

# LUNCH 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

### 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

### 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

## hot off the grill

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.

Add a cup of Black Bean Soup for \$5 Add a cup of MD Crab or Cream of Crab Soup for \$6 Please, no sharing.

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

### 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. 15

### "Poffen" Burger

(Our Cottage Classic Burger) Half pound of seasoned fresh ground beef cooked the way you like it. 10

### Beyond Burger *new!*

A new breed of burger made entirely from plants. 10

### Tom's Chicken Sandwich

Tom's special marinade keeps this char-grilled chicken breast juicy. 10 Jerk it for only \$1 extra

### Prime Rib Cheesesteak *new!*

Slow-cooked prime rib, shaved thin and cooked with grilled onions and smothered with cheese sauce. Served on a hoagie roll. 15

### 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

### Ultimate Grilled Cheese

The best grilled cheese you can get with American, Provolone, Cheddar Jack and Swiss inside then topped with crusted Parmesan cheese on wheat bread. 9 Add bacon 2 Add lobster for the extra ultimate grilled cheese, add 6

### 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. 13

### A Fish Story

Freshly breaded flounder lightly fried and served with tartar sauce. 11

### Lobster Imperial Burger *new!*

Seasoned burger topped with lobster and imperial sauce. 16

### Fabulous Fried Oyster Sandwich

Always fresh and local oysters; hand-breaded and fried golden brown. 14

### Roadhouse Burger *new!*

A southwestern style burger topped with cheddar jack cheese, barbecue sauce, bacon, jalapenos and fried onion rings. 13

### Vegetable Lasagna

A generous portion of house made lasagna with fresh zucchini, squash, spinach, marinara, basil, ricotta and mozzarella cheeses. Served with a slice of garlic bread and greens instead of fries and coleslaw. 10

## cottage favorites

### Bodacious Barbecue Sandwich

Tender pulled beef in our Jack Daniels BBQ sauce. Served on a kaiser roll and topped with fried onion rings. 11

### Cottage Pot Roast Sandwich

Served piping hot over Texas toast with brown gravy, so tender you can cut it with a fork! 9

### The Sea Witch

Our bewitching sandwich made of broiled sea scallops, hickory bacon and melted cheddar & jack cheeses on a toasted roll. 15

### Cottage Crab Cake Sandwich

"The best crab cake on the beach; 1st place winner of the Coast Day Crab Cake Cook Off". Lump blue crab mixed with just enough filler to hold it together. Served on a toasted kaiser roll with tartar sauce. 16

## on the lighter side

All choices are served with a field of greens and balsamic vinaigrette.

Add a cup of Black Bean Soup for \$5 Add a cup of MD Crab or Cream of Crab Soup for \$6 Please, no sharing.

### Shrimp Salad Sandwich

Cottage shrimp salad on wheat bread with lettuce and tomatoes. 13

### Cali Sandwich

Avocado, tomatoes, pesto mayo, topped with turkey and baby spinach on whole wheat bread. 12

### Soup and Salad

A cup of any of our soups and a small garden salad with choice of dressing. 10

### Cheesy Crab Melt

Loads of crab meat with triple cheeses (cheddar, monterey jack and cream cheese) on English muffins topped with grilled tomatoes. 10

### BLTA

Fresh sliced Avocado with hickory smoked bacon, lettuce and tomato on thick-cut Texas Toast with mayo. 9

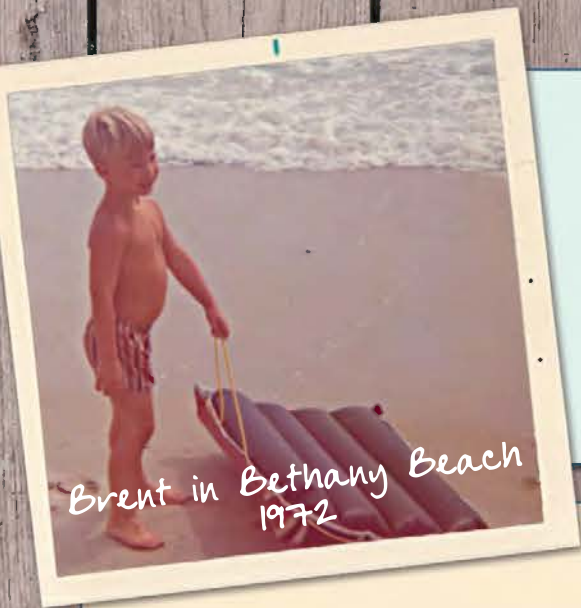
### Plate & Cup \$12

Pair a cup of soup with a half portion of one of the following items: Cali Sandwich, Shrimp Salad Sandwich, BLTA or Cheesy Crab Melt. Add \$1 for seafood based soups

### Lobster Roll *new!*

A New England classic sandwich served cold on a 6-inch hoagie roll 17





## 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!

## seashore salads

Available dressings include homemade honey-mustard, ranch and bleu cheese along with balsamic vinaigrette, raspberry-walnut vinaigrette or pineapple-mango vinaigrette. Add a cup of Black Bean Soup for \$5 Add a cup of MD Crab or Cream of Crab Soup for \$6 **Please, no sharing.**

### Chicken Caesar Salad

Marinated and char-grilled chicken atop crisp romaine greens tossed with our homemade Caesar dressing, croutons and shaved parmesan cheese. 12

### 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. 16

### 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 8

### Classic Caesar Salad

Chopped and crisp hearts of romaine tossed with our homemade Caesar dressing, croutons and shaved parmesan cheese. 9

### 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. 14

### 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. 13

### 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. 12

### Salad Complements

Complement any 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



Visit our **Bethany Boathouse** located directly across the street!

An open air restaurant and bar offering live entertainment in a fun atmosphere. The kids won't miss out either with the pirate ship play area.



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.

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.