

HARVEST  TIDE

— BETHANY BEACH, DE —

DRY-AGED STEAKS, SEAFOOD AND EVENT VENUE

WHISTLEPIG

Dinner



WHISTLEPIG

MARCH 14, 2025
\$95 PER PERSON

LIMITED RESERVATIONS
DINNER STARTS AT 6:30PM

WWW.HARVESTTIDEBETHANY.COM
PLEASE CALL 302 581 0448
FOR RESERVATIONS



COASTLINE
— RESTAURANT GROUP —

MENU

First Course

SESAME CRUSTED AHI TUNA
AVOCADO MOUSSE | SPICY SLAW

PIGGYBACK 6 YR 100
MAPLE SYRUP | LEMON JUICE | BITTERS EGG WHITE
CANDIED BACON

Second Course

IRISH BEEF STEW
POTATOES | CARROTS | PEAS | RYE WHISKEY INFUSED GRAVY
RYE WHISKEY 10 YR 100 WHISTLE PIG
TORCHED ORANGE

Third Course

HOT HONEY BAKED CHICKEN
MAC & CHEESE BALLS | ROASTED CARROTS
BOURBON SNOUT TO TAIL 10 YR 88
BRULE PINEAPPLE

Fourth Course

COCONUT CAKE
WHEAT WHISKEY CAMPSTOCK 86
MAPLE SYRUP | COFFEE LIQUOR ESPRESSO
TOASTED MARSHMALLOW

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