

Cottage Classic Frozen Drinks

All Cottage classic frozen drinks are \$6.99 and come in a take-home souvenir glass.



BOARDWALK COCKTAIL... Our #1 Selling Frozen Drink!

Real peach juices, peach schnapps, rum, grenadine and ice blended together and topped with champagne; light and refreshing.

COCONUT MUDSLIDE

A classic frozen mudslide with a Cruzan Coconut Rum twist. Topped with whipped cream.

HAWAIIAN AIDE

Strawberries, lemonade & Cruzan Banana Rum blended together and served frozen.

MANGO-TANGO-RITA

A refreshing spin on a frozen margarita with mango juice & Sauza Gold Tequila. Served frozen in a sugar-rimmed glass with a slice of orange & lime!

Thirst Quenchers

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

SODA & ICED TEA 2.25 COFFEE or HOT TEA 2.25

BOTTLED WATER (no free refills) 2.25

We proudly serve Diet Caffeine Free Pepsi, Pepsi, Sierra Mist, Diet Dr. Pepper, Dr. Pepper, Mountain Dew, and Pink Lemonade.

Bread Stuffers

Available toppings include: bacon, grilled onions, sautéed mushrooms, American, Swiss, provolone, cheddar jack, pepper jack, or bleu cheese. Only 75¢ each.

"POFFEN" BURGER

Half pound of seasoned fresh ground beef cooked the way you like it. Served with fresh hand cut fries and cole slaw. 8.99
Dune style fries can be added for \$1.99 additional

ORIGINAL CUBAN PRESS

Popular grilled sandwich with roast pork, grilled ham, chipotle sauce, pickles and melted Swiss on French bread. Served with black beans and rice. 11.99

NEW ORLEANS PO' BOY SANDWICH

Deep fried oysters and shrimp topped with andouille sausage, melted Swiss cheese and tomatoes on a toasted sub roll. Served with black beans and rice. 14.99

JERK CHICKEN SANDWICH

Spicy Jamaican-flavored char-grilled chicken breast. Served with our homemade honey mustard sauce and black beans and rice.
The staff's favorite, Mon! 10.99

SHRIMP SALAD ROLL DUOS

Classic New England Sandwich. Homemade chilled shrimp salad with red peppers, celery and sun dried tomato aioli on toasted twin Boston rolls. Served with field greens and sun dried tomato vinaigrette. 12.99

THE COTTAGE CAFE is a dream come true

for Brent Poffenberger and Tom Neville. Always interested in cooking, Brent went to Shepherd College in West Virginia and majored in Hotel and Restaurant Management. He did his Food Service Externship at a Restaurant in Ocean City between his junior and senior years in college. That summer he knew it was his goal to own his own restaurant at the beach.

After graduating from college, Brent started working for a family restaurant chain, trying to learn all he could about restaurant management. At the same time, he was talking to his friend and fraternity brother, Tom Neville, who was still in college and also majoring in Hotel and Restaurant Management, about the possibility of going into business together. Their dream was realized in June of 1993 when the North Ocean City Cottage Cafe opened for business.

The Cottage Cafe's success can be attributed to a great group of hard-working team members and wonderful appreciative guests who encouraged us and gave us honest feed-back when things weren't right. You, our guests, encouraged us to expand so we began looking into other locations shortly after our first season. We were blessed to find the Bethany location in the fall and get it open in time for the 1994 summer season. Unfortunately, our lease expired in Ocean City after 10 years so that location closed its doors for good in the spring of 2003.

It is The Cottage Cafe's promise to bring you extraordinary service and high quality food in a pleasant dining atmosphere. As the old Beach Cottages of yesteryear bring back many pleasant memories of sharing food, spirits and good 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.

The art work on our walls is that of nationally known artist and print maker, Joseph Craig English. A native of Maryland, the artist loves to portray the everyday scenes of the region in his bright, colorful, upbeat style. You'll notice that each piece of art has a narrative that goes with it. We found early on that many of our guests love Mr. English's art work as much as we do, so if you see something you'd love to have in your home or office, speak to one of our servers who will arrange for you to purchase it so that you can take it home with you.



302-539-8710

Route 1, Across from Sea Colony
Bethany Beach, Delaware 19930
www.cottagecafe.com

THE COTTAGE CAFE

Restaurant & Pub

Dinner Menu



For 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 6.99 Dune 8.99

SEAFOOD FRIES

Our famous sandpile of dune fries topped with an eastern shore style seafood salad then smothered with melted monterey jack and cheddar cheeses and fresh cut scallions. Served with homemade ranch dipping sauce. They're Great! 11.99

CAFE CHICKEN FINGERS

Fresh chicken tenders, hand-dusted and deep fried. Served with honey mustard sauce for dipping. Small 5.99 Large 8.99

FIERY FINGERS

Our famous cafe fingers coated with our homemade spicy buffalo sauce. Served with bleu cheese dipping sauce. Small 6.99 Large 9.99

FISH FINGERS

Freshly breaded and deep fried cod fish. Served with tartar sauce. 6.99

COCONUT SHRIMP

Five large shrimp lightly breaded with our coconut blend and fried to perfection. Served with Thai chili sauce. 8.99

OLE BAY STEAMED SHRIMP

Served spicy and piping hot with cocktail sauce. Half pound 7.99 One pound 13.99

ANNE'S SPINACH ARTICHOKE DIP

A creamy blend of spinach, artichokes and parmesan cheese, stuffed in a toasted edible bread bowl. 7.99

CHEESY CRAB DIP

Loads of crabmeat in a creamy cheese sauce. Served in a toasted edible bread bowl. 10.99

Cottage Soups and Salads

Salads served with croutons and your choice of dressings: honey mustard, ranch, bleu cheese, balsamic vinaigrette or our fat free sun dried tomato basil vinaigrette.

BLACK BEANS & RICE SOUP

Vegetarian, not too spicy, just right. Bowl 5.99 Cup 4.99

MARYLAND CRAB SOUP

Loads of blue crab in a spicy tomato base with lots of vegetables. Bowl 6.99 Cup 5.99

CREAM OF CRAB SOUP

Our most popular soup, creamy and crabby with a hint of sherry. Bowl 6.99 Cup 5.99

SIMPLY SALAD SELECTIONS

Your choice of a classic Caesar or Spinach with warm bacon dressing 6.99 or our Large Garden Salad with your choice of dressing. 5.99

CHICKEN CAESAR SALAD

Marinated and char-grilled chicken atop crisp romaine greens tossed with our homemade Caesar dressing, croutons and shaved parmesan cheese. 10.99

JAMAICAN JERK SALAD

Char-grilled marinated spicy chicken atop our famous garden salad. We recommend our homemade honey mustard dressing. 11.99

POPEYE'S FISH SALAD

We add skewered and grilled tuna bites on top of our famous spinach salad that is served with warm bacon dressing. 13.99

COBB SALAD

Avocado, chicken, sprouts, tomatoes, hard boiled eggs, crumbled bleu cheese and bacon served atop a bed of romaine & chopped salad greens. Served with honey mustard dressing. 10.99

FIRE & ICE SALAD

Our famous cafe chicken fingers atop baby iceberg wedges with chopped bacon and bleu cheese crumbles. Drizzled with our homemade fiery sauce and ranch dressing. 10.99

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. 8.99

GLAZED SCALLOPS AND SPINACH SALAD

Fresh spinach topped with broiled cilantro lime glazed scallops, hard boiled egg, sliced mango, tomatoes, pineapple and shredded coconut. Served with pineapple mango vinaigrette. 14.99

GRILLED ROMAINE WITH BLACKENED SHRIMP

Grilled romaine hearts with a parmesan crust. Topped with five large blackened shrimp, tomatoes and cucumbers. Served warm with drizzled spicy ancho-cilantro ranch dressing. 12.99

 Cottage Favorites

Let's Get Serious

Includes oven fresh muffins along with two choices of the following: real mashed potatoes with brown gravy, fresh hand cut fries, baked potato, homemade cole slaw, macaroni and cheese, glazed cinnamon apples, creamed spinach, apple sauce, small garden salad, seasonal vegetable or black beans & rice (except where noted).
Change your small garden salad to a small Caesar or spinach salad for only \$1.00.

Hoofs

COTTAGE POT ROAST...Our #1 Seller!

Our tender chuck roll seasoned and cooked slowly overnight with carrots, onions and topped with homemade brown gravy. Breaks apart with a fork! 14.99

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! 12.99

LUSCIOUS LIVER & ONIONS

Sautéed onions served over a generous portion of grilled beef liver. 12.99

CENTER CUT NEW YORK STRIP

12 oz. aged, center cut New York Strip Steak seasoned and char-grilled to your liking. Topped with fresh fried onion rings. 21.99

Fins

COTTAGE CRAB CAKES

"The Best on the Beach" 1st Place Winner of the Coast Day Crab Cake Cook Off. We use local jumbo lump crab meat for these 5 oz. broiled cakes. Just enough bread crumbs to hold them together. One cake 19.99

BEST VALUE! Two cakes for only 27.99. Please, no plate sharing.

CLOPTON'S FLOPPIN' FLOUNDER

A generous eight ounce portion of flounder, seasoned with lemon pepper. Your choice: broiled or fried. 16.99

FABULOUS FRIED SHRIMP

Eight large butterflied prawns, lightly breaded and deep fried. 17.99

STUPENDOUS STUFFED FLOUNDER

Twin filets of flounder stuffed with local jumbo lump crab, topped with imperial sauce and broiled to perfection. 20.99

SEASATIONAL SCALLOPS

You know they have to be good when our logo is a scallop shell. Your choice of broiled or freshly breaded and fried. 18.99
Try them blackened for only \$1.50 extra

CRAB CAKE ABELLA

Grand Prize Winner of the **OLD BAY®** National Seafood Contest. A large broiled portabella mushroom stuffed with spinach, and one of our jumbo lump crab cakes, topped with imperial sauce. 22.99

 Cottage Favorites

The Perfect Complement

Complement any entrée, pasta dish or salad by adding any of the following.

- Award Winning Crab Cake \$10
- Seasoned & Grilled Shrimp \$5
- Seared & Seasoned Sea Scallops \$6
- A heaping mound of Sautéed Mushrooms and/or Onions \$2

Feathers

CHICKEN CHESAPEAKE

A deluxe half pound chicken breast char-grilled and smothered with jumbo lump crab and lightly topped with a combination of cheeses and imperial sauce. 19.99

POFF'S FAVORITE

A half pound of grilled marinated chicken breast topped with sautéed mushrooms and bacon, smothered in melted monterey jack and cheddar cheeses. 16.99

CILANTRO LIME MARINATED CHICKEN BREAST

Marinated overnight, char-grilled to perfection and drizzled with our cilantro lime glaze. 13.99

CHAR-GRILLED JERK CHICKEN

You be jammin with this half pound spicy Jamaican favorite! Served with our homemade honey mustard dipping sauce. 15.99

CHICKABELLA

Portabella mushroom stuffed with spinach and artichokes then topped with grilled chicken, melted cheeses and imperial sauce. Served over field greens with your choice of a side dish. 14.99

Pasta

Pasta dishes come with a garden salad and herb garlic bread stick.
Change your garden salad to a small Caesar or spinach salad for only \$1.00.

ITALIAN DELIGHT

A generous helping of linguine topped with our zesty vegetarian marinara sauce. Make it even better with toppings. 12.99
Add 5 grilled shrimp or 4 grilled chicken fingers for only \$5

ALFREDO PASTA

Piled high and piping hot linguine tossed with our creamy and cheesy alfredo sauce. 13.99
Add 5 grilled shrimp or 4 grilled chicken fingers for only \$5

CHICKEN PARMESAN

A marinated chicken breast that is either lightly breaded and fried or char-grilled. Topped with homemade marinara sauce and melted provolone cheese, served over linguine. 16.99

RAVIOLI FLORENTINE

Large Ravioli stuffed with spinach, onion and ricotta, mozzarella and parmesan cheeses. Topped with a creamy pesto sauce with fresh spinach and pine nuts. 15.99

Save Some Room

COBBLER OF THE DAY

Fruit cobbler of the day served warm under melting vanilla ice cream. 6.99

OUR FAMOUS GOLDEN CARROT CAKE

Rich, moist and made right in the Cottage kitchen with a touch of pineapple for added flavor. 6.99

ICE CREAM SUNDAE

Top vanilla ice cream with your choice of chocolate or raspberry sauce. 4.99

INCREDIBLE CHOCOHOLIC CHEESE CAKE

Brownie crust topped with cookie dough, chocolate cheesecake, and ganache. 6.99

ANNA'S AWESOME RICE PUDDING

Served warm or cold and topped with cinnamon and whipped cream. 4.99

 Cottage Favorites