

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