

BILL'S PRIME

SEAFOOD & STEAKS

Lunch Menu

APPETIZERS

OYSTER POT PIE \$19

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

OYSTER ROCKEFELLER \$19

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

FLASHED FRIED PETITE

LOBSTER TAILS *MKT PRICE*

Served with Sesame Ginger Sauce

STEAMED CLAMS \$14

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

FRIED MUSHROOMS \$11

Served with horseradish cream sauce

STUFFED MUSHROOMS \$19

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

CHEESE CURDS \$9

crispy Wisconsin cheese curds served with marinara

COCONUT SHRIMP \$14

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

CRAB DIP \$21

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 \$15.5

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

SOUPS

FRENCH ONION \$7.5

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

CREAM OF CRAB \$10.5

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

PRIME OYSTER STEW \$16.5

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

NEW ENGLAND CLAM CHOWDER \$10

New England style, served with oyster crackers

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SANDWICHES

Choice of: Steak Fries or Granny Smith Apple Coleslaw

CRAB CAKE SANDWICH \$21

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

SOUTHERN FRIED GROUPER \$18

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

OYSTER PO' BOY \$18

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

ISLAND CHICKEN SALAD \$16

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

STEAK HOUSE WRAP \$15.5

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

TURKEY CLUB \$16

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

CHICKEN AND CHEESE QUESADILLA \$16

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

THE BIG CHEESE \$12.5

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

SALADS

COBB SALAD \$18

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 \$15 / Ahi Tuna \$17 / Oysters \$18

TROPICAL SHRIMP SALAD \$17

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

STRAWBERRY CHICKEN SALAD \$18

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

BASKETS

Served with: Steak Fries & Granny Smith Apple Coleslaw

SHRIMP \$14.5

Calabash shrimp lightly breaded & deep fried

OYSTER \$18

Chincoteague oysters lightly breaded & deep fried

CHICKEN TENDERS \$15

Served with Bill's insanely delicious dipping sauce

HAND CRAFTED BURGERS

Choice of: Steak Fries or Granny Smith Apple Coleslaw

PRIME SURF & TURF BURGER \$20

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

BLACK AND BLEU BURGER \$17

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

ALL AMERICAN CHEESE BURGER \$13

½ pound with American cheese, served on a Kaiser roll with lettuce & tomato -Add Bacon \$14.5

PLATE SHARE CHARGE \$5

SIDES

GRANNY SMITH APPLE COLESLAW \$4

VEGETABLE OF THE DAY \$4

STEAK FRIES \$4.5

BAKED POTATO \$4

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

SIDE CAESAR, SIDE GARDEN \$7

SIDE TROPICAL SHRIMP SALAD  \$9.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRIME CUTS

FILET MIGNON \$45

10 oz. Prime beef tenderloin, cooked to your liking

BONE-IN NEW YORK STRIP \$46

14 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

PRIME LONG BONE TOMAHAWK \$125

36 oz. Prime aged beef on the Bone

TOP OFF ANY STEAK

Sautéed Mushrooms \$5 • Jumbo Shrimp \$8
Stilton Bleu Cheese Crusted \$7.5 • Scallops \$11
Oscar Style (crab cake, asparagus & hollandaise) \$16

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 \$37

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

BABY BEEF LIVER \$25

pan fried with sautéed onions & bacon, served
with gravy

PASTA (includes choice of salad)

PASTA WITH MARINARA SAUCE \$18

tender angel hair topped with zesty tomato sauce
& parmesan Shrimp \$25 / Chicken \$24

FETTUCCHINI ALFREDO \$18

tender pasta in a buttery cheese sauce with
parmesan Shrimp \$25 / Crab \$29 / Chicken \$24

SHRIMP SCAMPI \$28.5

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 \$31.5

Chincoteague salt oysters lightly breaded & deep fried

CIOPPINO \$38.5

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 \$30

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 \$25

tender cuts of clams, breaded & deep fried

CRAB CAKES \$40

Bill's original recipe - broiled with hollandaise or fried

JUMBO SHRIMP \$26

deep fried to a golden brown

SEA SCALLOPS \$32 (Broiled)

Rich & full flavored, served fried or broiled

SHRIMPS & GRITS \$32

sautéed shrimp, served atop stone ground cheese grits,
with tomato, bacon & scallions

SEAFOOD NORFOLK \$34

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 \$38

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

BROILED SEAFOOD FEAST \$38

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions.