



99 SEA LEVEL
RESTAURANT & RAW BAR
BETHANY BEACH, DE

DINNER

Soup

MAINE LOBSTER BISQUE Cream of saffron, Snider's alfalfa sprouts, Enoki mushrooms, local lobster. \$8.99

SOUP DU JOUR Ask your server about the chef special. \$6.99

Share

SEAFOOD TOWER

Made to order from our raw bar.

	SMALL \$29.99 (serves 2+)	MEDIUM \$68.99 (serves 4+)	LARGE \$119.99 (serves 6+)
Blue Point-Chincoteague oysters	½ dozen	1 dozen	1½ dozen
Steamed shrimp	½ pound	1 pound	1½ pound
Broadwater clams	½ dozen	1 dozen	1½ dozens
Steamed PEI mussels	½ dozen	1 dozen	1½ dozen
Steamed Alaskan crab claw		½ pound	1 pound Special chef choice selection

Starters

PRINCE EDWARD ISLAND MUSSELS Brickyard tomato lemongrass broth. \$13.99

SEA LEVEL FISH TACO Fresh catch of the day, flour tortillas, cilantro-jalapeno slaw, crunchy avocado, made to your choice of blackened, or fried. \$10.99

BRISTOL SEA SCALLOPS Blue Point oyster mayo, black truffle sundried tomato aioli, golden trout roe. \$14.99

ATLANTIC BLUEFIN TUNA Picked ginger, cucumber jicama, honey infused soy, honey, sriracha wasabi aioli. \$15.99

OCTOPUS CALAMARI FRITTI Lightly fried, shaved parmigiano reggiano, Hawaiian hoisin dipping. \$11.99

CHARCUTERIE-CHEESE ASSORTED Selection of cheeses from Chapel's Dairy in Easton, Maryland. Check with your server for today features. With Bresaola, chorizo, prosciutto, truffle honey-fresh tomato tapenade. \$17.99

MEDITERRANEAN FLAT BREAD Local blue crab, basil-sundried tomato, Belgioioso smoked mozzarella, balsamic glaze. \$13.99

Salads

HEIRLOOM SPINACH Lady moon tomatoes, candy walnuts, oyster mushroom, raspberries, Caprikorn Farm Dairy blue cheese crumbles, white balsamic vinegar. \$9.99

ROASTED BEETS Goat cheese, toasted sun-flower seeds, red beets-golden beets, baby arugula blood-orange vinegar. \$10.99

BABY KALE Shaved fennel, red onions, pecorino cheese, balsamic strawberry vinaigrette. \$9.99

SUMMER GARDEN LEAF Cherry tomatoes, cucumber, asparagus, spring peas, gorgonzola crumbles, toasted almonds, whole grain mustard vinegar. \$9.99

Seafood · Steak · Pasta

ALASKAN HALIBUT Scott Farms bok choy, wild shiitake mushrooms, Lardo confit, fennel-orange Beurre Blanc. \$29.99

WILD ALASKA SOCKEYE SALMON Roasted fingerling potatoes, turnip rutabaga, rainbow carrots, orange balsamic glaze. \$26.99

PIG BONE-IN PORK CHOP Brussel sprouts, fritti mashed potatoes, Bennett peaches red wine. \$24.99

LOCAL BLUE CRAB CAKE Brickyard purple asparagus, wild rice, smoky remoulade. \$29.99

THE BOUILLABAISSE Broadwater clams, mussels, gulf shrimp, Bristol scallops, blue crab, assorted fish, saffron tomato broth. \$28.99

SEAFOOD MAC & CHEESE Gulf shrimp, Maine lobster, rigatoni penne pasta, blue crab, lobster-béchamel sauce, shaved gruyere cheese. \$29.99

FARM FRESH VEGGIE PASTA Tomatoes, wild exotic mushrooms, olive tapenade, spinach, sweet peas, parmigiano reggiano, Kirkland organic olive oil. \$19.99

AIRLINE CHICKEN BREAST Red mustard leaf, Brickyard shaved asparagus, chateau carrots, lemon shallot cream. \$22.99

BLACK ANGUS BONE-IN RIB-EYE Crispy onions, savage black garlic-bordelaise peppercorn, roasted fingerling potatoes. \$34.99

WHISKEY KOBE BURGER Caramelized whiskey onions, blue cheese, sunny side up egg, brioche bun, shoestring truffle fries. \$19.99

Family Sides

LOBSTER MAC & CHEESE \$10
GARDEN FRESH VEGETABLES \$5
BAKED MASHED POTATOES \$5
WILD RICE \$5
SHOESTRING TRUFFLE FRIES \$8
BAKED EXOTIC WILD MUSHROOM \$8
ADD BLUE CRAB CAKE \$14.99



NO SUBSTITUTIONS PLEASE, NO SEPARATE CHECKS. CHILDREN'S MENU AVAILABLE

Consuming Raw or undercook meats, seafood, shellfish, or eggs may increase your risk of food borne illness



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CREATIVE COCKTAILS

99 Mermaid Water 12

Coconut rum, Captain Morgan rum, Orange simple syrup
Blue Curaco, Pineapple, Garnish : pineapple

Coconut Water 13

Coconut vodka, Coconut water, Pineapple juice
Martini glass mint garnish

Bee's Knee's Martini 12

Barr Hill gin, Honey simple syrup, Fresh lemon juice, Sprig of either thyme or lavender,
Garnish : lemon twist, Martini glass

The 99 12

Barr Hill gin
Chopped jalapeno, cucumber, cilantro ,ginger , Lime simple syrup
House made sweet and sour, Garnish: mint sprig

Gin Mule 12

Hendricks Gin, lime, mint simple syrup, ginger beer
Garnish : lime wheel and mint

Watermelon Blueberry Cooler 13

Belvedere wild berry vodka, Muddled blueberries, watermelon and mint
Mint simple syrup, Splash of soda

Basil Lemon Drop 13

Myer Lemon vodka, Fresh squeeze of lemon, Fresh basil and mint muddled
Basil agave simple syrup , Garnish with lemon and mint

Sea Foam Fizz 13

A classic Your choice of vodka or gin
Done a little dirty...and topped with egg white foam

Strawberry Basil Jalapeno Margarita 13

House infused tequila , lime simple syrup
Muddled strawberries and basil
Rimmed in salt sugar blend



CREATIVE COCKTAILS

Grapefruit Chipotle Margarita 13

Tequila, Cointreau, Fresh squeezed grapefruit , Fresh lime juice
Light agave syrup, Rim glass with chipotle smoked salt

Blackberry Bourbon Lemonade 13

Our cinnamon blackberry infused Bullet bourbon , Blueberry puree
Blackberry simple syrup, Bitters , Fresh squeezed lemonade
Garnish lemon wedge sugar rim sprig of mint

Blood Orange Old Fashioned 13

Our infused peach and apricot bourbon, Honey infused simple syrup
Bitters, Fresh squeezed blood orange, Muddled cherries

Summer Sunset Sangria 11

Refreshing white wine sangria, Apricot brandy
Honey simple syrup, Fresh seasonal fruit

Raspberry Lemoncello Mimosa's 11

Fresh raspberries, Fresh mint , Prosecco, Our house made lemoncello
Champagne glass

Hot Bacon Bourbon Mary 11

Habanero /bacon infused bourbon, Our own bloody mary mix