

BILL'S PRIME

Lunch Menu

Starters

Oyster Pot Pie \$15

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

Stuffed Mushrooms \$17

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

Oyster Rockefeller \$17

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

Cheese Curds \$8

crispy Wisconsin cheese curds served with marinara

Crab Dip \$18

Bill's special recipe served with tortilla chips

Coconut Shrimp \$12

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

Steamed Clams \$13

One dozen little necks cooked in their own broth with lemon grass, served with drawn butter.

Raw Bar

Oysters on the Half Shell \$2.25

Add horseradish cream & caviar on oysters
+\$1 each

Chilled Jumbo Shrimp \$1.75

Mussels \$.75

Petite Lobster Tail

***Market Price**

Seared Ahi Tuna with Sesame Ginger Sauce \$14

Available Sauces: Key Lime Mustard,
Thai Chili & Cocktail

Soups

PRIME Oyster Stew \$14

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

Cream of Crab Soup \$10

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

French Onion Soup \$7

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

New England Clam Chowder \$9

New England style, served with oyster crackers

BILL'S PRIME

Signature Sandwiches

Crab Cake Sandwich \$20

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

Chincoteague Oyster Po' Boy \$15.5

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

Southern Fried Grouper Sandwich \$15.5

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

Steak House Wrap \$14.5

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

Turkey Club \$14

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

Herb Roasted Prime Rib Sandwich \$21.5

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

The BIG Cheese \$11.5

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

Chicken and Cheese Quesadilla \$14

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

Hand Crafted Burgers

All American Cheese Burger \$12

½ pound with American cheese, served on a Kaiser roll with lettuce & tomato -Add Bacon \$14

Black and Bleu Burger \$15

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

Prime Surf & Turf Burger \$18

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

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

PLATE SHARE CHARGE \$5

Salads

Cobb Salad \$16.5

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

Caesar Salad

Chicken \$13.5/Ahi Tuna \$16/ Oysters \$16.5
Fresh Romaine, topped with shaved Parmesan & croutons

Tropical Shrimp Salad \$15

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

Strawberry Citrus Chicken Salad \$16.5

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

Baskets

Served with Steak Fries & Granny Smith Apple Coleslaw

Shrimp \$13.5

Calabash shrimp lightly breaded & deep fried

Oyster \$16

Chincoteague Oysters lightly breaded & deep fried

Chicken Tenders \$13.5

Served with Bill's insanely delicious dipping sauce

Sides

Granny Smith Apple Coleslaw \$3

Vegetable of the Day \$3

Steak Fries \$4

Mashed Redskin Potatoes w/ ham hocks & smoked cheddar \$4

Side Salad \$6.5

Beverages

Hot Chocolate \$3.5

Soft Drinks \$3.5

Iced Tea, Hot Tea, Herbal Tea \$3

Lemonade \$4

Apple, Orange or Cranberry Juice \$4

Fresh Brewed Coffee (Reg or Decaf) \$2.75

Prime Cuts

Filet Mignon \$42

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 \$38

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

Center Cut New York Strip \$39

fourteen ounces of hand cut prime aged beef

TOP OFF ANY STEAK

Sautéed Mushrooms \$5

Stilton Bleu Cheese Crusted \$7

Jumbo Shrimp \$7

Scallops \$10.5

Oscar Style (crab cake, asparagus & hollandaise) \$15

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 \$36

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

Baby Beef Liver \$23

Pan fried with sautéed onions & Applewood bacon, served with gravy

Pasta

All include fresh bread and choice of salad

Pasta with Marinara Sauce \$17

tender angel hair topped with zesty tomato sauce & parmesan

Shrimp \$23.5/ Chicken \$22

Fettuccini Alfredo \$17

tender pasta in a buttery cheese sauce with parmesan

Shrimp \$23.5/ Crab \$27/ Chicken \$22

Shrimp Scampi \$25.5

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

PLATE SHARE CHARGE \$5

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 \$39

Bill's original recipe fried or broiled with hollandaise

Cioppino \$37

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

Sea Scallops \$30 broiled

tender and full of flavor, served fried or broiled

Crab Imperial \$39

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

Jumbo Shrimp \$25

deep fried golden brown & served with cocktail sauce

Stuffed Shrimp \$32 broiled

jumbo shrimp stuffed with crab imperial, served fried or broiled

Shrimp & Grits \$30

sautéed jumbo shrimp, served atop creamy pepper jack cheese grits with chopped tomato, bacon & scallions

Shrimp & Scallop Brochettes \$28

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

Flounder \$27.5 broiled/blackened

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

Smothered Flounder \$38

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

Clam Strips \$23

tender cuts of clams, breaded & deep fried

Seafood Norfolk \$31

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

Chincoteague Oysters \$29.5

genuine Chincoteague salt oysters lightly breaded & deep fried

Fried Seafood Feast \$36

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

Broiled Seafood Feast \$36

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

All entrees served with your choice of a Garden, Caesar or Tropical Shrimp Salad and one side

Beer

Ask your server for selections.

Domestic \$4.5

Premium \$5

Red Wine

Vintners Blend, Church Creek – Virginia

10/ glass 40/bottle

Cabernet Sauvignon, Earthquake – California

13/ glass 52/bottle

Cabernet Sauvignon, Dante – California

7/glass 28/bottle

Cabernet Sauvignon, Church Creek – Virginia

10/glass 40/bottle

Cabernet Franc, Church Creek – Virginia

9/glass 36/bottle

Malbec, Tilia – Argentina

6/glass 24/bottle

Merlot, Duckhorn Decoy – California

10/glass 40/bottle

Merlot, Church Creek – Virginia

9/glass 36/bottle

Pinot Noir, Argyle – Oregon

17/glass 65/bottle

Pinot Noir, Dante – California

7/glass 28/bottle

Shiraz, Jacobs Creek Reserve – South Australia

7/glass 28/bottle

Zinfandel, Ancient Peaks – California

8/glass 32/bottle

White Wine

Chardonnay, Church Creek Steel – Virginia

9/ glass 36/bottle

Chardonnay, Church Creek Oak – Virginia

9/ glass 36/bottle

Chardonnay, Williamsburg Acte 12 – Virginia

9/glass 36/bottle

Chardonnay, Oxford – Australia

6/glass 24/bottle

Chablis, Louis Moreau Petit – France

10/glass 40/bottle

Riesling, Pacific Rim – Washington

7/glass 28/bottle

Sauvignon Blanc, Prodigio – Italy

6/glass 24/bottle

Pinot Grigio, Stella – Italy

6/glass 24/bottle

Vouvray, Bove – France

9/glass 36/bottle

White Zinfandel, Front Porch – California

6/glass 24/bottle

Sunny Day Refreshers

Strawberry Crush

Orange Crush

Pineapple Jalapeño Margarita

With a Chili Salt Rim

Frozen Libations

Passion Fruit Daiquiri

spice rum and passion fruit

Pina Colada

coconut rum and pineapple

Strawberry Daiquiri

rum, strawberry and cream

Peach Colada

fresh peach with a hint of coconut

Frozen Margarita

tequila, lime & triple sec

Frozen Rum Runner

spice rum and tropical fruits

Frozen Mudslide

Kahlua, Bailey's & vodka

Strawberry Colada

strawberry, pina colada & rum

Martinis

Cosmopolitan

vodka, triple sec, lime & cranberry

Sour Apple Martini

apple-pucker & vodka

Peach Martini

vodka & peach schnapps

Pomegranate Martini

vodka, pomegranate juice with a hint of lime

Godiva Chocolate Martini

vodka, Godiva chocolate liquor, garnished with a strawberry

Steakhouse Martini

vodka or gin with Bleu Cheese olives

Island Fusions

Chincoteague Oyster Shooter

chilled vodka, cocktail sauce, raw oyster

Bill's Black Label Bloody Mary

vodka, Bill's own Black Label Bloody Mary Mix

Chincoteague Bay Breeze

coconut rum, cranberry & pineapple

Assateague Sea Breeze

vodka, grapefruit & cranberry