

Bill's



SANDWICHES

(Served with Lettuce & Tomato)

(Choice of: Yukon gold fries, house made sea salt and parsley chips or Granny Smith Apple coleslaw)

Soft Shell Crab [9]
(Fried golden brown)



Crab Cake [9]
(The original BiLL's recipe)

Chincoteague Oyster [8]
(Lightly breaded & single fried)

Fresh Flounder [9]
(Large filet breaded & lightly fried)

Cheeseburger [7.5]
(1/2 pound with American cheese)

Double Bacon Cheeseburger [9.5]
(1 pound with American cheese & bacon)

Texas Grilled Cheese [5]
(Add Black Forest ham or Hickory Bacon)
(6.5)

Half Pound Classic BLT [6.5]
(Served with choice of bread)

BASKETS

Shrimp & Fries [8]
(Calabash shrimp lightly breaded & deep-fried)

Chicken Tenders [7.5]
(Served with French Fries & BiLL's
insanely delicious dipping sauce)

BEVERAGES

Cappuccino/French Vanilla... [3.5]

Milk (White or Chocolate)... [2.5]

Hot Chocolate... [3]

Lemonade... [3]

Soft Drinks... [2.5]

Hot Tea, Herbal Tea, or Ice Tea... [2]

Raspberry Ice Tea... [2.5]

Fresh Brewed Coffee (Reg. or Def)... [2]

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www.BillsSeafoodRestaurant.com

SALADS

Chef's Salad [9]

(Greens topped w/ smoked turkey, Black Forest ham & cheese)

Caesar Salad ... with Chicken [9]
with Ahi Tuna or Oysters [12]

(Fresh Romaine, topped with shaved Parmesan)



Tropical Shrimp Salad [9.5]
(Garden Salad, chilled shrimp, tropical fruit, & BiLL's
insanely delicious honey dressing)

Strawberry Citrus Chicken Salad [10.5]
(Mixed Greens with grilled chicken, strawberries, mushrooms,
red onions & pecans with cranberry citrus vinaigrette)

Black & Bleu Steak Salad [13]
(Mixed greens, topped with grilled tenderloin, fried button
mushrooms, & stilton blue cheese)

SPECIALTY SANDWICHES

(Served with Lettuce & Tomato)

(Choice of: Yukon gold fries, house made sea salt and parsley chips or Granny Smith Apple coleslaw)



Hawaiian Chicken Salad [8]
(Tender chicken & pineapple in special dressing)

Grilled Chicken Club [8.5]
(Topped with Swiss cheese, & Bacon, on a Brioche Bun)

Tuna Melt [8]
(English muffin topped with tuna, tomato, cheddar, & baked)

Steak House Wrap [8]
(Tender steak, grilled onion, cheddar & ranch in flour tortilla)

Turkey Club [8]
(Turkey, Bacon Swiss, Lettuce, Tomato, on pretzel roll)

Herb Roasted Prime Rib Sandwich [13]
(Dry rubbed, slow roasted prime beef on a steak roll, served
au jus)

Shrimp Salad Wrap [9]
(Chef Steve's Original Recipe wrapped in a Sun dried tomato
tortilla)

SIDES (2)

Chunky Apple Sauce

Granny Smith Apple Coleslaw

Mashed Redskin Potatoes w/ham hocks & smoked cheddar
Veg of the day

Yukon Golden French Fries [2.5]

Onion Rings [3]

Side Salad [4]




Bill's Signature Dishes

STARTERS

Jumbo Steamed Shrimp [12]
(Seasoned with Old Bay)

Crab Dip [9.5]
(Served with garlic crostini)

 Barbecued Shrimp [10]
{Jumbo shrimp stuffed w/ fresh basil, wrapped in apple-wood bacon, slathered w/ barbeque sauce}

Blooming Onions [7]
(An Onion Lovers Delight)

Cheese Sticks [6]
(Fried mozzarella served with dipping sauce)

Steamed Clams [9]
(One dozen little neck clams served with drawn butter)

Oyster Rockefeller [10]
(Fresh oysters, topped with spinach & hollandaise, baked to perfection)




Take Home a Taste of BiLL's
PRIME Steak Sauce [6]

Insanely Delicious **Honey Mustard [6]**



SOUPS

PRIME Oyster Stew [9.5]
(Oysters, butter, Virginia country ham, heavy cream & spring onion)

 Cream of Crab Soup [6.5]
(The Chef's most guarded recipe)

French Onion Soup [4.5]
(Topped with cheese & baked)


New England Clam Chowder [5]
(Served with oysters crackers)

RAW BAR

Clams on the Half Shell
half dozen from local waters, served with cocktail sauce (5)

Oysters on the Half Shell
half dozen Chincoteague salts, freshly shucked (6)
... topped with horseradish cream and caviar (13)

Shellfish Tower
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
Tower (For 2) (17) ... (For 4) (30)

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

Jumbo Flounder [19]
(Our largest Filets **Fried, Broiled, or Blackened**)

 Crab Cakes [22]
(BiLL's Original recipe **Fried** ...or **Broiled with hollandaise**)

Fried Seafood Feast [24]
A bowl of clam chowder, fish, crab cake, shrimp, scallops, clam strips and oysters

Broiled Seafood Feast [24]
A bowl of clam chowder, fish, crab imperial, shrimp, scallops, roasted clams and oysters

Stuffed Shrimp [20]
jumbo shrimp stuffed with crab imperial,
fried or broiled

Jumbo Shrimp [18]
(Our largest shrimp fried golden brown)

Chincoteague Oysters & Ham [19]
(An Eastern Shore Favorite)

Fettuccini Alfredo [13]
(With Shrimp or Crab [19])

Seafood Norfolk [20]
(Shrimp, Scallops, & crab meat topped with butter & cheese sauce)

Grilled Chicken Breast [16]
(Served on apple, cranberry & sage stuffing)

Chopped Sirloin [12]
(12oz of tender sirloin cooked to order)

Beef Liver [13]
(With sautéed onions, bacon, & gravy)

Scallops [18]
(Served with tarter sauce **Fried or Broiled**)

Premium Wines, Domestic and Imported Beers, & Cocktails available

Domestic Beer

ask your server for selections (3.5)

RED WINE GLASSES

Williamsburg Virginia Merlot....(Virginia)

\$7/glass \$28/bottle

Montes Alpha Cabernet...(Chile)

\$8/glass \$32/bottle

Stonehaven Limestone Coast Shiraz....(Australia)

\$8/glass \$32/bottle

Earthquake Cabernet Sauvignon....(California)

\$11/glass \$42/bottle

San Giuseppe Pinot Noir Veneto....(Italy)

\$6/glass \$24/bottle

San Giuseppe Amarone Classico Della Valpolicella(Italy)

\$15/glass \$60/bottle

Layer Cake Zinfandel (Italy)

\$6/glass \$24/bottle

FROZEN LIBATIONS

Passion Fruit Daiquiri

spice rum and passion fruit

Frozen Margarita

tequila, lime and triple sec

Pina Coloda

coconut rum and pineapple

Frozen Rum Runner

spice rum and tropical fruits

Strawberry Daiquiri

rum, strawberry and cream

Frozen Mudslide

Kalahua, Bailey's and vodka

Peach Coloda

fresh peach with a hint of coconut

Frozen Alligator

coconut, crème, d' menthe, crème d' cocoa

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 Sea Breeze

vodka, grapefruit, cranberry

Premium Beer

ask your server for selections (4)

WHITE WINE GLASSES

Williamsburg Plantation Blush....(Virginia)

\$5/glass \$20/bottle

Montes Cherub Rose of Syrah....(Chile)

\$6/glass \$24/bottle

Le Prieure Chablis....(France)

\$8/glass \$32/bottle

Bonterra Viognier....(California)

\$7/glass \$28/bottle

San Giuseppe Pinot Grigio Veneto....(Italy)

\$6/glass \$24/bottle

Mark West Chardonnay...(California)

\$6/glass \$24/bottle

Omaka Springs Sauvignon Blanc....(New Zealand)

\$7/glass \$28/bottle

Schlink Haus Riesling...(Germany)

\$6/glass \$24/bottle

Montes Alpha Chardonnay....(Chile)

\$10/glass \$40/bottle

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

BEVERAGES

Fresh Brewed Coffee regular or decaf (2)

Hot Tea, Herbal Tea or Iced Tea (2)

Raspberry Iced Tea (2.5)

Cappuccino/French Vanilla (3.5)

Coke Products (2.5)

Lemonade (3)

Milk white or chocolate (2.5)