

happy hour

Available in the bar area until 6 every day.

Discounted Happy Hour menu prices are for dine-in only.

Carry-Out Food will be charged at normal menu prices.



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~~ 6 Dune ~~13~~ 9.75

Cottage Chicken Fingers

Fresh chicken tenders, hand-dusted and deep fried. Served with honey-mustard sauce for dipping. Small ~~7~~ 5.25 Large ~~10~~ 7.50

Buffalo Chicken Flat Bread Pizza

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~~ 9

Old Bay Steamed Shrimp

Served spicy and piping hot with cocktail sauce. Half pound ~~10~~ 7.50 One pound ~~19~~ 14.25

Fiery Fingers

Our famous Cottage fingers coated with our homemade spicy buffalo sauce. Served with bleu cheese dressing. Small ~~8~~ 6.50 Large ~~11~~ 8.25

Fried Mozzarella

Golden-fried mozzarella cheese served with marinara. ~~9~~ 6.75

Pickle Fries

Fresh-cut dill pickle fries dipped & dusted that fry up light & crispy; with freshly fried jalapenos. Served with Chipotle Ranch for dipping. ~~8~~ 6

cottage favorites

Sandwiches come with hand-cut and seasoned fries and homemade Cole Slaw.

Available 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

Dune Style your fries for only \$2.50 or gravy your fries for only a \$1 extra

“Poffen” Burger

(Our Cottage Classic Burger) Half pound of seasoned fresh ground beef cooked the way you like it. ~~10~~ 7.50

Tom’s Grilled Chicken Sandwich

Tom’s special marinade keeps this char-grilled chicken breast juicy. ~~10~~ 7.50 Add Jerk \$1 extra

Daily 6 Bar Special

Ask your bartender what we’re serving up today! 6

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. ~~13~~ 11.25

Coconut Shrimp

Five large shrimp lightly breaded with our coconut blend and fried to perfection. Served with Thai chili sauce. ~~13~~ 9.75

Eastern Shore Crabby Pretzel

Hot cheesy crab dip over pretzel logs topped with melted cheddar jack cheese, green onions and Old Bay. ~~13~~ 9.75

Blushing Crab Soup

A mixture of our Cream of Crab and MD Crab soups. A local favorite! Bowl ~~10~~ 9 Cup ~~7~~ 6

Maryland Crab Soup

Loads of blue crab in a spicy tomato base with lots of vegetables. Bowl ~~10~~ 9 Cup ~~7~~ 6

Cream of Crab Soup

Our most popular soup, creamy and crabby with a hint of sherry. Bowl ~~10~~ 9 Cup ~~7~~ 6

Black Beans and Rice Soup

Vegetarian, not too spicy, just right. Bowl ~~9~~ 8 Cup ~~6~~ 5

Happy Hour Drink Prices

Coors Light and Miller Lite Pints at Happy Hour 2.50

\$1 off Mixed Drinks and specialty cocktails

\$1 off House Wines by the glass

\$.50 off Premium Wines by the glass

\$.50 off for all Draft and Bottled Beer

THE COTTAGE CAFE



Wine

House Wines: CONCHA Y TORO FRONTERA (Chile) PINOT GRIGIO, CHARDONNAY, MERLOT, and CABERNET SAUVIGNON, CORBETT CANYON WHITE ZINFANDEL all \$6.50 per glass

Premium Selections:

½ Bottle Prosecco, Roffino, Italy	18	Chardonnay, CAMBRIA "Catherine's Vineyard", CA	–	36
Moscato, RIUNITE, Italy	7 21	Pinot Noir, CASILLERO DEL DIABLO, Chile	8	24
Riesling, BLUFELD, Germany	8 24	Merlot, HOGUE, WA	8	24
Pinot Grigio, CAVIT, Italy	7 24	Pinot Noir, ESTANCIA, CA	–	36
Sauvignon Blanc, MURPHY GOODE, The Fume, Sonoma	9 27	Cabernet Sauvignon, HIDDEN CRUSH, CA	8	24
Chardonnay, CLOS DU BOIS, Sonoma	9 27	Cabernet Sauvignon, ARROWOOD, CA	–	45
Chardonnay, KENDALL JACKSON, CA	10 33	Malbec, DISENO, Argentina	8	24
		Zinfandel, RAVENSWOOD, Sonoma	9	27

draft beers

Local Selections

RAR Country Ride, Cambridge, MD 5.8%
Evolution Lot 3, Salisbury, MD 6.8%
16 Mile Blue's Golden Ale,
Georgetown, DE 5.9%

Additional Selections

Blue Moon 5.4%
Coor's Light 4.2%
Lagunitas IPA 6.2%
*Leinenkugel's Summer Shandy 4.2%
Miller Lite 4.2%
Yuengling Lager 4.4%

bottle/can

Local Selections

*3rd Wave Male'ana Delmar, DE
Dogfish Head Milton, DE
- 60 Minute IPA
- *Dragons and Yum Yums
- Lupu Luau
- Namaste
- Seaquench
Evolution Salisbury, MD
- *Pinehopple
- Delmarva Pure
RAR Cambridge, MD
- Groove City
- Nanticoke Nectar
*Heavy Seas Crossbones,
Baltimore, MD
Mispillion Space Otter,
Milford, DE

Additional Selections

Amstel Light
Bass
Budweiser
Bud Light

Bud Light Lime
Bud Light Orange
Coor's Original
Coor's Light
Corona
Corona Light
Corona Premier
Dos Equis Amber
Dos Equis Lager
Guinness Pub Cans
Heineken
Heineken Light
*Lagunitas 12th of Never
*Leinenkugel's Orange Shandy
Michelob Ultra
Miller Genuine Draft
MGD 64
Miller Lite
Modelo Especial
Natural Light
Natural Light Big Can (25oz)
Newcastle Brown Ale

Oscar Blue's Dale's
Pale Ale
Pacifco
Redd's Apple Ale
Rolling Rock
Redstripe
Sam Adam's Boston Lager
*Sam Adam's Summer Ale
Sierra Nevada
Smithwick's Irish Red
*Yard's Brawler

Gluten-Free Selections

Crispin Cider
Redbridge
Woodchuck

Non-Alcoholic Selections

Beck's
Coor's

*Indicates Limited or Seasonal Selections