

# TAPAS

## TRUFFLE FRIES \$10

Crispy Fries Coated with Truffle Oil and Tossed with Cheese

## SOFT PRETZEL \$14

with Cooper Sharp Cheese Sauce and Honey Mustard

## CLAMS CASINO \$16

Chopped Clams, Onions, Peppers, Spices, Topped with Bacon

## 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

## BRUSCHETTA \$13

Sourdough Crostini Topped with Fresh Mozzarella and Balsamic Glaze

## SHRIMP COCKTAIL \$17

Chilled Shrimp Served with Cocktail Sauce

## ATLANTIC LOBSTER DUMPLINGS \$24

Steamed and Served with Kimchi and 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

### GREEK SALAD \$19

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

### DRESSINGS

Balsamic, Ranch, Blue Cheese, Honey Mustard, Caesar

Add: Chicken \$8, Mahi \$12, Salmon \$14, Shrimp \$12, Crab Cake \$14, Scallops \$16, Seared Tuna \$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)

### PULLED PORK \$16

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

### 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

Instagram: @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

### SEARED SCALLOPS \$45

Served with Risotto and Blistered Tomatoes

### SEAFOOD PASTA \$40

Shrimp, Scallops, Lump Crab, Tomatoes, Lemon  
Capers, in a White Wine Sauce

### HERB ROASTED BONE IN CHICKEN THIGH \$29

Roasted Potato and Veggie Du Jour  
in Peruvian Green Sauce

### COSTA RICAN COFFEE ENCRUSTED NY STRIP \$38

NY Strip Steak Served with Grilled  
Asparagus and Roasted Potatoes

### CREATE YOUR OWN RISOTTO \$18

Pesto, Three Cheese, Mushroom, Seasonal Veggie  
Add: Chicken \$8, Mahi \$12, Salmon \$14, Shrimp \$12, Scallops \$16,  
Crab Cake \$14, Seared Tuna \$14, Vegan Chicken \$10

## 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

### CHOCOLATE PEANUT BUTTER CAKE \$10

Rich Chocolate Cake Layered with  
Peanut Butter, Topped with Powdered Sugar  
and Whipped Cream



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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.