad and garlic bread. 21

### Fabulous Fried Shrimp

Eight large butterflied prawns, lightly breaded and deep fried. 19

### Ribeye Steak

Hand cut ribeye steak marinated in rosemary and garlic then seared and topped with herbed compound butter. 24 Add a heaping mound of Sautéed Mushrooms and/or onions for only 2.00

### Mary Lou's Meat Loaf

Baked with a light tomato glaze and topped with brown gravy. As close to Mom's cooking as you can get! 15 Add a heaping mound of Sautéed Mushrooms and/or onions for only 2.00

## cottage favorites

### Our #1 Seller!

### Cottage Pot Roast

Our tender chuck roll seasoned and cooked slowly overnight with carrots, onions and mushrooms. Topped with our homemade pan-drippings beef gravy. 16 Add a heaping mound of Sautéed Mushrooms and/or onions for only 2.00

### Chicken Chesapeake

A half-pound local all natural free range chicken breast topped with one of our crab cakes and then smothered with a combination of cheeses and rich imperial sauce. Awesome!! 26

### Cottage Crab Cakes

"The Best on the Beach" 1st Place Winner of the Coast Day Crab Cake Cook-Off. We use lump crab meat for these 5 oz. broiled cakes. Just enough bread crumbs to hold them together. One cake 22

**BEST VALUE:** Two cakes for only 29 Please, no plate sharing.

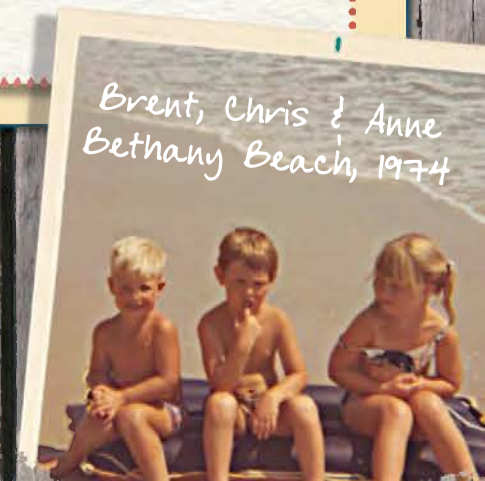
### Stupendous Stuffed Flounder

Twin filets of flounder stuffed with a petite crab cake made with lump crab meat. Topped with imperial sauce and broiled to perfection. 23

## signature sides

a la carte sides 3.00 each

- Real Mashed Potatoes with Brown Gravy • Fresh Hand-Cut Fries • Baked Potato • Tater Tots
- Macaroni and Cheese • Creamed Spinach • Steamed Broccoli • Apple Sauce • Black Beans and Rice
- Jack Daniels Baked Beans • Homemade Cole Slaw



## sandwiches

Sandwiches come with hand-cut and seasoned fries and homemade Cole Slaw. Substitute a small Garden Salad or Caesar Salad for French Fries for only 1.00 extra.

**Dune Style**  
your fries for only **2.50**  
or **gravy** your fries  
for only **1.00** extra!

### Crab Cake Sandwich

A broiled 4-ounce version of our award-winning crab cake made with lump crab meat. 18

### Crabby Burger

This is where the land meets the sea (pun intended). Our famous Poffenburger chargrilled to your liking and topped with a petite crab cake. Finished with rich imperial sauce. 17

### Lobster Imperial Burger new!

Seasoned burger topped with lobster and imperial sauce. 17

### Roadhouse Burger new!

A southwestern style burger topped with cheddar jack cheese, barbecue sauce, bacon, jalapenos and fried onion rings. 14

### Available Sandwich Toppings

- Hickory-Smoked Bacon 2 • Sautéed Mushrooms 1
- Sautéed Portobello Mushrooms 2
- Sautéed Yellow Onions 1 • American, Swiss, Provolone, Cheddar Jack or Bleu Cheeses 1
- Caramelized Red Onions 1

### “Poffen” Burger

Half pound of seasoned fresh ground beef cooked the way you like it. 11

### Black-N-Bleu Burger new!

Blackened half pound burger topped with melted bleu cheese. 13

### Beyond Burger new!

A new breed of burger made entirely from plants. 11

### Lobster Roll new!

A New England classic sandwich served on a 6-inch hoagie roll 19

### Shrimp Salad Sandwich

Homemade shrimp salad served on wheat bread with lettuce and tomatoes. Served with field of greens and balsamic vinaigrette instead of hand-cut fries and slaw. 15

### The Sea Witch

She's back! Our bewitching sandwich made of broiled sea scallops, hickory bacon and melted cheddar & jack cheeses on a toasted roll. 17

### Alpine Chicken Sandwich new!

No need to head to the Mountains! An All Natural Local Chicken Breast is marinated and grilled and then topped with sautéed portobello mushrooms, hickory-smoked bacon, swiss cheese and horseradish ranch. 14

## seashore salads

Available dressings include homemade honey-mustard, ranch and bleu cheese along with balsamic vinaigrette, raspberry-walnut vinaigrette or pineapple-mango vinaigrette.

### Chicken Caesar Salad

Marinated and char-grilled chicken atop crisp romaine greens tossed with our homemade Caesar dressing, croutons and shaved parmesan cheese. 14

### Key West Scallop Salad

Key West broiled scallops on top of chopped romaine with pineapple, mango, grape tomatoes and pineapple-mango vinaigrette. Finished with grated coconut. 17

### Large Garden Salad

Mixed greens with tomatoes, cucumbers, mushrooms and red onion slices. Served with croutons and your choice of dressing from the list above 9

### Classic Caesar Salad

Chopped and crisp hearts of romaine tossed with our homemade Caesar dressing, croutons and shaved parmesan cheese. 10

### Cobb Salad

Avocado, chicken, tomatoes, hard boiled eggs, crumbled bleu cheese and bacon served atop a bed of romaine & chopped salad greens. Served with honey-mustard dressing. 15

### Fire & Ice Salad

Our famous café chicken fingers atop iceberg lettuce wedges with chopped bacon and bleu cheese crumbles. Drizzled with our homemade fiery sauce and ranch dressing. 14

### Nutty Berry Salad

A field of greens topped with frosted walnuts, fresh strawberries, dried cranberries, apple wedges and goat cheese. Served with raspberry-walnut vinaigrette. 13

## Salad and Entree Complements

Complement any entrée or salad by adding any of the following:

- Award-Winning Crab Cake 12 • Broiled & Seasoned Sea Scallops 9 • Grilled Chicken 4
- Jerk Grilled Chicken 5 • Seasoned & Grilled Shrimp 6 • Local Flash Fried Oysters 8

## our story

The Cottage Café has been a dream come true for Brent Poffenberger and Tom Neville. Brent and Tom went to Shepherd University in West Virginia and majored in Hospitality Management. After they both graduated from college, the good friends and fraternity brothers dream of opening a restaurant was realized in 1993 when The Cottage Café opened for business.



In 2015, Brent and Tom opened the Bethany Boathouse, a New family restaurant offering great food, live entertainment, a full bar, kids' play area in a casual fun open air atmosphere. You should expect to receive the same excellent hospitality at the Boathouse as you've come to expect from our team here at The Cottage. In fact, you'll see many of the same smiling faces at both restaurants.

It is the Cottage Cafe's promise to bring you extra-ordinary service and high quality food in a pleasant dining atmosphere. As the old beach cottage of yesteryear bring back many pleasant memories of sharing food, spirits and great times with family and friends, it is our hope that you will have a great experience in our "Cottage" and want to come back and dine again. We are very anxious to please and welcome your comments both positive and negative so that we might serve you better.



## wet wet wet

Free refills on all iced tea, hot tea, coffee & soft drink orders.

SODA & ICED TEA 2.75 COFFEE or HOT TEA 2.50 AQUAFINA BOTTLED WATER (16.9 oz.) 2.50 PERRIER (16.9 oz.) 3.00

We proudly serve

Diet Caffeine Free Pepsi, Pepsi, Sierra Mist, Birch Beer, Diet Dr. Pepper, Dr. Pepper, Mountain Dew, and Pink Lemonade.

Call-ahead seating available on



THE COTTAGE CAFE   
Order online at [cottagecafe.com](http://cottagecafe.com)



Open Year-Round 33034 Coastal Highway, Bethany Beach, Delaware 19930 [cottagecafe.com](http://cottagecafe.com) 302-539-8710

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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The Cottage Cafe is pleased to try to accommodate your dietary or allergen requests. However, we are not a gluten-free restaurant. We store and prepare many food items that may and can cause allergies to certain people with medical conditions. We cannot ensure that cross contamination will never occur.