



Welcome to The Pines

Where the pine trees meet the ocean and a classic tavern meets a modern interpretation. Where our name and concept were sparked by the rich history and hospitality of old Rehoboth Beach.

The Pines was designed to pay homage to old Rehoboth Beach and to thoughtfully remind visitors of what Rehoboth Beach was like then and now. A charming beach town perfect for celebrating the important things in life - Family, Friends, and Love.



APPETIZERS

Hummus Three Ways

Sunchoke / Roasted Garlic & Eggplant / Chickpea
lightly pickled and fresh veg / housemade chips / bread crackers 11

Citrus Cooked Tuna

brussel sprout slaw / on a salt block 15

Deviled Eggs

pickled okra 7

Farmer's Market Cold Crab Salad

local crab / pepper / cucumber / heirloom tomato / squash / fresh greens
watermelon gazpacho / dill oil / popped sorghum 16

Steamed Mussels

salumi / cherry tomatoes / asparagus / grilled bread 14

Crab Spaetzle Mac Balls

Chesapeake aioli 12

Fried Green Tomato

slow roasted pork mix / pimento cheese 11

Cornmeal Fried Calamari

with vidalia onion / tarragon beet butter / grated parmesan 13

Clams Casino

middle neck clam / fresno and birds eye chili / bacon / garlic butter / fresh greens 15

Chilled Shrimp Cocktail

housemade charred vidalia cocktail sauce / chesapeake aioli / shaved asparagus slaw 16

T.A. Farms Grass-Fed Beef Tartar

capers / shallot / garlic / olive oil / lemon salt / chips 16

SALADS

{add fish 11 / steak 12 / shrimp 13}

The Pines Caesar

romaine / IPA caesar / parmesan / lemon / croutons 8 half / 14 full

Shaved Brussel Sprout

fennel / cucamelons / pistachio / peaches
parm / roasted peanuts / honey garlic lime dressing 13

Roasted Beet and Gorgonzola

pickled beet stem / beet green / honeycrisp apple
bourbon candied walnuts / warm gorgonzola dressing 12

House Salad

fresh mix of summer crisp vegetables / mixed greens / house ranch 7 half / 14 whole

ENTRÉES

Local Fish Selections

sourced daily mkt

Seared Day Boat Scallops

sunchoke puree / mustard roasted potatoes / roasted fennel / semolina chip 33
{Seared Pattypan Squash "Scallop" Vegetarian Option} 20

Ginseng & Honey Brined Karabuto Pork Chop

charred chippolini onion, golden raisin, roasted garlic, sorghum pilaf / peach rosé and pistachio relish 31
{Grilled Mushroom Vegetarian Option} 23

Hibiscus Braised Short Rib & Grilled Shrimp

celery leaf relish / tarragon beet butter / cracked grits with rosemary goat cheese / pistachio dust 32

Summer Seafood Bouillabaisse

local crab / shrimp / scallop / local fish / mussels / cracker in a charred tomato broth 30

Black & White Housemade Linguini and Clams

watercress / roasted garlic / tasso butter pan sauce 21

Hand Ground T.A. Farms Smash Burger

twin patties / pines sauce / crisp greens / cheddar / heirloom tomato / fries 16

Grilled T.A. Farms Tenderloin

warm potato salad / whiskey braised mushrooms / grilled sweet corn purée / fries 35

Local Soft Crab Sandwich

brioche / black garlic aioli / crisp greens / green tomato / fries 17

Shrimp Carbonara

egg sauce / bacon / shallot / lemon / parmesan / arugula / housemade pasta 33

SHARED ENTRÉES

Beef-Fat Seared Tomahawk Steak

dry aged in house / whole roasted cauliflower
apple butter / bread / fries 75

Free-Range Organic Fried Chicken

grilled local corn and fresh cotija / cumin butter
warm potato salad 45

Whole Fish/Clam Boil

with daily veg / grilled bread mkt

SIDES

Spaetzle Mac & Cheese toasted salumi 9

Vegetable Chips 7

Seasonal Vegetable mkt

Grilled Local Corn fresh cotija / cumin butter 8

Seasoned Fries 8

{Chesapeake or Sweet Red Curry or 7 Pepper Salt}

Corn Hushpuppies

dusted with barbecue seasoning / ranch dip 8