

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.

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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