starters

FRESH SEARED TUNA \$16

Seared + Sliced, Glazed Soy Sauce, Served with Seaweed Salad + Wasabi

BLACK BEAN HUMMUS \$11 V

Served with Tortilla Chips, Sour Cream, Salsa + Plantains

STEAMED CLAMS \$15

One Dozen Steamed Little Neck Clams, Served with Melted Butter

HOT WINGS \$15 | \$25

10 or 20 Wings, Tossed in Buffalo Sauce, Served with Bleu Cheese + Celery

JERK CHICKEN WINGS \$15 | \$25

10 or 20 Wings, Rubbed in Jerk Spices, Slow Roasted, Served with Bleu Cheese + Celery

STEAMED SHRIMP \$18 | \$28

Half or Full Pound, Served Hot or Cold, with Cocktail Sauce

CALAMARI \$15

Fresh Calamari, Flash-Fried, Served with Cocktail Sauce

CRAB + SPINACH DIP \$16

Homemade Spinach Dip, Topped with Lump Crab, Served with Tortilla Chips

TROPICAL SLIDERS (3) \$16

Slow Roasted BBQ Pork + Tropical Slaw

COCONUT SHRIMP (4) \$16

Beer Battered, Rolled in Coconut + Fried, Served with Mango-Chipotle Ketchup

CHICKEN QUESADILLA \$15

Grilled Chicken, Bell Peppers, Onions, Jack Cheese, Served with Sour Cream, Salsa + Guacamole

NACHOS \$14 V

Tortilla Chips, Monterey + Cheddar Cheeses, Jalapeños, Sour Cream + Salsa | Add Chicken or Pork +\$7

tacos

2 Flour Tortillas, Cabbage + Pico de Gallo, Topped with Honey-Chipotle Aioli, Served with Rice + Black Beans (Add Salsa +\$.50)

SLOW ROASTED PORK \$15

LIGHTLY BREADED COD \$15

GRILLED CHICKEN \$15 | GRILLED STEAK \$15

GRILLED MAHI \$17 | LOBSTER \$19

TUNA \$17 | COCONUT SHRIMP \$15

from the land

10oz BONE-IN PORK CHOP \$28 4F

Marinated in Garlic Citrus Marmalade, Garlic Mashed Potatoes + Vegetables

VEGGIE PASTA \$21 ¥

Fresh Sautéed Vegetables, Garlic, White Wine + Marinara Sauce, Over Penne, Topped with Parmesan

Add Chicken + \$5, or Shrimp +\$7

TEQUILA LIME CHICKEN \$22

Marinated Grilled Chicken, Black Bean Salad, Roasted Peppers + Avocado

CHICKEN BROCCOLI PASTA \$24

Sun-Dried Tomatoes + Garlic, White Wine Sauce, Over Penne

SLOW ROASTED PORK RIBS half \$19 | full \$28

Spicy Habañero BBQ or Traditional BBQ, Black Beans, Rice + Vegetables

12oz GRILLED NEW YORK STRIP STEAK \$38 4

Served with Garlic Mashed Potatoes + Vegetables

8oz FILET MIGNON \$37

Demi Glace, Garlic Mashed Potatoes + Vegetables

SLOW ROASTED JERK CHICKEN \$25

Half Chicken, Black Beans, Rice + Vegetables

MAMBO COMBO \$30

Slow Roasted Jerk Chicken, Coco-Loco-Nut Shrimp, Mango-Chipotle Ketchup, Black Beans, Rice + Vegetables

soups + salads

ISLAND CRAB SOUP \$8 | \$12

Cream of Tomato Soup, Lump Crab, Old Bay

CAESAR SALAD \$12

Romaine, Shaved Parmesan, Croutons, Caesar Dressing

V HOUSE SALAD \$12

Mixed Greens, Mixed Veggies, Sliced Mango, Choice of Dressing

√ TACO SALAD BOWL \$17

Romaine, Black Beans, Jack + Cheddar Cheese, Salsa, Avocado, Sour Cream

DRESSINGS

Creamy Mango | Ranch | Bleu Cheese Honey Mustard | Balsamic | Caesar (*Extra Dressing +\$.50)

ADD TO ANY SALAD

+ \$6... Grilled or Jerk Chicken + \$11...Shrimp, Salmon, Coconut Shrimp, Steak, Tuna, Swordfish, or Crab Cake

sandwiches + burgers

CRAB CAKE SANDWICH \$MP

Broiled Fresh Jumbo Lump Crab Cake, Lettuce, Tomato, Onion, with Spicy Green Chili Aioli on the Side + Fries

SEARED TUNA SANDWICH \$16

Fresh Yellowfin Tuna, Lettuce, Tomato, Onion, with Spicy Green Chili Aioli on the Side + Fries

CHEESEBURGER IN BETHANY \$17

Half Pound Burger, Jack + Cheddar Cheeses, Lettuce, Tomato, Onion, Side of Fries *Veggie Patty Available

GRILLED CHICKEN SANDWICH \$16

Rum n' Pepper Marinade, Jack + Cheddar Cheeses, Lettuce, Tomato, Onion, Side of Fries

JERK CHICKEN SANDWICH \$16

Lettuce, Tomato, Onions, Side of Fries

V SURFER'S BREAKFAST BURRITO \$15

Scrambled Eggs, Black Beans, Veggies, Cheddar Cheese, Rice, Avocado, Side of Chips + Salsa *Served Until 3pm

from the sea

4F JUMBO LUMP CRAB CAKES (2) \$MP

Broiled, Served with Spicy Green Chili Aioli, Black Beans, Rice + Vegetables

SURF + TURF \$45

8oz. Filet, Jumbo Lump Crab Cake, Garlic Mashed Potatoes + Vegetables, Demi Glace

4F PAN ROASTED SALMON \$29

Mango-Chipotle Cream Sauce, Black Beans, Rice + Vegetables

FRESH GRILLED SWORDFISH \$28

Mango Relish, Garlic Mashed Potatoes + Vegetables

4F PAELLA \$27

Clams, Mussels, Shrimp, Baby Scallops, Chicken + Green Peas, Sautéed in Garlic, Saffron Rice

4F DIVER SCALLOPS \$MP

Sautéed in Butter, Served with Garlic Mashed Potatoes + Vegetables

4F HALIBUT \$MP

Pan Seared, Fresh Veggies, Pineapple Relish + Rice

FRESH YELLOWFIN TUNA \$MP

Blackened + Pan Seared, Garlic Mashed Potatoes + Vegetables

COCONUT SHRIMP (7) \$31

Beer Battered, Rolled in Coconut + Fried, Served with Mango-Chipotle Ketchup, Black Beans, Rice + Vegetables

4F GARLIC CHIPOTLE JUMBO SHRIMP \$29

Garlic Chipotle Marinade, Rice + Vegetables

SHELL BOWL \$27

Clams, Baby Scallops, Shrimp + Mussels In a Garlic Cream Sauce, Over Linguine

CRAB PASTA \$30

Jumbo Lump Crab + Fresh Vegetables Sautéed with Lemon-Basil Sauce, Over Linguine

dessert

CHOCOLATE DECADENCE \$7 | KEY LIME PIE \$7 | BREAD PUDDING \$7



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V Vegetarian 4 Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.