

starters

- FRESH SEARED TUNA \$17

Seared + Sliced, Glazed Soy Sauce, Served with Seaweed Salad + Wasabi
- BLACK BEAN HUMMUS \$11 V

Served with Tortilla Chips, Sour Cream, Salsa
- STEAMED CLAMS \$15

One Dozen Steamed Little Neck Clams, Served with Melted Butter
- HOT WINGS \$18 | \$32

10 or 20 Wings, Tossed in Buffalo Sauce, Served with Bleu Cheese + Celery
- JERK CHICKEN WINGS \$18 | \$32

10 or 20 Wings, Rubbed in Jerk Spices, Slow Roasted, Served with Bleu Cheese + Celery
- STEAMED SHRIMP \$20 | \$32

Half or Full Pound, Served Hot or Cold, with Cocktail Sauce
- CALAMARI \$16

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 \$16

Grilled Chicken, Bell Peppers, Onions, Jack Cheese, Served with Sour Cream, Salsa + Guacamole
- NACHOS \$15 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 Sauce, Served with Rice + Black Beans (Add Salsa +\$.50)
- SLOW ROASTED PORK \$16
- LIGHTLY BREADED COD \$16
- GRILLED CHICKEN \$16 | GRILLED STEAK \$16
- GRILLED MAHI \$18 | LOBSTER \$19
- TUNA \$18 | COCONUT SHRIMP \$16

from the land

- 10oz BONE-IN PORK CHOP \$28 GF

Marinated in Garlic Citrus Marmalade, Garlic Mashed Potatoes + Vegetables
- VEGGIE PASTA \$21 V

Fresh Sautéed Vegetables, Garlic, Marinara Sauce, Over Penne, Topped with Parmesan
Add Chicken + \$5, or Shrimp +\$7
- TEQUILA LIME CHICKEN \$25

Marinated Grilled Chicken, Black Bean Salad, Roasted Peppers + Avocado
- CHICKEN BROCCOLI PASTA \$25

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 GF

Served with Garlic Mashed Potatoes + Vegetables
- 8oz FILET MIGNON \$37

Demi Glace, Garlic Mashed Potatoes + Vegetables
- SLOW ROASTED JERK CHICKEN \$28 GF

Half Chicken, Black Beans, Rice + Vegetables
- MAMBO COMBO \$35

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

bethany beach, delaware
mangosbethany.com
302.537.6621

V Vegetarian GF Gluten Free

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
- V 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

+ \$7... Grilled Chicken 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
- GRILLED TUNA SANDWICH \$17

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 \$17

Rum n’ Pepper Marinade, Jack + Cheddar Cheeses, Lettuce, Tomato, Onion, Side of Fries
- JERK CHICKEN SANDWICH \$17

Lettuce, Tomato, Onions, Side of Fries
- V SURFER’S BREAKFAST BURRITO \$16

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

from the sea

- GF 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
- GF PAN ROASTED SALMON \$30

Mango-Chipotle Cream Sauce, Black Beans, Rice + Vegetables
- FRESH GRILLED SWORDFISH \$28

Mango Relish, Garlic Mashed Potatoes + Vegetables
- GF PAELLA \$29

Clams, Mussels, Shrimp, Baby Scallops, Chicken + Green Peas, Sautéed in Garlic, Saffron Rice
- GF DIVER SCALLOPS \$MP

Sautéed in Butter, Served with Garlic Mashed Potatoes + Vegetables
- GF 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
- GF GARLIC CHIPOTLE JUMBO SHRIMP \$30

Garlic Chipotle Marinade, Rice + Vegetables
- SHELL BOWL \$30

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 \$8 | KEY LIME PIE \$8 | BREAD PUDDING \$8

mangos

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

specialty cocktails

- THE MANGORITA \$8.50**
Our Famous Frozen Mango Margarita *Upgrade to a Pint +\$2
- MANGORITA TRASH CAN \$12**
Our Famous Frozen Mango Margarita with a Coronita Floater
- THE HUMMINGBIRD \$11**
Brut Champagne, St. Germain + Raspberry Puree
- MOSCOW MULE \$13**
Sminoff Vodka, Fresh Lime + Ginger Beer
- BULLEIT MULE \$13**
Bulleit Bourbon, Fresh Lime + Ginger Beer
- THE BIG BAMBOO \$16**
A Pina Colada, in a 18oz Souvenir Coconut Glass
- THE PARROT COOLER \$20**
Light + Dark Rum, Banana Liqueur, Mango, Orange + Pineapple Juices, in a 20oz Souvenir Parrot Cup
- JOLLY MON MARGARITA \$19**
Don Julio Silver, Margarita Mix + Grand Marnier Floater, in a 18oz Souvenir Margarita Shaker
- TIKI SHOOTER \$9**
Rum + Fruit Juices, in a 3oz Souvenir Tiki Shot Glass
- ESPRESSO MARTINI \$12**
Vanilla Vodka, Nitro Cold Brew, Coffee Liqueur Simple, Aztec Bitters
- OH BABY MARTINI \$12**
12 Day Fresh Pineapple Infused Vodka... Served Chilled
- VAGABOND PUNCH \$12**
Our Signature Rum Punch "Don't Stop The Carnival"

margaritas

- With Tequila of Your Choice!
- CUERVO GOLD \$11 | EL JIMADOR SILVER \$11**
- MILIGRO SILVER \$13 | 1800 SILVER \$14**
- 1800 ANEJO \$14 | PATRON SILVER \$14 | DON JULIO \$14**
- DON JULIO REPOSADO \$14 | CASAMIGOS SILVER \$14**

crushes

- ORANGE CRUSH \$10**
Smirnoff Orange Vodka, Fresh Squeezed Orange Juice, Triple Sec + Sprite
- GRAPEFRUIT CRUSH \$10**
Deep Eddy Grapefruit Vodka, Fresh Squeezed Grapefruit Juice, Triple Sec + Sprite
- MANGO CRUSH \$10**
Mango Infused Vodka, Fresh Squeezed Orange Juice, Triple Sec + Sprite
- LEMON CRUSH \$10**
Citrus Vodka, Fresh Squeezed Lemon, Triple Sec + Sprite
- LIME CRUSH \$10**
Stoli Lime Vodka, Fresh Squeezed Lemon + Lime Juices, Triple Sec + Sprite
- CREAMSICLE CRUSH \$10**
Captain Morgan Spiced Rum, Fresh Squeezed Orange Juice, Triple Sec + Sprite
- JACK CRUSH \$10**
Jack Daniels Whiskey, Fresh Squeezed Orange Juice, Triple Sec + Sprite
- PINEAPPLE CRUSH \$10**
Pineapple Infused Vodka, Splash of Pineapple Juice, Triple Sec + Sprite
- TITO'S SKINNY CRUSH \$10**
Tito's Vodka, Fresh Squeeze Orange Juice or Grapefruit Juice + Club Soda

shareables

- THE MEGA MULE \$55**
196oz Moscow Mule in a Giant Copper Mug
Smirnoff Vodka, Fresh Lime + Ginger Beer
- THE PALOMA MEGA MULE \$55**
196oz Giant Copper Mug
Tequila, Fresh Squeezed Lime + Grapefruit, Paloma Mix
- SHARK ATTACK \$30**
64oz of SHARK WEEK. Vodka, Orange Juice, Pineapple Juice, Blue Curacao, Melon Liqueur
- PUKA PUKA \$25**
48oz Of Rum Madness! Light Rum, Dark Rum, House Punch

ice cold drafts

- BUD LIGHT**
- DEVIL'S BACKBONE VIENNA LAGER**
- ELYSIAN SPACE DUST**
- EVOLUTION LOT NO. 3 IPA**
- GOLDEN ROAD MANGO CART**
- KONA GOLDEN ALE**
- LANDSHARK**
- MICHELOB ULTRA**
- MODELO ESPECIAL**
- NATURAL LIGHT**
- PACIFICO**
- STELLA ARTOIS**

cans

- DEVIL'S BACKBONE ORANGE SMASH**
- DEWEY BEER CO. EL TRONO**
- DEWEY BEER CO. SECRET MACHINE**
- DEWEY BEER CO. SQUISHY PANTS**
- DOWNEAST CIDER**
- HIGH NOON PINEAPPLE**
- HIGH NOON GRAPEFRUIT**
- NATTY LIGHT POUNDER**
- SURFSIDE HARD TEA**
- TWISTED TEA**
- WICKED WEEDS COASTAL IPA**

bottles

- BUD LIGHT**
- BUD LIGHT LIME**
- BUDWEISER**
- CORONA**
- CORONA LIGHT**
- DOGFISH HEAD 60 MINUTE IPA**
- MILLER LITE**
- PACIFICO**

grapes in a glass

- WHITE**
Sycamore Lane Chardonnay \$8
Chateau St. Jean Chardonnay \$10 | \$40
Sonoma Cutrer Chardonnay \$13 | \$45
Sycamore Lane Pinot Grigio \$8
Villa Pozzi Pinot Grigio \$10 | \$40
Prophecy Sauvignon Blanc \$10 | \$40
Hess Sauvignon Blanc \$10 | \$40
Boordy Riesling \$9.50 | \$38
- RED**
Sycamore Lane Cabernet \$8
Louis Martini Cabernet \$10 | \$40
Joel Gott Cabernet \$10 | \$40
Sycamore Lane Merlot \$8
Coastal Estates Merlot \$10 | \$40
J. Lohr Merlot \$10 | \$40
Chateau Souverain Pinot Noir \$10 | \$40
J. Lohr Pinot Noir \$10 | \$40
Bonterra Zinfandel \$10 | \$40
Casillero del Diablo Malbec \$10 | \$40
Black Ink Red Blend \$10 | \$40

- BUBBLES + BLENDS**
Beringer White Zinfandel \$8
Charles & Charles Rose \$10 | \$40
Cane Sparkling Brut \$8 | \$34

mangos

bethany beach, delaware
mangosbethany.com
302.537.6621