

-STARTERS-

Steamed Clams

one dozen little necks cooked in their own broth with lemon grass, served with drawn butter [10]

Seared Ahi Tuna

Seared rare, served atop seaweed salad [11]



Stuffed Mushrooms

fresh mushroom caps filled with crab imperial, topped with hollandaise sauce, & baked to perfection [12.5]

Oyster Rockefeller

fresh oysters, topped with spinach & hollandaise, baked to perfection [13]

Cheese Sticks

fried mozzarella served with Marinara sauce [6]

Clams Casino

half shell clams roasted with seasoned bread crumbs & bacon [10]

-SOUPS-

French Onion

tender sweet onions in beefy broth, topped with cheese & baked to perfection [6]

New England Clam Chowder

New England style, served with oyster crackers [7]

Cream of Crab

the chef's most guarded recipe, thick & creamy with special seasoning [8]

PRIME Oyster Stew

Oysters, butter, Virginia country ham, heavy cream & spring onion [11]

Jumbo Steamed Shrimp

Seasoned with Old Bay, available extra spicy by request [14.5]



Barbecued Shrimp

jumbo shrimp stuffed with fresh basil, wrapped in Applewood bacon, slathered with barbeque sauce [12]

Crab Dip

Bill's special recipe, served with tortilla chips [12.5]

Blooming Onion

an onion lovers delight, Served with dipping sauce [8.5]

Coconut Shrimp

tender shrimp, rolled in coconut batter & deep fried, served with citrus mustard sauce [10.5]

-RAW BAR-

Clams on the Half Shell

half dozen from local waters, served with cocktail sauce [6]

Oysters on the Half Shell

half dozen Chincoteague salts, freshly shucked [9.5]
... topped with horseradish cream and caviar [15.5]



half dozen, single fried ... [7.5]

Shellfish Tower (For 2)

shrimp, mussels, half shell clams and oysters served on a mountain of ice with Thai chili sauce, horseradish cream & cocktail sauce [24]

Add petite lobster tail [11]

Add horseradish cream and caviar on oysters [8]

-PASTA-

all include fresh bread and choice of salad

Pasta & Shellfish Marinara

shrimp, little neck clams, mussels, and a petite lobster tail; sautéed in garlic butter and served on angel hair pasta with marinara sauce [28]

Pasta with Marinara Sauce

tender angel hair topped with a zesty tomato sauce & parmesan [13]

Fettuccini Alfredo

tender pasta in a buttery cheese sauce with parmesan
(with Shrimp or Crab) [20.5]
(Chicken) [20.5]
(Plain Alfredo) [13]



Shrimp Scampi

shrimp sautéed with garlic, chopped tomato and fresh basil atop angel hair pasta with parmesan [23.5]




BiLL's Signature Dishes



Gluten Free

-SEAFOOD ENTRÉES-

All entrées include your choice of: Caesar, Garden, or  Tropical Shrimp Salad and one of the following vegetables: Baked Potato, Mashed Redskin Potatoes with ham hocks & smoked cheddar, Steak Fries, Granny Smith Apple Coleslaw, Chunky Applesauce or Vegetable of the Day.

Colossal Lobster Tail

12 ounce lobster tail, stuffed with crab imperial, broiled to perfection & served with drawn butter... Market Priced



Crab Cakes

Bill's original recipe, fried or broiled with hollandaise [27.5]

Don't forget to order our famous Crab Cakes Online!
Anytime you want, anywhere you choose!

Chincoteague Oysters

genuine Chincoteague salt oysters lightly breaded & deep fried [23]

Sea Scallops (broiled)

tender and full of flavor, served fried or broiled [26]

Clam Strips

tender cuts of clams, breaded & deep fried [16]

Fried Seafood Feast

A bowl of clam chowder, fish, crab cake, shrimp, scallops, clam strips and oysters [29.5]

Broiled Seafood Feast

A bowl of clam chowder, fish, crab imperial, shrimp, scallops, roasted clams and oysters [29.5]

-PRIME CUTS-

Filet Mignon

ten ounce hand cut prime beef tenderloin, char-grilled to your liking [35]

Surf & Turf

12oz. lobster tail (stuffed with our crab imperial by request) & a 10oz. tenderloin... Market Priced



Herb Roasted Prime Rib

a hearty cut, dry rubbed with our house seasoning & slow roasted by our chef's, served with au jus [29.5]

Center Cut New York Strip

14-ounces of hand cut prime aged beef [29.5]

TOP OFF ANY STEAK

Sautéed Mushrooms [4]

Stilton Bleu Cheese Crusted [6]

Jumbo Shrimp [6]

Scallops [9]

Oscar Style [10]

crab cake, asparagus, and hollandaise



Crab Imperial

our chef's secret recipe using backfin crab meat topped with hollandaise [28]

Jumbo Shrimp

deep fried golden brown & served with cocktail sauce [22]

Stuffed Shrimp (broiled)

jumbo shrimp stuffed with crab imperial, fried or broiled [25.5]



Shrimp & Scallop Brochettes

skewered shrimp, scallops, onions, peppers, tomatoes & mushrooms served on angel hair pasta with shaved Parmesan [25.5]

Seafood Norfolk

sautéed crabmeat, tender shrimp & sea scallops, topped with butter and cheese sauce [26]

-FRESH FISH-

Catch of the Day

creatively prepared by our chef's, selections vary daily... Priced Daily

Flounder (broiled or blackened)

famous at Bill's since the 1960's, served fried, broiled or blackened [23]



Smothered Flounder

fresh fillet of flounder topped with crab imperial, shrimp, scallops & hollandaise, baked to perfection [30]

-FROM THE LAND-



Pork Shank Osso Bucco

slow roasted with barbecue demi glaze, served atop redskin mashed potatoes with smoked cheddar & ham hocks [30]

Herbed Roasted Chicken Breast

topped with Boursin crème [26]

Baby Beef Liver

Pan fried with sautéed onions & Applewood bacon served with gravy [16]

Stuffed Chicken Breast

chicken breast fillets, topped with crab imperial, mushrooms & hollandaise [27]

COOKING TEMPS

Rare - cool red center Med Rare - warm red center
Medium - warm pink center Med Well - slightly pink
Well Done - brown center

Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood Shellfish, or Egg May increase your risk of Food Borne Illness