

# BILL'S PRIME

## Starters

### **Oyster Pot Pie \$15**

oysters, clams, potatoes, onion, heavy cream, topped with a buttermilk biscuit

### **Stuffed Mushrooms \$17**

fresh mushroom caps filled with crab imperial, topped with hollandaise sauce & baked to perfection

### **Oyster Rockefeller \$17**

fresh oysters, topped with spinach & hollandaise, baked to perfection

### **Cheese Curds \$8**

crispy Wisconsin cheese curds served with marinara

### **Crab Dip \$18**

Bill's special recipe served with tortilla chips

### **Coconut Shrimp \$12**

tender shrimp, rolled in coconut batter & deep fried, served with a citrus dipping sauce

### **Steamed Clams \$13**

one dozen little necks cooked in their own broth with lemon grass, served with drawn butter

## Pasta

All include fresh bread and choice of salad

### **Pasta with Marinara Sauce \$17**

tender angel hair topped with zesty tomato sauce & parmesan

Shrimp \$23.5/ Chicken \$22

### **Fettuccini Alfredo \$17**

tender pasta in a buttery cheese sauce with parmesan

Shrimp \$23.5/ Crab \$27/ Chicken \$22

### **Shrimp Scampi \$25.5**

Shrimp sautéed with garlic, chopped tomato & fresh basil atop angel hair pasta with parmesan

## Sides

Granny Smith Apple Coleslaw \$3

Vegetable of the Day \$3

Steak Fries \$4

Mashed Redskin Potatoes w/ ham hocks & smoked Cheddar \$4

Side Salad \$6.5

v. 4/1/22

## Raw Bar

### **Oysters on the Half Shell \$ 2.25**

Add horseradish cream and caviar on oysters +\$1 each

### **Chilled Jumbo Shrimp \$ 1.75**

### **Mussels \$ .75**

### **Petite Lobster Tail \*Market Price**

### **Seared Ahi Tuna w/ Sesame Ginger Sauce \$14**

Available Sauces: Key Lime Mustard, Thai Chili & Cocktail

## Soups

### **French Onion \$7**

tender sweet onions in beefy broth, topped with cheese and baked to perfection

### **Cream of Crab \$10**

the chef's most guarded recipe, thick & creamy with special seasoning

### **New England Clam Chowder \$9**

New England style, served with oyster crackers

### **PRIME Oyster Stew \$14**

Oysters, butter, Virginia country ham, heavy cream & spring onion

## Beverages

Hot Chocolate \$3.5

Soft Drinks \$3.5

Iced Tea, Hot Tea, Herbal Tea \$3

Lemonade \$4

Apple, Orange or Cranberry Juice \$4

Fresh Brewed Coffee (Reg or Decaf) \$2.75



Gluten Free

## Prime Cuts

### **Filet Mignon \$42**

ten-ounce, hand cut prime beef tenderloin, chargrilled to your liking

### **Surf & Turf ~Market Priced**

sixteen-ounce lobster tail (stuffed with crab imperial upon request) & a ten-ounce tenderloin

### **Herb Roasted Prime Rib \$38**

a hearty cut, dry rubbed with our house seasoning & slow roasted by our chef's, served with au jus

### **Center Cut New York Strip \$39**

fourteen ounces of hand cut prime aged beef

#### **TOP OFF ANY STEAK**

Sautéed Mushrooms \$5

Stilton Bleu Cheese Crusted \$7

Jumbo Shrimp \$7

Scallops \$10.5

Oscar Style (crab cake, asparagus & hollandaise) \$15

#### Cooking Temps

Rare-cool red center Med Rare-warm red center  
Medium- warm pink center Med Well- slightly pink  
Well Done- brown center

## From the Land

### **Pork Shank Osso Bucco \$36**

slow roasted with barbecue demi glaze, served atop stone ground cheese grits

### **Baby Beef Liver \$23**

Pan fried with sautéed onions & Applewood bacon, served with gravy

**ALL ENTREES INCLUDE YOUR CHOICE OF:**

**Caesar, Garden or Tropical Shrimp Salad  
&**

**ONE OF THE FOLLOWING VEGETABLES:**

**Baked Potato**

**Steak Fries**

**Granny Smith Apple Coleslaw**

**Vegetable of the Day**

**Mashed Red Skin Potatoes w/ ham hocks & smoked Cheddar**

**PLATE SHARE CHARGE \$5**

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

v. 4/1/22

## Seafood Entrees

### **Colossal Lobster Tail ~Market Priced**

sixteen-ounce lobster tail, stuffed with crab imperial, broiled to perfection & served with drawn butter

### **Crab Cakes \$39**

Bill's original recipe fried or broiled with hollandaise

### **Cioppino \$37**

Italian stew of mussels, shrimp, scallops, clams, fresh fish, petite lobster tail, basil & tomato served with a toasted baguette

### **Sea Scallops \$30** broiled

tender and full of flavor, served fried or broiled

### **Crab Imperial \$39**

our chef's secret recipe using backfin crab meat topped with hollandaise sauce

### **Jumbo Shrimp \$25**

deep fried golden brown & served with cocktail sauce

### **Stuffed Shrimp \$32** broiled

jumbo shrimp stuffed with crab imperial, served fried or broiled

### **Shrimp & Grits \$30**

sautéed jumbo shrimp, served atop creamy pepper jack cheese grits with chopped tomato, bacon & scallions

### **Shrimp & Scallop Brochettes \$28**

skewered shrimp, scallops, onion, peppers, tomatoes & mushrooms served on angel hair pasta with shaved Parmesan

### **Flounder \$27.5** broiled/blackened

famous at Bill's since the 1960's, served fried, broiled or blackened.

### **Smothered Flounder \$38**

Flounder filet topped with crab imperial, shrimp, scallops & hollandaise baked to perfection

### **Clam Strips \$23**

tender cuts of clams, breaded & deep fried

### **Seafood Norfolk \$31**

sautéed crabmeat, tender shrimp & sea scallops, topped with butter and cheese sauce

### **Chincoteague Oysters \$29.5**

genuine Chincoteague salt oysters lightly breaded & deep fried

### **Fried Seafood Feast \$36**

A bowl of clam chowder, fish, crab cake, shrimp, scallops, clam strips and oysters

### **Broiled Seafood Feast \$36**

A bowl of clam chowder, fish, crab imperial, shrimp, scallops, roasted clams and oysters

## **Beer**

Ask your server for selections

**Domestic \$4.5**

**Premium \$5**

## **Red Wine**

**Vintners Blend, Church Creek – Virginia**

10/glass 40/bottle

**Cabernet Sauvignon, Earthquake – California**

13/glass 52/bottle

**Cabernet Sauvignon, Dante – California**

7/glass 28/bottle

**Cabernet Sauvignon, Church Creek – Virginia**

10/glass 40/bottle

**Cabernet Franc, Church Creek – Virginia**

9/glass 36/bottle

**Malbec, Tilia – Argentina**

6/glass 24/bottle

**Merlot, Duckhorn Decoy – California**

10/glass 40/bottle

**Merlot, Church Creek – Virginia**

9/glass 36/bottle

**Pinot Noir, Argyle – Oregon**

17/glass 65/bottle

**Pinot Noir, Dante – California**

7/glass 28/bottle

**Shiraz, Jacobs Creek Reserve – South Australia**

7/glass 28/bottle

**Zinfandel, Ancient Peaks – California**

8/glass 32/bottle

## **White Wine**

**Chardonnay, Church Creek Steel – Virginia**

9/glass 36/bottle

**Chardonnay, Church Creek Oak – Virginia**

9/glass 36/bottle

**Chardonnay, Williamsburg Acte 12 – Virginia**

9/glass 36/bottle

**Chardonnay, Oxford – Australia**

6/glass 24/bottle

**Chablis, Louis Moreau Petit – France**

10/glass 40/bottle

**Riesling, Pacific Rim – Washington**

7/glass 28/bottle

**Sauvignon Blanc, Prodigio – Italy**

6/glass 24/bottle

**Pinot Grigio, Stella – Italy**

6/glass 24/bottle

**Vouvray, Bove – France**

9/glass 36/bottle

**White Zinfandel, Front Porch – California**

6/glass 24/bottle

## **Sunny Day Refreshers**

**Strawberry Crush**

**Orange Crush**

**Pineapple Jalapeño Margarita  
With a Chili Salt Rim**

## **Frozen Libations**

**Passion Fruit Daiquiri**

spice rum and passion fruit

**Pina Colada**

coconut rum and pineapple

**Strawberry Daiquiri**

rum, strawberry and cream

**Peach Colada**

fresh peach with a hint of coconut

**Frozen Margarita**

tequila, lime & triple sec

**Frozen Rum Runner**

spice rum and tropical fruits

**Frozen Mudslide**

Kahlua, Bailey's & vodka

**Strawberry Colada**

strawberry, pina colada & rum

## **Martinis**

**Cosmopolitan**

vodka, triple sec, lime & cranberry

**Sour Apple Martini**

apple-pucker & vodka

**Peach Martini**

vodka & peach schnapps

**Pomegranate Martini**

vodka, pomegranate juice with a hint of lime

**Godiva Chocolate Martini**

vodka, Godiva chocolate liquor, garnished with a strawberry

**Steakhouse Martini**

vodka or gin with Bleu Cheese olives

## **Island Fusions**

**Chincoteague Oyster Shooter**

chilled vodka, cocktail sauce, raw oyster

**Bill's Black Label Bloody Mary**

vodka, Bill's own Black Label Bloody Mary Mix

**Chincoteague Bay Breeze**

coconut rum, cranberry & pineapple

**Assateague Sea Breeze**

vodka, grapefruit & cranberry