

# BILL'S PRIME

## Starters

### **Oyster Pot Pie \$14**

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

### **Stuffed Mushrooms \$15**

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

### **Oyster Rockefeller \$15.5**

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

### **Cheese Curds \$7.5**

crispy Wisconsin cheese curds served with marinara

### **Crab Dip \$15.5**

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 \$11**

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

## Sides \$3

Chunky Applesauce

Granny Smith Apple Coleslaw

Mashed Redskin Potatoes w/ ham hocks & smoked cheddar

Vegetable of the Day

Steak Fries \$3.5

Side Salad \$6

## Raw Bar

### **Oysters on the Half Shell \$ 2**

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

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

### **Mussels \$ .75**

### **Petite Lobster Tail \*Market Price**

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

Available Sauces: Key Lime Mustard, Thai Chili & Cocktail

## Soups

### **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

### **PRIME Oyster Stew \$13**

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

## Beverages

Hot Chocolate \$3.5

Soft Drinks \$3

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

 Gluten Free

## Prime Cuts

### **Filet Mignon \$37**

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 \$32.5**

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

### **Center Cut New York Strip \$34**

fourteen ounces of hand cut prime aged beef

#### **TOP OFF ANY STEAK**

Sautéed Mushrooms \$4

Stilton Bleu Cheese Crusted \$6

Jumbo Shrimp \$6

Scallops \$9

Oscar Style (crab cake, asparagus & hollandaise) \$12

#### 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 \$33**

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

### **Baby Beef Liver \$19**

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

PLATE SHARE CHARGE \$3

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 \$34**

Bill's original recipe fried or broiled with hollandaise

### **Cioppino \$34**

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

### **Sea Scallops \$29** broiled

tender and full of flavor, served fried or broiled

### **Crab Imperial \$35**

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

### **Jumbo Shrimp \$24**

deep fried golden brown & served with cocktail sauce

### **Stuffed Shrimp \$29** broiled

jumbo shrimp stuffed with crab imperial, served fried or broiled

### **Shrimp & Grits \$29**

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

### **Shrimp & Scallop Brochettes \$26.5**

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

### **Flounder \$26** broiled/blackened

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

### **Smothered Flounder \$35**

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

### **Clam Strips \$20**

tender cuts of clams, breaded & deep fried

### **Seafood Norfolk \$29**

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

### **Chincoteague Oysters \$27**

genuine Chincoteague salt oysters lightly breaded & deep fried

### **Fried Seafood Feast \$33**

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

### **Broiled Seafood Feast \$33**

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