

small PLATES

STEAMED EDAMAME 8 **GF**

Sea salt or Old Bay & butter

GENERAL TSO'S CAULIFLOWER 10

Tempura cauliflower, sesame seed

FIRECRACKER SHRIMP 13

Tempura battered, Sriracha aioli

CRISPY CALAMARI 14

Miso-chili glaze, scallion

TEMPURA FRIED GREEN BEANS 10

Miso curry aioli

TUNA TOSTADA (5) 15

Crispy wontons, seared ahi tuna, avocado, fresh ginger, wasabi crema

KOREAN BBQ WINGS (8) 13

Gochujang honey Sriracha, pickled vegetables

CRAB RANGOONS 13

Hot & sweet mustard sauce

CHICKEN LETTUCE WRAPS 16

Teriyaki chicken, red pepper, celery, daikon radish, asparagus, sesame seeds

HONEY SOY CHICKEN 13

Chicken thigh skewers, honey soy marinade, scallions, sesame seed shichimi

PORK BAO BUNS (3) 14

Napa slaw, chili glaze, pickled onion

YIN & YANG HUMMUS 11

Grilled Naan bread, mint edamame, red pepper Fresno chili

PORK BELLY FLATBREAD 12

Miso glaze, caramelized onion, Thai spicy mayo

DUCK QUESADILLA 16

Red pepper, cabbage, provolone, cherry chipotle barbecue

Soup & Salad

MISO SOUP 5 **GF** **DF**

Silken tofu, wakame seaweed, scallion

THAI CURRY CREAM OF CRAB 8 **GF**

ASIAN CHOPPED SALAD 9

Cabbage, carrot, cilantro, scallion, Mandarin oranges, roasted cashews, wontons, ginger carrot dressing

STINGRAY NOODLE SALAD 14 **DF**

Rice noodles, carrot, cucumber, bell pepper, peanuts, cilantro, mint, wafu dressing

add to any salad Shrimp + 8 • Chicken + 6 • Salmon + 12
Beef Tenderloin + 16 • Daily Fresh Fish MKT PRICE

SHAREABLE sides \$9

BABY BOK CHOY **GF**

SMASHED CUCUMBER SALAD **GF** **DF**

VEGETABLE LO MEIN

CRISPY ASIAN BRUSSELS sesame oil & pork belly

KUNG PAO GREEN BEANS crispy bacon, chili crisp, crispy shallots **DF**

DIM SUM

5 PIECES EACH

SPRING ROLLS | PONZU & SWEET CHILI SAUCE
 **PHILLY CHEESESTEAK 15**
VEGETARIAN 10

DUMPLINGS | PONZU SAUCE
SHRIMP+PORK SHUMAI 15
SHIITAKE MUSHROOM 10
DUMPLING COMBO (8 pcs.) 20

 **BIG DIM SUM PLATTER**
Spring rolls + dumplings (12 pcs.) 26

PORK POTSTICKERS 13

TASTY noods

ADD MARINATED EGG +1

DUCK RAMEN 27 **DF**

Searched breast, bok choy, bean sprout, shiitake mushrooms, scallion

LO MEIN

BEEF -OR- SHRIMP 23

Snow peas, broccoli, shiitake mushrooms, water chestnut

PAD THAI **GF**

CHICKEN 21 | SHRIMP 23 | TOFU 19

Egg, bean sprouts, peanut, snap peas, carrots, broccoli, crispy shallots

VEGETABLE FRIED RICE 12 **DF**

Peas, carrot, egg, bean sprout, water chestnut, scallion, soy

Mix up your fried rice with...

CHICKEN +6 • SHRIMP +6 • PORK BELLY +6

ADD MARINATED EGG +1

GENERAL TSO'S CHICKEN 21

Steamed rice, choice of one side

MONGOLIAN BEEF & BROCCOLI 23 **DF**

Steamed rice, choice of one side

SESAME CRUSTED TUNA 33

Mint edamame hummus, cilantro lime rice, wasabi aioli

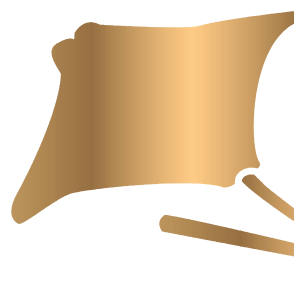
BEEF, CHICKEN, OR SHRIMP TERIYAKI 23 **DF**

Teriyaki glazed, vegetable fried rice, seasonal vegetables
PICK 2 | 27

MISO GLAZED SALMON 28

Miso-butter hash, Mandarin-lemon cream, red pepper hummus

ENTREES



STINGRAY

SUSHI BAR + ASIAN GRILL

 = NEW MENU ITEM  = A STINGRAY FAVORITE

59 LAKE AVE • REHOBOTH BEACH, DE • 302.227.6476

GENERAL MANAGER BRANDON NITSCHKE

stingrayrestaurant.com

JAPANESE *sake*

sake flights 19
hot sake 10 OZ. - 14 6 OZ. - 9

CANS, CUPS + BOXES

- “GOLDEN BULLET” KIKUSUI HONJOZO NAMA GENSHU
Sweet, fat, full + powerful. A mix of banana bread + honey...180ml CAN 16
- “DEMON SLAYER” NIHON SAKARI SEISHU
Super smooth + very dry. Rough earthy character...180ml BOX 8.5
- “KID” HEIWA SHUZO WAKAYAMA JUNMAI
Soft mouth feel with savory + sweet notes...180ml CUP 16
- “SUNFLOWER SKYLINE” AMABUKI JUNMAI GINJO
Notes of wildflower, anise, crisp finish...200ml CUP 16
- “PERFECT SNOW” KIKUSUI NIGORI GENSHU
Japan’s #1 selling cloudy sake. Full bodied, with dynamic sweetness...180ml CAN 16
- “STRAWBERRY” AMABUKI ICHIGO JUNMAI GINJO
Sweetness & fruitiness reminiscent of plump, ripe strawberries...200ml CUP 16
- “BLACK” SHIBATA SHUZO JUNMAI GINJO
Clean aroma, well rounded, smooth finish...200ml FLASK 16

MILD + SWEET

- “OZE X ROSE” OZE NO YUKIDOKE JUNMAI DAIGINJO
Tart + sweet sake rose, hints of juicy strawberry, natural vivid pink...17 • 65 (720ml)
- “IMPERIAL PRINCESS” KIKU MASAMUNE JUNMAI
Delectably smooth + balanced. Floral with notes of green apple...12 • 22 • 43 (720ml)
- “WHITE SILK” KIKU MASAMUNE JUNMAI NIGORI
Subtle aromas of coconut + steamed rice. Silky texture + light sweetness...37 (500ml)
- “AKABU” JUNMAI GINJO
Rice is milled to 50%, honey dew + apple, soft texture, balanced acidity...70 (720ml)

RICH + BOLD

- “BLUE DRAGONFLY” IZUMIBASHI JUNMAI GINJO
Dry, hearty brew, fragrant melon + apple aromas, long finish...72 (720ml)
- “PINK” SHIRATAKI JOZEN JUNMAI GINJO
aged for one year, round & smooth dried fruits are well balanced with an elevated acidity ...16 • 26 • 60 (720ml)
- “GOLD” BORN JUNMAI DAIGINJO
refreshing, rich notes of apple + peach...69 (720ml)

CRISP & QUENCHING

- 6 oz. cup • By the Bottle, if noted.
- “CHRYSANTHEMUM MIST” KIKUSUI JUNMAI GINJO
Light + crisp, gentle aromas of fruit + rice...16 • 26 • 60 (720ml)
 - “DIAMOND DUST” HYOUSHO NIGORI JUNMAI GINJO
Soft, slightly hazy. Light melon, nectarine + pear nuances...68 (720ml)
 - “EMERALD DREAMS” KUBOTA JUNMAI DAIGINJO
Mild collection of mango, pear, cherry, melon and floral aromas...59 (720ml)
 - “HIRAI” KOSHI TSUKANO SHUZO JUNMAI NIIGATA
Jasmine blossoms, fresh cut pineapple, hints of vanilla...15 • 24 • 59 (720ml)

GIN BLOSSOM | 13

Bar Hill, Elder Flower, Limoncello, Peach Bitters, Club Soda, Fresh Lemon, Bee Pollen Rim

STRAWBERRY ORANGE CRUSH | 14

Grey Goose Strawberry Lemongrass Vodka, Fresh Orange, Strawberry Nectar, Topped with Sprite

CHERRY SLAYER | 13

Yuzu Sake, Creme de Cherry Liqueur, Demon Slayer Sake

PLUM DOG MILLIONAIRE | 14

Bulleit Bourbon, Pomegranate Juice, Plum Bitters

ASIAN PEAR MULE | 14

Absolut Pear, Spiced Pear Liqueur, Yuzu, Lime Shochu, Ginger Beer, Japanese Bitters

AN APPLE A DAY | 14

Apple Brandy, Lemon Juice, Egg White, Spiced Apple & Caramel Nectar, Hibiscus Red Wine Infused Iced Cube

ICHIGO MARGARITA | 14

Tanteo Habanero Infused Tequila, Strawberry Nectar, Yuzu, Agave, Fresh Orange

HARVEST SANGRIA | 14

Suntory Whisky, Spiced Pear Liqueur, Amaretto, Riesling, Sparkling Sake

cocktails NO PROOF

STRAWBERRY MINT LEMON SPRITZ
CUCUMBER MINT FIZZ \$7

cocktails OVER ICE

white

glass/bottle

- LA VIE EN ROSE Rosé Cinsault, France 10/40
- HENDRY Rosé Napa Valley, CA 15/60
- “FIRR” MIALI ESTATE Minutolo Valle of Itria, Italy 14/56
- SPIRITO Pinot Grigio Delle Venezie, Italy 10/40
- MONTSABLE Chardonnay Pays d’Oc, France 10/40
- SAINT M Riesling Mosel, Germany 12/48
- BOYA Sauvignon Blanc Leyda Valley, Chile 12/48
- MORGAN Sauvignon Blanc Monterey, California 14/56
- CHALK HILL Chardonnay Sonoma Coast, California 15/60
- CASA SILVA Sauvignon Gris Colchagua Valley, Chile 15/60
- KELLEREI ST.PAUL’S Pinot Grigio Trentino-Alto Adige, Italy 15/60

red

- MICHAEL SULLBERG Reserve Cabernet 2018 CA 11/44
- REINE DE VILLE Pinot Noir Corsica, France 14/56
- DELOACH Pinot Noir Santa Rosa, California 12/48
- PEIRANO Merlot Acampo, California 12/48
- 7 MOONS Red Blend Coquimbo, Chile 10/40
- BARTER & TRADE Cabernet Columbia Valley, WA 15/60

bubbles

- RAMON CANALS Mont Paral Vintage Brut Barcelona, Spain 11/44
- BRILLA Prosecco Veneto, Italy (187ml) 14
- POQUITO Sparkling Moscato Valencia, Spain (375ml) 24
- QUENARDEL & FILS Reserve Brut Champagne France 104

..... by the bottle

- LEIRA Albariño Rias Baixas, Spain 75
- BARTER & TRADE Sauvignon Blanc Columbia Valley, WA 52
- SKINS FIELD RECORDINGS Orange Blend Central Coast, CA 58
- FABLIEST Chardonnay Central Coast, CA 69
- DECOY BY DUCKHORN Pinot Noir Sonoma County, CA 60
- ALEXANDER VALLEY Cabernet Sonoma County, CA 49
- LINGUA FRANCA “AVNI” Pinot Noir 2018 Willamette Valley, OR 87
- FABLEIST Cabernet Sauvignon 2020 Paso Robles, CA 68
- NIK WEIS ST. URBANS-HOF Riesling Mosel, Germany 65
- AMERICAN RECORDINGS Pinot Noir 2020 Willamette Valley, OR 73

beer

ASK YOUR SERVER
FOR OUR DRAFT
BEER SELECTION

- MISPILLION REACH AROUND IPA DE 12oz can 5
- SAPPORO Japan 22oz can 10
- STATESIDE VODKA SODA Black Cherry 12 oz. can 6
- KIRIN LIGHT Japan 4
- PACIFICO Mexico 4
- STELLA ARTOIS Belgium 6
- BUD LIGHT MO 4

SIGNATURE martinis

KAI HIBISCUS | 15

Stateside Vodka, Hibiscus Liqueur, Ginger Shrubs, White Peach Cranberry, Yuzu + Orchid Ice Ball

HELLO KITTY | 14

Shochu, Elderflower Liqueur, Strawberry Puree, Sparkling Sake, Crushed Pez Rim

LAST DANCE WITH MARY JANE | 14

Tanteo Chipotle Infused Tequila, Blackberry Puree, Black Volcanic Salt Rim

ESPRESSO YOURSELF | 14

Van Gogh Double Espresso Infused Vodka, McClintock’s Coffee Liqueur, Vietnamese Coffee, Chocolate Bitters

THE DRUNKEN BUDDHA | 15

Hendricks Gin, Ginger Liqueur, Muddled Cucumber, Splash Crabbies Ginger Beer

THE PROSPECTOR | 14

“A Ryan Minnick Original” - Sagamore Rye Whiskey, Sweet and Dry Vermouth, Grand Marnier, Pecan Vanilla Bitters, Luxardo Cherry

BLUE PIXIE | 14

WesterN Son Blueberry Vodka, Blackberry Puree, Pixie Stick Rim

SWEET HEAT | 14

Tanteo Jalapeño Infused Tequila, Lychee, Ginger Liqueur

PUMPKIN SPICE & EVERYTHING NICE | 14

Captain Morgan, Chocolate Pumpkin Liqueur, Coffee

FALLIN’ FOR YOU | 14

E&J Apple Brandy, Apple Cider, Salted Caramel Liqueur