TAPAS

TRUFFLE FRIES $10
Crispy Fries Coated with Truffle Oil
and Tossed with Parmesan Cheese

SOFT PRETZEL $14
with Cooper Sharp Cheese Sauce
and Honey Mustard

BACON WRAPPED SCALLOPS $20
Scallops Wrapped in Bacon,
Served on Skewer with Fig Jam

WINGS
BONE-IN (8) $15
BONELESS (10) $16 / (20) $25
Buffalo, Alabama BBQ, Honey Hot, BBQ,
or Tequila Chili Lime, with Ranch or
Blue Cheese and Celery Sticks

CHEESESTEAK DUMPLINGS $17
Fried and Served with Sriracha Ketchup

SHRIMP COCKTAIL $17
Chilled Shrimp Served with Cocktail Sauce

ATLANTIC LOBSTER DUMPLINGS $23
Steamed and Served with Zesty Aioli

WAGYU SLIDERS $17
3 Grilled Beef Sliders, with VT Cheddar,
Caramelized Onion, and Secret Sauce

MOZZARELLA STICKS $15
(5) Served Over Greens with Marinara

MEATBALL $14
Drowned in Marinara Topped with
Parmesan and Fresh Mozzarella

SOUPS/SALADS

FRENCH ONION SOUP $10
Smoked Provolone French Onion Soup Classic

SOUP OF THE DAY (ASK SERVER)
Seasonal and Handcrafted by Chef

CAESAR $13
Romaine, Parmesan, Croutons

THE WEDGE $17
Iceberg Served with Bacon,
Blue Cheese Crumbles, Grape Tomatoes

DRESSINGS
Balsamic, Ranch, Blue Cheese,
Honey Mustard, Caesar

Add: Chicken $8, Mahi $12, Salmon $14,
Shrimp $12, Crab Cake $14, Vegan Chicken $10

SANDWICHES/BURGERS

Served with side of chips/Sub fries $4

CHEESEBURGER $18
All Beef Patty, Cheese, Lettuce, Tomato
(Add Bacon +$3, Mushrooms, Jalapeños,
Fried Onions +$1 Each)

CHEESESTEAK $16
Sub Cooper Sharp Cheese +$2
Add Onions, Peppers, Mushrooms +$1 Each

SALMON SANDWICH $20
with Lettuce, Tomato, & Zesty Aioli Sauce

CRABCAKE SANDWICH $20
Served on Brioche with Lettuce,
Tomato and Zesty Aioli

Executive Chef Tommy Bristow
Instragram: @beesknees.capemay

ENTREES

FILET MIGNON. $48
8oz with Bourbon Au Poivre,
Served with Potato and Veggie Du Jour
Coffee Encrusted +$3
(Add Scallops +$16, Add Crabmeat +$14)

BEEF BOURGUIGNON $35
French Classic, Slow Braised Beef Over
Mashed Potato and Veggie Du Jour

SALMON $29
Grilled in Beurre Blanc Sauce and Served
with Risotto and Veggie Du Jour

CRAB CAKES $45
Lump Crab Served with Grilled Asparagus,
Roasted Potatoes

AUTUMN PASTA $29
Slow Cure Capo, Butternut Squash, Mushrooms,
Cranberries and Spinach in a Savory Cream Sauce

SEAFOOD PASTA $40
Shrimp, Scallops, Lump Crab, Tomatoes, Lemon
Capers, in a White Wine Sauce

COSTA RICAN COFFEE ENCRUSTED NY STRIP $38
NY Strip Steak Served with Grilled
Asparagus and Roasted Potatoes

THE BOARDS

FROMAGE $32
4 Assorted Cheeses,
Fig Jam, Grapes, and
Sourdough Crostini

THE HONEY BOARD $30
Assortment of Fruits,
Cheeses, Meats, Jams,
Served with Olives,
Sourdough Crostini & Topped
with Local Honey Comb

THE MINI BOARD $15
1 Cheese, 2 Meats, Olives
and Sourdough Crostini

DESSERTS

CHEESECAKE $10
New York Style Topped with Blueberries,
Powdered Sugar, and Whipped Cream

KEY LIME PIE $10

CHOCOLATE PEANUT BUTTER CAKE $10
Rich Chocolate Cake Layered with
Peanut Butter, Topped with Powdered Sugar
and Whipped Cream

Executive Chef Tommy Bristow

Instragram: @beesknees.capemay / beeskneescapemay.com

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.