

# -STARTERS-



## Oyster Imperial

baked in the shell and topped with our crab imperial and hollandaise \$18

## 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 \$13.5

## Oyster Rockefeller

fresh oysters, topped with spinach & hollandaise, baked to perfection \$14.5

## Cheese Curds

crispy Wisconsin cheese curds served with marinara \$7.5

## Jumbo Steamed Shrimp

Seasoned with Old Bay, available extra spicy by request \$15

## Crab Dip

Bill's special recipe, served with tortilla chips \$14

## 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 \$11

## Steamed Clams

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

# -SOUPS-

## French Onion

tender sweet onions in beefy broth, topped with cheese & baked to perfection \$6.5

## New England Clam Chowder

New England style, served with oyster crackers \$7.5

## Cream of Crab

the chef's most guarded recipe, thick & creamy with special seasoning \$9

## PRIME Oyster Stew

Oysters, butter, Virginia country ham, heavy cream & spring onion \$12.5


# -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 \$10  
... topped with horseradish cream and caviar \$16

 half dozen, single fried ... \$8

## 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 \$26

Add petite lobster tail \$12

Add horseradish cream and caviar on oysters \$6

# -PASTA-

*all include fresh bread and choice of salad*

## Pasta with Marinara Sauce

tender angel hair topped with a zesty tomato sauce & parmesan \$14

## Fettuccini Alfredo

tender pasta in a buttery cheese sauce with parmesan

(Shrimp) \$21.5

(Crab) \$23.5

(Chicken) \$20.5

(Plain Alfredo) \$14



## Shrimp Scampi

shrimp sautéed with garlic, chopped tomato and fresh basil atop angel hair pasta with parmesan \$24




Bill's Signature Dishes



Gluten Free

# -SEAFOOD ENTRÉES-

All entrées include your choice of: Caesar, Garden, or  Tropical Shrimp Salad & one of the following vegetables: Baked Potato, Mashed Redskin Potatoes with ham hocks & smoked cheddar, Potato Flats, 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 \$29  
Don't forget to order our famous Crab Cakes Online!  
Anytime you want, anywhere you choose!



## Cioppino

Italian stew of mussels, shrimp, scallops, clams, fresh fish, petite lobster tail, basil & tomato, served with toasted baguette \$32

## Sea Scallops (broiled)

tender and full of flavor, served fried or broiled \$26.5

## Clam Strips

tender cuts of clams, breaded & deep fried \$18

## Fried Seafood Feast

A bowl of clam chowder, fish, crab cake, shrimp, scallops, clam strips and oysters \$30

## Broiled Seafood Feast

A bowl of clam chowder, fish, crab imperial, shrimp, scallops, roasted clams and oysters \$30

# -PRIME CUTS-

## Filet Mignon

ten ounce hand cut prime beef tenderloin, char-grilled to your liking \$35

## Surf & Turf

16oz. 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 \$30

## 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 \$29.5

## Jumbo Shrimp

deep fried golden brown & served with cocktail sauce \$22.5

## Stuffed Shrimp (broiled)

jumbo shrimp stuffed with crab imperial, fried or broiled \$26



## Shrimp & Scallop Brochettes

skewered shrimp, scallops, onions, peppers, tomatoes & mushrooms served on angel hair pasta with shaved Parmesan \$26

## Seafood Norfolk

sautéed crabmeat, tender shrimp & sea scallops, topped with butter and cheese sauce \$27

## Chincoteague Oysters

genuine Chincoteague salt oysters lightly breaded & deep fried \$24

# -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 \$24

## Cheddar Stuffed Flounder

fresh fillet of flounder topped with crab imperial, topped with aged cheddar, baked to perfection \$28

# -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 \$26.5

## Baby Beef Liver

Pan fried with sautéed onions & Applewood bacon served with gravy \$17

### COOKING TEMPS

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