



BEE SIDE

BALCONY

STARTERS

Trio of Dips <i>add veggies +6</i>	17	Escargots De Bourgogne	18
artichoke hummus, tzatziki, spicy htipiti, toasted pita		half dozen roasted snails, garlic butter, thyme, parsley, breadcrumbs, toasted country bread	
Bee's Board <i>extra pita +5</i>	27	Oysters Côte D'Azur	18
artichoke hummus, spicy htipiti, honey goat cheese, gorgonzola, salami, whole grain mustard, cucumbers, onion marmalade, mediterranean olives, toasted pita		half dozen grilled oysters, wilted arugula, garlic, lemon, pernod cream sauce, shallots, herb breadcrumbs	
Octopus Ceviche	16	PEI Mussels	26
pineapple, tomato, cucumber, red onion, lemon, jalapeño, side tortilla chips		1lb steamed mussels, red onions, garlic, lemon, butter, white wine, cream, chili flakes, toasted country bread	
Salmon Ballotine*	18	Meatballs	17
sous vide and rolled, avocado sour cream, tapenade of bell peppers, tomato, cucumber & red onion, olives, micro mint		3 lamb & beef meatballs, onions, parmesan, breadcrumbs, san marzano tomato sauce, feta, micro thyme	
Crab Cake	18		
panko crusted blue lump crab, arugula, remoulade			

GREENS & SOUP

Beeside Salad mixed greens, cucumbers, baby heirloom tomatoes, red onions, mediterranean olives, feta, tzatziki dressing	13
Caesar* romaine, homemade herb-parmesan croutons, parmesan, anchovy-olive tapenade, caesar dressing	14
Arugula & Beet Salad arugula, roasted beets, honey goat cheese, cinnamon walnuts, champagne vin, balsamic glaze	14
Buzzy Bowl israeli couscous, purple rice, quinoa, bell peppers, tomatoes, green garbanzos, cucumbers, red onions, olives, feta, hoja santa vinaigrette, micro mint	17
Cioppino Soup stew with mixed seafood, tomato and white wine broth, chili flakes, toasted country bread	15

MAINS

Spanish Octopus braised, seared & sliced, rosemary potatoes, bacon, arugula, feta, red onions, lemon truffle vinaigrette	34
Fjord Salmon* norwegian fjord salmon, broccolini puree, couscous, quinoa, purple rice, baby carrots, lemon beurre blanc	38
Barramundi pico tapenade of tri-colored bell peppers, tomato, cucumber, red onion, olives, lemon, evoo, micro mint	32
Whole Branzino Piccata roasted whole fish on the bone, capers, cherry tomatoes, lemon, white wine, butter, parsley	40
Scallops seared, cauliflower puree, spanish chorizo, toasted almonds, mango citrus sauce, truffle oil	41
Seafood Risotto saffron arborio rice, cream, butter, bay shrimp, baby octopus, clams, pei mussels, squid, parmesan	42
Tofu Quinoa tempura crusted, quinoa, garbanzo, edamame, mixed veggies, olives, cilantro lime vinaigrette	28
Pesto Shrimp Linguini sautéed shrimp, walnut pesto, garlic lemon cream sauce, chili flakes	36
Bolognese lamb and beef bolognese, pasta shells, san marzano tomato sauce, cinnamon, nutmeg, parmesan	29
Jidori Chicken airline breast cut, rosemary potatoes, cipollini onions, spinach, chili flakes, san marzano sauce & demi glacé	30
Lamb Loin Chop bone-in lamb loin, hoja santa marinade, sweet potato puree with anise, balsamic reduction, micro mint	34
Pork Osso Bucco pork shank, garlic polenta cake, sauce with white wine, tomatoes, carrots, celery, rosemary & thyme	42
Denver Steak* 8oz sliced denver steak, chimichurri sauce, rosemary fries	34
Filet Mignon* 8oz filet mignon, au poivre peppercorn sauce, rosemary fries	52

SIDES FOR THE TABLE

Truffle Parmesan Fries white truffle oil, parmesan	13	Brussel Sprouts shaved, sautéed, bacon, red onions	11
Feta Fries rosemary fries, feta, truffle ketchup	12	Sautéed Spinach sautéed with shallots	11
Veggie Risotto creamy rice, parmesan, veggies	12	Roasted Beets balsamic reduction, spiced walnuts	12
Sweet Potato Purée star anise, garlic	11	Garlic Polenta seared garlic polenta cakes	12

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

20% gratuity will be added to parties of 6 and larger