

LUNCH & DINNER

STARTERS

TRUFFLE FRIES \$10

Our House Fries Coated with Truffle Oil and Parmesan Cheese

*BUFFALO CHICKEN EGG ROLLS \$14

Filled with Buffalo Chicken and Served with Blue Cheese

*NACHOS \$17

Tortilla Chips with Queso Blanco, Guacamole, Pico, Jalapeños, & Black Bean Corn Salsa
Add Chicken+\$3, Pulled Pork+\$4, or Beef+\$4

CHEESESTEAK DUMPLINGS \$14

Fried and Served with Sriracha Ketchup

*BAREFOOT FRIES (LOADED) \$14

Crispy Fries with Bacon, Jalapenos, Colby Jack and Ranch
Sub Cooper Sharp Cheese Sauce +\$2

*CHIPS AND GUACAMOLE \$14

Tortilla Chips Served With Guacamole and Salsa

CLAMS CASINO \$16

Bacon, Onions, Peppers

*CHICKEN TENDERS \$14

5 Tenders Served with Honey Mustard

*SOURDOUGH BRUSCHETTA \$13

Topped with Fresh Mozzarella, Drizzled with Balsamic Glaze

Add Chicken +\$8

*BONE IN WINGS(8) \$15 BONELESS (10) \$16/ (20) \$25

Buffalo, Honey Hot, Alabama BBQ, Tequila Chili Lime, BBQ with Ranch or Blue Cheese & Celery Sticks

*SOFT PRETZEL \$14

Served with Cooper Sharp Cheese Sauce and Honey Mustard

WAGYU SLIDERS \$17

3 Grilled Beef Sliders with VT Cheddar, caramelized Onion, Secret Sauce

*MOZZARELLA STICKS \$15

5 Served Over Greens with Marinara

BACON WRAPPED SCALLOPS \$20

Served on Skewer with Fig Jam

SHRIMP COCKTAIL \$17

Chilled and Served with Cocktail Sauce

HANDHELDS & BEYOND

All Items Served with Chips / Sub Fries +\$4

BLACKENED MAHI OR SHRIMP TACOS \$16

2 Soft Tacos, Avocado, Colby Jack Cheese, Baja Sauce, Black Bean Corn Salsa

CHICKEN CAESAR SALAD WRAP \$14

Grilled Chicken, Romaine, Parmesan Cheese, Croutons with Caesar Dressing

TICO BURRITO \$15

Grilled Chicken, Black Bean Corn Salsa, Guacamole, Lizano, Salsa Fresca, Colby Jack Cheese

CHEESEBURGER \$18

Served with Cheese, Lettuce & Tomato.

Add Bacon +\$3

Add Mushrooms, Jalapeño, Fried Onion +\$1 Each

SHRIMP POBOY \$18

Hoagie Style Roll, Blackened Shrimp, Lettuce, Tomato, Pickles, Remoulade

KOAS BIG BAD RAD CHEESESTEAK \$16

Hoagie Roll

Add Onions, Peppers, Mushrooms +\$1 Each

Sub Cooper Sharp Cheese +\$2

CRAB CAKE OR MAHI SANDWICH \$20

Lettuce, Tomato on Brioche Bun with Zesty Aioli

FISH & CHIPS \$18

Fried Crispy Battered Cod Served with Homemade Tangy Slaw and French Fries

CHICKEN CAPRESE SANDWICH \$16

Served on Sourdough with Bruschetta, Fresh Mozzarella, Pesto, and Balsamic Glaze

ABLT \$14

Avocado, Crispy Bacon, Lettuce, Jersey Tomato, and Mayo Served on Sourdough

MEATBALL SUB \$15

All Beef Italian Meatballs, Marinara, Parmesan, Provolone

PULLED PORK \$16

Tommy's Famous Slow Cooked Shredded Pork, Brioche Bun, Tangy Slaw, Pickles

BAREFOOT CHICKEN SANDWICH \$16

Blackened Chicken, Bacon, Vermont Cheddar, Lettuce, Tomato, Spicy Thousand Island Aioli

CARNITAS TACOS \$15

Slow Cooked Tender Shredded Pork with Crispy Finish, Served on Tortillas with Diced Onion, Cilantro, Lime, and Pico

SALADS/BOWLS/BOARDS

Dressings : Balsamic, Ranch, Blue Cheese, Honey Mustard, Caesar

Add: Chicken +8, Mahi +12, Shrimp +12, Crab Cake +14, Ahi Tuna +14, Scallops +16, Salmon +14

CAESAR SALAD \$13

Romaine, Parmesan Cheese, Croutons

THE WEDGE \$17

Iceberg Served with Bacon, Blue Cheese Crumbles, Grape Tomatoes

GREEK SALAD \$19

Romaine, Cherry Tomatoes, Cucumbers, Red Onion, Olives, Fresh Mint, Feta, & Prosciutto

COBB SALAD \$19

Romaine, Tomato, Bacon, Avocado, Egg, Black Bean Corn Salsa, and Colby Jack Cheese

ACAI BOWL \$14

Acai Topped with Fresh Berries, Banana, Granola, Local Honey, & Almond Butter

THE HONEY BOARD \$30

Assortment of Fruits, Meats, Cheese, Jams, Served with Olives, Sourdough Crostini, with Local Raw Honeycomb



Please inform your server of any food allergies or intolerances when ordering. Consuming raw or undercooked meats/poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Follow us!
@ BarefootBarRestaurant / @ BellaVidaGardenCafe / @ Beesknees.capemay
barefootbarandrestaurant.com / beeskneescapemay.com

BEERS

ON TAP

- Michelob Ultra \$6
- Miller Lite \$6
- Pacifico \$8
- Cape May IPA \$9
- Allagash \$9
- Leinenkugel Summer Shandy \$9
- Maine Lunch \$11
- Ludlum Green Gobbler \$9

CANS

- Corona \$7
- Corona Light \$7
- Modelo \$7
- Red Stripe \$7
- Yuengling \$6
- Budweiser \$6
- Heineken Light \$7
- Coors Light \$6

SELTZER/TEAS \$9

- Surfside (Original, Lemonade, Half/Half)
- Stateside Seltzer (Black Cherry or Orange)
- SuperLyte (Blue Chill or Lemon Lime)

WINE

By the Glass and Bottle
Sterling \$11/\$36

- (Cabernet Sauvignon, Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc)
- Oyster Bay Sauvignon Blanc \$13/\$40
- Hampton Water Rose \$13/\$40
- Champagne \$11/\$36
- J Lohr Cabernet \$13/\$40
- Boen Pinot Noir \$13/\$42

CRUSHES

\$12

- Rock Town Vodka, Triple Sec, Fresh Squeezed Juice and Splash of Club Orange, Grapefruit or Lemon

FROZEN COCKTAILS

\$15

LEMONADE DAIQUIRIES

Strawberry, Pina Colada, Mango

MARGARITA

Traditional, Strawberry, Mango

SIGNATURE DRINKS

Make Any Signature Drink a Bucket +\$10

MOJITOS \$14

Bacardi Rum, Muddled Mint, Club Soda, & Lime
Classic, Coconut, Mango or Blueberry

BEACH AVE PALOMA \$13

Espolon, Fresh Grapefruit, Simple Syrup,
Fresh Lime Juice, Splash Club Soda

501 MAI TAI \$14

Bacardi Superior Rum, Goslings Black Seal Rum,
POG Juice, Splash of Fresh Cherry Juice

BLUE-BERRY ADE \$13

Rock Town Blueberry Lemon, Fresh Lemon Sour,
Muddled Blueberries

COVE CUCUMBER MULE \$14

Ketel One® Botanical Cucumber & Mint,
Ginger Beer, Mint, Fresh Lime, Simple Syrup

POVERTY'S DARK STORMY \$12

Goslings Black Seal Rum and Ginger Beer

TRANSFUSION \$14

Tito's Handmade Vodka, Ginger Ale,
Splash of Grape Juice, and Lime

APEROL SPRITZ \$13

Prosecco, Aperol, Club Soda

THE BACKYARD (BUCKET) \$22

Bacardi Tropical Raspberry, Pineapple & Coconut
Rums with Pineapple Juice, Splash of Orange
Juice & Strawberry Puree

ESPRESSO MARTINI \$15

Tito's Handmade Vodka, Kahlua, Espresso

ORGANIC MARGARITA \$14

El Tequileno Tequila, Splash of Organic
Agave Nectar and Passion Fruits

SPICY MARGARITA \$14

Tanteo Jalapeno Tequila, Triple Sec,
Homemade Sour Mix

CADI-LAC MARGARITA \$16

Humano Tequila, Lime Juice, Triple Sec,
Splash of Orange Juice and Grand Marnier

BAREFOOT BLOODY MARY \$13

Tito's Handmade Vodka,
Housemade Bloody Mary Mix

QUEEN ST PAIN RELIEVER \$14

Bacardi Superior Rum, Goslings Black Seal Rum,
Cream of Coconut, Fresh Orange Juice,
Pineapple Juice, Nutmeg

BAREFOOT SANGRIA \$12

Cabernet, Blackberry Brandy, Triple Sec,
Fresh Orange Juice

LITTLE JETTY RUM RUNNER \$12

Bacardi, Captain Morgan, Orange Juice,
Pineapple Juice, Splash of Banana Liqueur,
Splash of Blackberry Brandy

MOCKTAILS

WATERMELON MINT \$11

Muddled Mint/Watermelon,
Watermelon Juice, Club Soda

NEY NEY'S SPECIAL \$11

Lemonade with Club Soda, Splash of
Fresh Lime Juice

MINGLE (SPARKLING MOCKTAIL) \$9

Sparkling Cranberry Cosmo

BOTTLED SPARKLING H2O \$8

NON-ALCOHOLIC BEERS \$7

Athletic Brewing Co. (Run Wild)
Heineken 0.0

SOFT DRINKS \$4

Coke, Diet Coke, Sprite, Ginger Ale,
Lemonade, Unsweetened Iced Tea

happy hour

Monday-Thursday: 3-5pm

\$6 DRAFTS, \$8 CRUSHES,

\$8 MARGS, STERLING WINES \$8

\$4 DOMESTIC DRAFTS

\$10 APPS (*items)



Barefoot Merch!
Tees/Tanks | Hoodies | Hats

barefootbarandrestaurant.com / beeskneescapemay.com

Please drink responsibly. 3887829