

THE  
**PiG+FiSH**  
RESTAURANT COMPANY  
rehoboth beach, de

## STARTERS

⊗ **Pickled Shrimp Lettuce Wraps 13**  
bibb lettuce, peppers, onions,  
grape tomatoes, crumbled feta,  
basil-oregano pesto

**Mediterranean Hummus 9**  
white beans, oregano, parsley,  
spinach, artichoke, feta cheese,  
toasted naan bread, cucumbers, olives

**Mussels 13**  
*tuscan* - fresh basil, tomatoes, garlic,  
prosciutto, white wine,  
toasted ciabatta bread  
*thai* - green curry coconut milk broth,  
julienne vegetables, pickled ginger,  
toasted ciabatta bread

**Hog Wings 12**  
sambal sweet thai chili sauce,  
fresh basil & cilantro,  
pickled shiitake mushrooms,  
shredded cabbage

**Short Rib Hash 13**  
braised short rib, red bliss potato  
hash of zucchini, corn & onions,  
fried egg, chipotle honey drizzle

**Applewood Bacon Crab Dip 14**  
cheddar, cream cheese, horseradish,  
onion, rustic bread bowl

**Nachos 9**  
monterey-cheddar blend,  
jalapeños, black beans, scallions,  
sour cream, pico de gallo  
*add shredded short rib 7*  
*add tomatillo braised pork 5*  
*add jumbo lump crab 9*

## TACOS

**Fish Tacos 9**  
tempura battered, cabbage,  
pickled red onion, pico de gallo,  
cilantro, chipotle aioli

**Pork Tacos 10**  
tomatillo braised pork, cabbage,  
pickled red onion, queso fresco,  
cilantro, chipotle aioli

**Short Rib Tacos 11**  
lettuce, pickled onion,  
charred poblano-mango sauce,  
queso fresco, fresh cilantro

## SOUPS

**Seafood Chowder 7**  
fresh fish, chopped clams, shrimp,  
scallops, carrot, celery, onion,  
light herb cream broth

**Chicken Chili Verde 6**  
garbanzo, white & black beans,  
shredded chicken, tomatillos

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne  
illness, especially if you have certain medical conditions.

## ENTREES

⊗ **12oz Certified Angus NY Strip 27**  
home style mashed potatoes, chef's vegetable,  
rosemary blue cheese butter  
*add 6 oz. jumbo lump crab cake 11*

⊗ **Pig + Fish 25**  
herb braised pork belly, seared scallops,  
summer hash of potatoes, zucchini,  
corn & onions, bacon-shallot charred kale,  
roasted red pepper-almond romesco

⊗ **Pan Crispy Chicken 20**  
home style mashed potatoes,  
chef's vegetable, sherry pan jus

**Fish+Chips 17**  
fresh tempura battered grouper,  
lemon-caper tartar sauce, pickle

⊗ **Tabasco Smoked Pork Tenderloin 21**  
bacon scallion potato salad,  
chef's vegetable, sage honey glaze  
*add 6 oz. jumbo lump crab cake 11*

⊗ **Seafood Puttanesca Stew 25**  
fresh fish, mussels, shrimp, scallops, red onion,  
chick peas, capers, olives, creamy polenta

**P+F Jumbo Lump Crab Cakes 27**  
charred corn & tomato salsa, roasted fingerling  
potatoes, asparagus, lemon-caper tartar sauce

## FRESH FISH LOCAL + GLOBAL ARRIVING DAILY

fish board & chef's specials listed on today's features sheet

## SANDWICHES

*all sandwiches served with choice of  
bacon-scallion potato salad, fries or side garden salad*

**Seafood Salad 16**  
lobster, shrimp, celery, dill mayonnaise,  
bibb lettuce on toasted ciabatta roll

**Beer Mustard Brisket Sandwich 12**  
smoked brisket, beer mustard, caramelized onions,  
swiss, broccoli rabe on toasted ciabatta roll

**Fifty/Fifty Burger 13**  
ground short rib & bacon, red onion,  
dill pickles, cheddar on kaiser roll

**Plain Burger 10**  
lettuce, tomato, onion on pretzel roll  
*add cheese 1.00 add bacon 1.50*

**Chef's Po' Boy 13**  
chef's featured catch of the day, lettuce, tomato,  
onion, creole remoulade on toasted ciabatta roll

## SALADS

*add grilled chicken 5*  
*add grilled strip steak 6*  
*add shrimp 7*  
*add jumbo lump crab cake 11*  
*add fried oysters 7*  
*fish board selections -market price*

⊗ **House Salad 7/10**  
mesclun greens, romaine, corn,  
bacon, grape tomatoes, carrots,  
cucumbers, red onion, white  
balsamic gorgonzola vinaigrette

**Mayfair Salad 6/9**  
romaine, parmesan cheese,  
red onion, capers,  
creamy mayfair dressing,  
salt & pepper croutons

⊗ **Arugula Salad 9/13**  
watermelon rounds, arugula,  
sunflower seeds, red onion,  
crumbled feta,  
mint citrus vinaigrette

⊗ **Crab Summer Salad 16**  
mixed greens,  
jumbo & lump crab meat, corn,  
avocado, grape tomatoes, radish,  
almonds, jalapeño vinaigrette

## BUTCHER'S CHEESE PLATE 16

pick 2 cheeses, served with  
house cured bacon,  
jalapeno-orange marmalade,  
olives & toasted bread  
pricing listed for additional  
cheese

**Cypress Grove Purple Haze  
(Goat) 7**  
fresh, creamy california cheese,  
dusted with lavender + fennel

**Aged Gouda (Cow) 6**  
netherlands cheese with  
butterscotch, saltiness

**Cambozola (Cow) 7**  
german cheese blend of sharp  
gorgonzola + creamy brie

**Midnight Moon (Goat) 6**  
holland artisanal style gouda,  
white color, nutty, brown-buttery,  
prominent caramel notes

**DESSERTS**  
ask your server about our  
dessert selections  
made in house daily

⊗ indicates gluten free items  
[www.thepigandfish.com](http://www.thepigandfish.com)

Please visit our other location on Route One



[www.thepickledpigpub.com](http://www.thepickledpigpub.com)