# BILL'S PRIME

## SEAFOOD & STEAKS

#### **Dinner 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

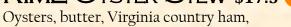
#### FRENCH ONION \$8

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.
v. 5/31/25

## PRIME CUTS

## SEAFOOD ENTREES

#### 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

### 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

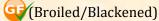


jumbo shrimp stuffed with crab imperial, served fried or broiled

#### SHRIMP & SCALLOP BROCHETTES \$31

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

#### FLOUNDER \$30



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



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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