



# Starters



## Steamed Clams

one dozen little neck clams served with drawn butter 8.99

## Ahi Tuna Martini

Pan seared rare Ahi Tuna served atop seaweed salad 10.99

## Stuffed Mushrooms

fresh mushroom caps filled with crab imperial, topped with hollandaise sauce, & baked to perfection 8.99

## Oyster Rockefeller

fresh oysters topped with spinach & hollandaise, baked to perfection 9.99

## Cheese Sticks

fried mozzarella served with Marinara sauce 5.99

## Clams Casino

half shell clams roasted with seasoned bread crumbs & bacon 9.99

## - SOUPS -

### French Onion

tender sweet onions in beefy broth, topped with cheese & baked to perfection 4.49

### New England Clam Chowder

New England style, served with oyster crackers 4.99



### Cream of Crab

the chef's most guarded recipe, thick & creamy with special seasoning 6.29

### Oyster Stew

a Chincoteague staple, simply oysters, butter, and milk 7.99

## Jumbo Steamed Shrimp

Seasoned with Old Bay, available extra spicy by request 11.99



## Barbecued Shrimp

jumbo shrimp stuffed with fresh basil, wrapped in applewood bacon, slathered with barbeque sauce 9.99

## Crab Dip

Bill's own special recipe, served with tortilla chips 8.99

## Blooming Onion

an onion lovers delight, Served with dipping sauce 6.99

## Mussels with Gorgonzola & Bacon

mussels roasted with gorgonzola butter & hickory smoked bacon, served with toasted French bread 9.99

## - Raw Bar -

### Clams on the Half Shell

half dozen from local waters, served with cocktail sauce 4.99

### Oysters on the Half Shell

half dozen Chincoteague salts, freshly shucked 5.99

... topped with horseradish cream and caviar \$12.99

half dozen, single fried ... 5.99

### Shellfish Tower (For 2)

stone crab claws, mussels, half shell clams and oysters served on a mountain of ice with Thai chili sauce, Creole Dijon Aioli, and cocktail sauce 16.99

### Shellfish Tower (For 4)

29.99

## - Pasta -

all include fresh bread and choice of salad



### Pasta & Shellfish Marinara

shrimp, scallops, crabmeat, little neck clams, mussels, and stone crab claws sautéed in garlic butter and served on angel hair pasta with marinara sauce 22.99

### Pasta with Marinara Sauce

tender angel hair topped with a zesty tomato sauce 10.99

### Fettuccini Alfredo

tender pasta in a buttery cheese sauce with parmesan 12.99 with shrimp or crab meat 18.99

### Veal Parmesan with Pasta

fresh milk fed veal cutlet accompanied by angel hair in marinara sauce 19.99



### Shrimp Scampi


shrimp sautéed with garlic, chopped tomato and fresh basil atop angel hair pasta with parmesan 19.99

Visit Our Website at:

[www.BillsSeafoodRestaurant.com](http://www.BillsSeafoodRestaurant.com)

For Gift Cards, Gourmet Products & Events

# - 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, Wild Rice,  
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

## Soft Shell Crabs

served fried or broiled – in season only 19.99



## Crab Cakes

Bill's original recipe, fried or broiled with hollandaise 20.99

## Chincoteague Oysters

genuine Chincoteague salt oysters lightly breaded & deep fried 18.99

## Chincoteague Oysters & Ham

one of Chincoteague's favorite land & sea combinations 18.99

## Sea Scallops

tender and full of flavor, served fried or broiled 17.99

## Clam Strips

tender cuts of clams, breaded & deep fried 12.99

## Fried Seafood Feast

A bowl of clam chowder, fish, crab cake, shrimp, scallops, clam strips and oysters 23.99

## Broiled Seafood Feast

A bowl of clam chowder, fish, crab imperial, shrimp, scallops, roasted clams and oysters 23.99

# - PRIME CUTS -

## Filet Mignon

ten ounce hand cut prime beef tenderloin, char-grilled to your liking 25.99



## Herb Roasted Prime Rib

a hearty cut, dry rubbed with our house seasoning & slow roasted by our chef's, served au jus 23.99

## Center Cut New York Strip

14-ounces of hand cut prime aged beef 22.99

## Frenched Pork Loin Chop

12-ounces grilled and served on cinnamon spiked sweet potato mash 17.99

## Grilled Chicken Breast

Atop generous portion of apple, cranberry and sage stuffing 15.99



## Pork Shank Osso Bucco

slow roasted with barbecue demi glaze, served atop redskin mashed potatoes with smoked cheddar & ham hocks 24.99

## Southern Fried Chicken

one half chicken. Please allow 25 minutes for preparation 12.99

## Baby Beef Liver

Pan fried with sautéed onions & bacon served with gravy 12.99

## Cooking Temps

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

## Crab Imperial

our chef's secret recipe using backfin crab meat topped with hollandaise 20.99

## Jumbo Shrimp

deep fried golden brown & served with cocktail sauce 17.99

## Stuffed Shrimp

jumbo shrimp stuffed with crab imperial, fried or broiled 19.99



## Shrimp & Scallop Brochettes

sautéed shrimp, scallops, onions, peppers, tomatoes & mushrooms served on wild rice 19.99

## Seafood Norfolk

sautéed crabmeat, tender shrimp & sea scallops, topped with butter and cheese sauce 19.99

# - Fresh Fish -

## Catch of the Day

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

## Flounder

famous at Bill's since the 1960's, served fried, broiled or blackened 18.99

## Smothered Flounder

fresh fillet of flounder topped with crab imperial, shrimp, scallops & hollandaise, baked to perfection 22.99

## Top Off Any Steak

### Bleu Cheese Crusted

4.99

### Oscar Style

crab cake, asparagus, and hollandaise 7.99



# - best of both -

## Filet Mignon & Jumbo Shrimp

a 10 ounce tenderloin cooked to order and accompanied by lightly breaded fried jumbo shrimp 29.99

## Steak & Cake

a 10 ounce tenderloin cooked to order and accompanied by BILL's famous crab cake 31.99

## Surf & Turf

a 12 ounce lobster tail (stuffed with our chef's crab imperial by request) and a 5 ounce tenderloin... Market Priced

## Veal Chesapeake

tender milk fed veal, topped with crab, fresh asparagus, and hollandaise 22.99

## Stuffed Chicken Breast

topped with fresh crab, mushrooms & hollandaise, served on wild rice 21.99

# Beer and Wine

Domestic Beer  
ask your server for selections 3.50

Premium Beer  
ask your server for selections 4.00

## Red Wine Glasses

<b>Williamsburg Virginia Merlot....(Virginia)</b>	\$7/glass	\$28/bottle
<b>Montes Alpha Cabernet...(Chile)</b>	\$8/glass	\$32/bottle
<b>Stonehaven Limestone Coast Shiraz....(Australia)</b>	\$8/glass	\$32/bottle
<b>Earthquake Cabernet Sauvignon....(California)</b>	\$11/glass	\$42/bottle
<b>San Giuseppe Pinot Noir Veneto....(Italy)</b>	\$6/glass	\$24/bottle
<b>San Giuseppe Amarene Classico Della Valpolicella ....(Italy)</b>	\$15/glass	\$60/bottle
<b>Layer Cake Zinfandel (Italy)</b>	\$6/glass	\$24/bottle

## WHITE Wine Glasses

<b>Williamsburg Plantation Blush....(Virginia)</b>	\$5/glass	\$20/bottle
<b>Montes Cherub Rose of Syrah....(Chile)</b>	\$6/glass	\$24/bottle
<b>Le Prieure Chablis....(France)</b>	\$8/glass	\$32/bottle
<b>Bonterra Viognier....(California)</b>	\$7/glass	\$28/bottle
<b>San Giuseppe Pinot Grigio Veneto....(Italy)</b>	\$6/glass	\$24/bottle
<b>Mark West Chardonnay...(California)</b>	\$6/glass	\$24/bottle
<b>Omaka Springs Sauvignon Blanc....(New Zealand)</b>	\$7/glass	\$28/bottle
<b>Schlink Haus Riesling...(Germany)</b>	\$6/glass	\$24/bottle
<b>Montes Alpha Chardonnay....(Chile)</b>	\$10/glass	\$40/bottle

## Frozen

Passion Fruit Daiquiri  
spice rum and passion fruit

Pina Coloda  
coconut rum and pineapple

Strawberry Daiquiri  
rum, strawberry and cream

Peach Coloda  
fresh peach with a hint of  
coconut

## Libations

Frozen Margarita  
tequila, lime and triple sec

Frozen Rum Runner  
spice rum and tropical fruits

Frozen Mudslide  
Kalahua, Bailey's and vodka

Frozen Alligator  
coconut, crème, d' menthe, crème  
d' cocoa

## Martinis

Cosmopolitan  
vodka, triple sec, lime and cranberry

Sour Apple Martini  
apple-pucker and vodka

Peach Martini  
vodka and peach schnapps

Watermelon Martini  
watermelon-pucker and vodka

Prickly Pear Martini  
vodka, cactus pear juice, and a splash of cranberry

Pomegranate Martini  
vodka, pomegranate juice, with a hint of lime

Godiva Chocolate Martini  
vodka, Godiva chocolate liquor, garnished w/ strawberry

## Island Fusions

Chincoteague Oyster Shooter  
chilled vodka, cocktail sauce, raw oyster ... bottom's up

Bill's Black Label Bloody Mary  
vodka, and Bill's own Black Label Bloody Mary Mix

Chincoteague Bay Breeze  
Coconut rum, cranberry, pineapple

Assateague Bay Breeze  
vodka, grapefruit, cranberry

## BEVERAGES

Fresh Brewed Coffee regular or decaf 1.99  
Hot Tea, Herbal Tea or Iced Tea 1.99  
Raspberry Iced Tea 2.29  
Cappuccino/French Vanilla 3.29

Coke Products 2.29  
Lemonade 2.29  
Milk white or chocolate 2.49