

BILL'S PRIME

Starters

Oyster Imperial \$20

baked in the shell and topped with our crab imperial & hollandaise

Stuffed Mushrooms \$14

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

Oyster Rockefeller \$15

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 \$10.5

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

Raw Bar

Oysters on the Half Shell \$ 2

Chilled Jumbo Shrimp \$ 1.5

Mussels \$.75

Petite Lobster Tail *Market Price

Seared Ahi Tuna w/ Seaweed Salad \$11.5

Add horseradish cream and caviar on oysters
\$6

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

Sides \$2.5

Chunky Applesauce
Granny Smith Apple Coleslaw
Mashed Redskin Potatoes w/ ham hocks & smoked cheddar
Vegetable of the Day

Steak Fries \$ 3

Side Salad \$5.5

Beverages

Hot Chocolate \$3.5

Soft Drinks \$2.5

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

Prime Cuts

Filet Mignon \$36.5

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

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

TOP OFF ANY STEAK

Sautéed Mushrooms \$4

Stilton Bleu Cheese Crusted \$6

Jumbo Shrimp \$6

Scallops \$9

Oscar Style (crab cake, asparagus & hollandaise) \$11

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 \$31

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

Baby Beef Liver \$18

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

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 \$32

Bill's original recipe fried or broiled with hollandaise

Cioppino \$33

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

Sea Scallops \$27 broiled

tender and full of flavor, served fried or broiled

Crab Imperial \$33

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

Jumbo Shrimp \$23

deep fried golden brown & served with cocktail sauce

Stuffed Shrimp \$27 broiled

jumbo shrimp stuffed with crab imperial, served fried or broiled

Shrimp & Scallop Brochettes \$26

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

Flounder \$25 broiled/blackened

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

Smothered Flounder \$33

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

Clam Strips \$19

tender cuts of clams, breaded & deep fried

Seafood Norfolk \$27

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

Chincoteague Oysters \$26

genuine Chincoteague salt oysters lightly breaded & deep fried

Fried Seafood Feast \$32

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

Broiled Seafood Feast \$32

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