# BILL'S PRIME

# **Starters**

**Oyster Imperial \$20** baked in the shell and topped with our crab imperial & hollandaise

**Stuffed Mushrooms \$14** fresh mushroom caps filled with crab imperial, topped with hollandaise sauce & baked to perfection

**Oyster Rockefeller \$15** fresh oysters, topped with spinach & hollandaise, baked to perfection

**Cheese Curds \$7.5** crispy Wisconsin cheese curds served with marinara

**Crab Dip \$15.5 G** Bill's special recipe served with tortilla chips

**Coconut Shrimp \$11** tender shrimp, rolled in coconut batter & deep fried, served with a citrus dipping sauce

**Steamed Clams \$10.5** 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 \$16** tender angel hair topped with zesty tomato sauce & parmesan

Shrimp \$22/ Chicken \$21

**Fettuccini Alfredo \$16** tender pasta in a buttery cheese sauce with parmesan

Shrimp \$22/ Crab \$24/ Chicken \$21

### Shrimp Scampi \$24

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

# Raw Bar 👽

Oysters on the Half Shell \$2

### **Chilled Jumbo Shrimp \$ 1.5**

Mussels \$.75

#### Petite Lobster Tail \*Market Price

### Seared Ahi Tuna w/ Seaweed Salad \$11.5

Add horseradish cream and caviar on oysters \$6 Available Sauces: Key Lime Mustard, Thai Chili & Cocktail

# <u>Soups</u>

**French Onion \$6.5** tender sweet onions in beefy broth, topped with cheese and baked to perfection

**Cream of Crab \$9** the chef's most guarded recipe, thick & creamy with special seasoning

New England Clam Chowder \$7.5 New England style, served with oyster crackers

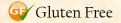
# Sides \$2.5

Chunky Applesauce Granny Smith Apple Coleslaw Mashed Redskin Potatoes w/ ham hocks & smoked cheddar Vegetable of the Day

> Steak Fries \$ 3 Side Salad \$5.5

### **Beverages**

Hot Chocolate \$3.5 Soft Drinks \$2.5 Iced Tea, Hot Tea, Herbal Tea \$2.5 Lemonade \$3.5 Apple, Orange or Cranberry Juice \$3.5 Fresh Brewed Coffee (Reg or Decaf) \$2.5



# Prime Cuts

#### Filet Mignon \$36.5 🛶

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 \$32

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

#### TOP OFF ANY STEAK

Sautéed Mushrooms \$4 Stilton Bleu Cheese Crusted \$6 Jumbo Shrimp \$6 Scallops \$9 Oscar Style (crab cake, asparagus & hollandaise) \$11

#### 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 \$31

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

#### **Baby Beef Liver \$18** Pan fried with sautéed onions & App

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, Chunky Applesauce, Mashed Red Skin Potatoes with ham hocks & smoked cheddar, Granny Smith Apple Coleslaw or the Vegetable of the Day

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

# Seafood Entrees

#### Colossal Lobster Tail ~Market Priced

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

#### Crab Cakes \$32

Bill's original recipe fried or broiled with hollandaise

#### **Cioppino \$33**

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

#### Sea Scallops \$27 Grad broiled

tender and full of flavor, served fried or broiled

#### Crab Imperial \$33

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

#### **Jumbo Shrimp \$23**

deep fried golden brown & served with cocktail sauce

#### Stuffed Shrimp \$27 Grybroiled

jumbo shrimp stuffed with crab imperial, served fried or broiled

#### Shrimp & Scallop Brochettes \$26

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

#### Flounder \$25 Grbroiled/blackened

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

#### **Smothered Flounder \$33**

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

#### **Clam Strips \$19**

tender cuts of clams, breaded & deep fried

#### Seafood Norfolk \$27

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

#### **Chincoteague Oysters \$26**

genuine Chincoteague salt oysters lightly breaded & deep fried

#### Fried Seafood Feast \$32

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

#### **Broiled Seafood Feast \$32**

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

# **Sandwiches**

#### Crab Cake Sandwich \$15

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

#### **Chincoteague Oyster Po' Boy \$13**

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

#### Southern Fried Grouper Sandwich \$13

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

#### **Steak House Wrap \$13**

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

#### **Turkey Club \$12**

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

#### Herb Roasted Prime Rib Sandwich \$18

Dry rubbed & slow roasted on a steak roll with lettuce & tomato; served with au jus

#### The BIG Cheese \$10

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

#### Chicken and Cheese Quesadilla \$13

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

# **Burgers**

### All American Cheese Burger \$11 1/2 pound with American cheese, served on a Kaiser roll with

lettuce & tomato ~Add Bacon \$12

### Black and Bleu Burger \$13

1⁄2 pound with Stilton bleu cheese, grilled onion, lettuce & tomato, drizzled with balsamic glaze on a Kaiser roll

### Prime Surf & Turf Burger \$15

1⁄2 pound topped with our crab dip and melted cheddar cheese on a Kaiser roll

All Burgers and Sandwich's come with a choice of: Granny Smith Apple Coleslaw, Steak Fries or Chunky Applesauce

# Salads

Cobb Salad \$15

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

#### **Caesar Salad**

Chicken \$12/Ahi Tuna \$14/ Oysters \$15 Fresh Romaine, topped with shaved Parmesan & croutons

#### Tropical Shrimp Salad \$13 🛶

Romaine, chilled shrimp, tropical fruit & Bill's insanely delicious honey mustard dressing

#### **Strawberry Citrus Chicken Salad \$15**

Romaine with grilled chicken, strawberries, mushrooms, red onions & pecans with cranberry citrus vinaigrette

# **Baskets**

Served with Steak Fries & Granny Smith Apple Coleslaw

#### Shrimp \$12

Calabash shrimp lightly breaded & deep fried

### Oyster \$14

Chincoteague Oysters lightly breaded & deep fried

#### **Chicken Tenders \$12**

Served with Bill's insanely delicious dipping sauce

#### **Fish & Chips \$13** Beer battered haddock

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