

# BILL'S PRIME

## SEAFOOD & STEAKS

### Lunch Menu

## APPETIZERS

#### OYSTER POT PIE \$20.5

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

#### OYSTER ROCKEFELLER \$20

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

#### FLASHED FRIED PETITE

#### LOBSTER TAILS \*MKT PRICE\*

Served with Sesame Ginger Sauce

#### STEAMED CLAMS \$16

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

#### FRIED MUSHROOMS \$11.5

Served with horseradish cream sauce

#### STUFFED MUSHROOMS \$19.5

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

#### CHEESE CURDS \$9.5

crispy Wisconsin cheese curds served with marinara

#### COCONUT SHRIMP \$15

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

#### CRAB DIP \$22.5

Bill's special recipe served with pretzel baguette

## RAW BAR

Available Sauces: *Key Lime Mustard, Thai Chili & Cocktail*

#### OYSTERS ON THE HALF SHELL \$2.5

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

#### CLAMS ON THE HALF SHELL \$1.5

#### CHILLED JUMBO SHRIMP \$1.75

#### MUSSELS \$0.75

#### PETITE LOBSTER TAIL \*MKT PRICE\*

#### SESAME CRUSTED AHI TUNA\* \$17

Seared rare, served with seaweed salad, sesame-ginger sauce & pickled ginger

## SOUPS

#### FRENCH ONION \$8

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

#### CREAM OF CRAB \$11

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

#### PRIME OYSTER STEW \$17.5

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

#### NEW ENGLAND CLAM CHOWDER \$10.5

New England style, served with oyster crackers

If you have a food allergy, please speak to the manager or your server before placing your order.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# SANDWICHES

Choice of: Steak Fries or Granny Smith Apple Coleslaw

## CRAB CAKE SANDWICH \$21.5

The original Bill's Recipe, served on a Brioche Bun with lettuce & tomato ... broiled with hollandaise or fried

## THE BIG FISH SANDWICH \$19

Lightly spiced, crispy fried on toasted baguette, with lettuce, tomato & banana peppers

## OYSTER PO' BOY \$19

Toasted baguette, single fried Chincoteague oysters, lettuce, tomato, pickles & spicy remoulade

## ISLAND CHICKEN SALAD \$16.5

Tender chicken & pineapple in special dressing, served with lettuce & tomato

## STEAK HOUSE WRAP\* \$16

Tender steak, grilled onion, cheddar, lettuce, tomatoes & ranch in a flour tortilla

## TURKEY CLUB \$16.5

Turkey, Cherrywood bacon & Swiss, served on a pretzel roll with lettuce & tomato

## CHICKEN AND CHEESE QUESADILLA \$16.5

Grilled chicken with cheddar jack cheese, spring onions & chopped tomatoes

## THE BIG CHEESE \$13

Thick sliced brioche bread, grilled with four cheeses, served with creamy Parmesan dipping sauce

# SALADS

## COBB SALAD\* \$19

Romaine, bacon, hardboiled egg, red cabbage, cucumber, carrots, grilled chicken, tomato, onions, Stilton Bleu Cheese crumbles & garlic croutons

## CAESAR SALAD

Fresh Romaine, topped with shaved Parmesan & garlic croutons

Chicken \$16 / Ahi Tuna\* \$18 / Oysters \$19

## TROPICAL SHRIMP SALAD \$18

Fresh Romaine, red cabbage, cucumber, carrots, tomato, chilled shrimp, tropical fruit & Bill's insanely delicious honey mustard dressing

## STRAWBERRY CHICKEN SALAD \$19

Romaine with grilled chicken, strawberries, pecans, mushrooms, red onions & with choice of dressing

# BASKETS

Served with: Steak Fries & Granny Smith Apple Coleslaw

## SHRIMP \$16

Calabash shrimp lightly breaded & deep fried

## OYSTER \$19

Chincoteague oysters lightly breaded & deep fried

## CHICKEN TENDERS \$16

Served with Bill's insanely delicious dipping sauce

# HAND CRAFTED BURGERS

Choice of: Steak Fries or Granny Smith Apple Coleslaw

## PRIME SURF & TURF BURGER\* \$21.5

½ pound topped with our crab dip and melted cheddar cheese, served on a Kaiser roll with lettuce & tomato

## BLACK AND BLEU BURGER\* \$18

½ pound with Stilton Bleu Cheese, grilled onion, lettuce & tomato, drizzled with balsamic glaze on a Kaiser roll

## ALL AMERICAN CHEESE BURGER\* \$13.5

½ pound with American cheese, served on a Kaiser roll with lettuce & tomato -Add Bacon \$15

PLATE SHARE CHARGE \$5

# SIDES

GRANNY SMITH APPLE COLESLAW \$4.5

VEGETABLE OF THE DAY \$4.5

STEAK FRIES \$4.5

BAKED POTATO \$4.5

MASHED RED SKIN POTATOES w/ HAM HOCKS & SMOKED CHEDDAR \$4.5

SIDE CAESAR, SIDE GARDEN \$7

SIDE TROPICAL SHRIMP SALAD  \$9.5


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v. 5/31/25



# PRIME CUTS

**FILET MIGNON\*** \$50   
10 oz. Prime beef tenderloin, cooked to your liking

**BONE-IN NEW YORK STRIP\*** \$48   
16 oz. of Prime aged beef

**SURF & TURF\*** \*MKT PRICE\*   
1 lb. lobster tail & 10 oz. filet  
(stuffed with crab imperial upon request)


**SALTWATER COWBOY BONE-IN RIB EYE\*** \$56   
20 oz. of Prime aged beef, topped with Cowboy butter


## TOP OFF ANY STEAK

Sautéed Mushrooms \$6 • Jumbo Shrimp \$8.5  
Stilton Bleu Cheese Crusted \$8 • Scallops \$11  
Oscar Style (crab cake, asparagus & hollandaise) \$17

## COOKING TEMPERATURES

**RARE** - Very red, cool center  
**MED RARE** - Red, warm center  
**MEDIUM** - Pink center  
**MED WELL** - Slightly Pink center  
**WELL** - Brown center

**PORK SHANK OSSO BUCCO\*** \$38   
slow roasted with barbecue demi glaze, served atop stone ground cheese grits

**HERBED ROASTED CHICKEN\*** \$38   
Airline chicken breast roasted & topped with Boursin Cream sauce

**BABY BEEF LIVER\*** \$26  
pan fried with sautéed onions & bacon, served with gravy

# PASTA (includes choice of salad)

**PASTA WITH MARINARA SAUCE** \$19  
tender angel hair topped with zesty tomato sauce & parmesan    Shrimp \$26 / Chicken \$25

**FETTUCCINE ALFREDO** \$19  
tender pasta in a buttery cheese sauce with parmesan    Shrimp \$26 / Chicken \$25


**SHRIMP SCAMPI** \$29  
Shrimp sautéed with garlic, chopped tomato & fresh basil atop angel hair pasta with parmesan


# SEAFOOD ENTREES

**COLOSSAL LOBSTER TAIL**  \*MKT PRICE\*  
1 lb. lobster tail, stuffed with crab imperial & baked


**CHINCOTEAGUE OYSTERS** \$33  
Chincoteague salt oysters lightly breaded & deep fried

**CIOPPINO** \$39  
Italian stew of mussels, shrimp, scallops, clams, fish & Lobster. Served with a toasted baguette

**CRAB IMPERIAL** \$40   
our chef's secret recipe using backfin crab meat topped with hollandaise sauce

**STUFFED SHRIMP** \$35  (Broiled)  
jumbo shrimp stuffed with crab imperial, served fried or broiled


**SHRIMP & SCALLOP BROCHETTES** \$31  
skewered shrimp, scallops, onion, peppers, tomatoes & mushrooms served on angel hair with shaved Parmesan

**FLOUNDER** \$30  (Broiled/Blackened)  
famous at Bill's since the 1960's, served fried, broiled or blackened

**CLAM STRIPS** \$26  
tender cuts of clams, breaded & deep fried

**CRAB CAKES** \$40  
Bill's original recipe - broiled with hollandaise or fried

**JUMBO SHRIMP** \$27  
deep fried to a golden brown

**SEA SCALLOPS** \$33.5  (Broiled)  
Rich & full flavored, served fried or broiled

**SHRIMP & GRITS** \$33   
sautéed shrimp, served atop stone ground cheese grits, with tomato, bacon & scallions

**SEAFOOD NORFOLK** \$35   
crabmeat, shrimp & scallops, topped with buttery cheese sauce

**SMOTHERED FLOUNDER** \$40   
Flounder topped with crab imperial, shrimp, scallops & hollandaise baked to perfection

**FRIED SEAFOOD FEAST** \$39  
A bowl of clam chowder, fish, crab cake, shrimp, scallops, clam strips and oysters

**BROILED SEAFOOD FEAST** \$39  
A bowl of clam chowder, fish, crab imperial, shrimp, scallops, roasted clams and oysters

**PLATE SHARE CHARGE** \$5

ALL ENTREES INCLUDE YOUR CHOICE OF:  
CAESAR, GARDEN OR **TROPICAL SHRIMP SALAD** 

PLUS ONE OF THE FOLLOWING VEGETABLES:  
BAKED POTATO, STEAK FRIES, VEGETABLE OF THE DAY, GRANNY SMITH APPLE COLESLAW,  
MASHED RED SKIN POTATOES w/ HAM HOCKS & SMOKED CHEDDAR

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