# 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.

# 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

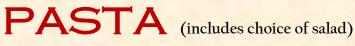
Sautéed Mushrooms \$5 ● Jumbo Shrimp \$8 Stilton Bleu Cheese Crusted \$7.5 • Scallops \$11 Oscar Style (crab cake, asparagus & hollandaise) \$16

> 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 WITH MARINARA SAUCE \$18 tender angel hair topped with zesty tomato sauce

& parmesan Shrimp \$25 / Chicken \$24

## FETTUCCINI 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.