

# APPETIZERS

---

## OYSTER POT PIE \$17

oysters, clams, potatoes, onion, heavy cream, topped with a buttermilk biscuit

## OYSTER ROCKEFELLER \$18.5

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

## FLASHED FRIED PETITE

## LOBSTER TAILS \*MKT PRICE\*

Served with Sesame Ginger Sauce

## STEAMED CLAMS \$14

one dozen little necks cooked in their own broth, served with drawn butter

## STUFFED MUSHROOMS \$18.5

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

## CHEESE CURDS \$9

crispy Wisconsin cheese curds served with marinara

## COCONUT SHRIMP \$12.5

tender shrimp, rolled in coconut batter & deep fried, served with a citrus dipping sauce

## CRAB DIP \$19

Bill's special recipe served with pretzel baguette

# RAW BAR

---

*Available Sauces: Key Lime Mustard, Thai Chili & Cocktail*

## OYSTERS ON THE HALF SHELL \$2.5

Add horseradish cream and caviar on oysters +\$1 each

## CHILLED JUMBO SHRIMP \$1.75

## MUSSELS \$0.75

## PETITE LOBSTER TAIL \*MKT PRICE\*

## SEARED AHI TUNA W/ SESAME GINGER SAUCE \$14

# SOUPS

---

## FRENCH ONION \$7.5

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

## CREAM OF CRAB \$10.5

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

## PRIME OYSTER STEW \$16.5

Oysters, butter, Virginia country ham, heavy cream & spring onion

## NEW ENGLAND CLAM CHOWDER \$10

New England style, served with oyster crackers

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SANDWICHES

*Choice of: Steak Fries or Granny Smith Apple Coleslaw*

## CRAB CAKE SANDWICH \$20

The original Bill's Recipe, served on a Brioche Bun with lettuce & tomato ... broiled with hollandaise or fried

## SOUTHERN FRIED GROUPER \$17

Lightly spiced, crispy fried on toasted baguette, with lettuce, tomato & banana peppers

## OYSTER PO' BOY \$17

Toasted baguette, single fried Chincoteague oysters, lettuce, tomato, pickles & spicy remoulade

## ISLAND CHICKEN SALAD \$16

Tender chicken & pineapple in special dressing, served with lettuce & tomato

## STEAK HOUSE WRAP \$15

Tender steak, grilled onion, cheddar, lettuce, tomatoes & ranch in a flour tortilla

## TURKEY CLUB \$15

Turkey, Cherrywood bacon & Swiss, served on a pretzel roll with lettuce & tomato

## CHICKEN AND CHEESE QUESADILLA \$15

Grilled chicken with cheddar jack cheese, spring onions & chopped tomatoes

## THE BIG CHEESE \$12

Thick sliced brioche bread, grilled with four cheeses, served with creamy Parmesan dipping sauce

# SALADS

## COBB SALAD \$17.5

Romaine, bacon, hardboiled egg, red cabbage, cucumber, carrots, grilled chicken, tomato, onions, Stilton Bleu Cheese crumbles & garlic croutons

## CAESAR SALAD

Fresh Romaine, topped with shaved Parmesan & garlic croutons

Chicken \$14 / Ahi Tuna \$16.5 / Oysters \$17.5

## TROPICAL SHRIMP SALAD \$16

Fresh Romaine, red cabbage, cucumber, carrots, tomato, chilled shrimp, tropical fruit & Bill's insanely delicious honey mustard dressing

## STRAWBERRY CHICKEN SALAD \$17

Romaine with grilled chicken, strawberries, pecans, mushrooms, red onions & with choice of dressing

# BASKETS

*Served with: Steak Fries & Granny Smith Apple Coleslaw*

## SHRIMP \$14

Calabash shrimp lightly breaded & deep fried

## OYSTER \$17.5

Chincoteague oysters lightly breaded & deep fried

## CHICKEN TENDERS \$14

Served with Bill's insanely delicious dipping sauce

# HAND CRAFTED BURGERS

*Choice of: Steak Fries or Granny Smith Apple Coleslaw*

## PRIME SURF & TURF BURGER \$19

½ pound topped with our crab dip and melted cheddar cheese, served on a Kaiser roll with lettuce & tomato

## BLACK AND BLEU BURGER \$16

½ pound with Stilton Bleu Cheese, grilled onion, lettuce & tomato, drizzled with balsamic glaze on a Kaiser roll

## ALL AMERICAN CHEESE BURGER \$12.5

½ pound with American cheese, served on a Kaiser roll with lettuce & tomato -Add Bacon \$14.5

PLATE SHARE CHARGE \$5

# SIDES

GRANNY SMITH APPLE COLESLAW \$4

VEGETABLE OF THE DAY \$4

STEAK FRIES \$4.5

BAKED POTATO \$4

MASHED RED SKIN POTATOES w/ HAM HOCKS & SMOKED CHEDDAR \$4.5

SIDE CAESAR, SIDE GARDEN \$7

SIDE TROPICAL SHRIMP SALAD  \$8.5

# PRIME CUTS

**FILET MIGNON** \$43   
10 oz. Prime beef tenderloin, cooked to your liking

**BONE-IN NEW YORK STRIP** \$44   
14 oz. of Prime aged beef

**SURF & TURF** \*MKT PRICE\*   
1 lb. lobster tail & 10 oz. filet  
(stuffed with crab imperial upon request)

**SALTWATER COWBOY BONE-IN RIB EYE** \$55   
20 oz. of Prime aged beef, topped with Cowboy butter

**PRIME TOMAHAWK** \$125   
36 oz. Prime aged beef on the Bone

## TOP OFF ANY STEAK

Sautéed Mushrooms \$5 • Jumbo Shrimp \$7  
Stilton Bleu Cheese Crusted \$7.5 • Scallops \$10.5  
Oscar Style (crab cake, asparagus & hollandaise) \$16

## COOKING TEMPERATURES

**RARE** - Very red, cool center

**MED RARE** - Red, warm center

**MEDIUM** - Pink center

**MED WELL** - Slightly Pink center

**WELL** - Brown center

**PORK SHANK OSSO BUCCO** \$36   
slow roasted with barbecue demi glaze, served atop stone ground cheese grits

**BABY BEEF LIVER** \$24  
pan fried with sautéed onions & bacon, served with gravy

# PASTA

 (includes choice of salad)

**PASTA WITH MARINARA SAUCE** \$17.5  
tender angel hair topped with zesty tomato sauce & parmesan Shrimp \$24 / Chicken \$23

**FETTUCINI ALFREDO** \$17.5  
tender pasta in a buttery cheese sauce with parmesan Shrimp \$24 / Crab \$27 / Chicken \$23

**SHRIMP SCAMPI** \$27  
Shrimp sautéed with garlic, chopped tomato & fresh basil atop angel hair pasta with parmesan

# SEAFOOD ENTREES

**COLOSSAL LOBSTER TAIL**  \*MKT PRICE\*  
1 lb. lobster tail, stuffed with crab imperial & baked

**CHINCOTEAGUE OYSTERS** \$31  
Chincoteague salt oysters lightly breaded & deep fried

**CIOPPINO** \$38  
Italian stew of mussels, shrimp, scallops, clams, fish & Lobster. Served with a toasted baguette

**CRAB IMPERIAL** \$39.5   
our chef's secret recipe using backfin crab meat topped with hollandaise sauce

**STUFFED SHRIMP** \$33  (Broiled)  
jumbo shrimp stuffed with crab imperial, served fried or broiled

**SHRIMP & SCALLOP BROCHETTES** \$29  
skewered shrimp, scallops, onion, peppers, tomatoes & mushrooms served on angel hair with shaved Parmesan

**FLOUNDER** \$29  (Broiled/Blackened)  
famous at Bill's since the 1960's, served fried, broiled or blackened

**CLAM STRIPS** \$24  
tender cuts of clams, breaded & deep fried

**CRAB CAKES** \$39.5  
Bill's original recipe - broiled with hollandaise or fried

**JUMBO SHRIMP** \$25.5  
deep fried to a golden brown

**SEA SCALLOPS** \$30  (Broiled)  
Rich & full flavored, served fried or broiled

**SHRIMPS & GRITS** \$31   
sautéed shrimp, served atop stone ground cheese grits, with tomato, bacon & scallions

**SEAFOOD NORFOLK** \$32   
crabmeat, shrimp & scallops, topped with buttery cheese sauce

**SMOTHERED FLOUNDER** \$38.5   
Flounder topped with crab imperial, shrimp, scallops & hollandaise baked to perfection

**FRIED SEAFOOD FEAST** \$36.5  
A bowl of clam chowder, fish, crab cake, shrimp, scallops, clam strips and oysters

**BROILED SEAFOOD FEAST** \$36.5  
A bowl of clam chowder, fish, crab imperial, shrimp, scallops, roasted clams and oysters

PLATE SHARE CHARGE \$5

ALL ENTREES INCLUDE YOUR CHOICE OF:

CAESAR, GARDEN OR TROPICAL SHRIMP SALAD 

PLUS ONE OF THE FOLLOWING VEGETABLES:

BAKED POTATO, STEAK FRIES, VEGETABLE OF THE DAY, GRANNY SMITH APPLE COLESLAW, MASHED RED SKIN POTATOES W/ HAM HOCKS & SMOKED CHEDDAR

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## BEVERAGES

---

Hot Chocolate \$4

Soft Drinks \$3.5

Iced Tea, Hot Tea, Herbal Tea \$3.5

Lemonade \$4

Apple, Orange or Cranberry Juice \$4

Fresh Brewed Coffee (Reg or Decaf) \$3

## FROZEN LIBATIONS

---

**Passion Fruit Daiquiri** - spice rum and passion fruit

**Pina Colada** - coconut rum and pineapple

**Strawberry Daiquiri** - rum, strawberry and cream

**Peach Colada** - fresh peach with a hint of coconut

**Margarita** - tequila, lime & triple sec

**Rum Runner** - spice rum and tropical fruits

**Mudslide** - Kahlua, Bailey's & vodka

**Strawberry Colada** - strawberry, pina colada & rum

## MARTINIS

---

**Cosmopolitan** - vodka, triple sec, lime & cranberry

**Sour Apple Martini** - apple pucker & vodka

**Peach Martini** - vodka & peach schnapps

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

**Godiva Chocolate Martini** - vodka, Godiva  
chocolate liquor, garnished with a strawberry

**Steakhouse Martini** - vodka or gin with Bleu Cheese  
olives

## ISLAND FUSIONS

---

**Chincoteague Oyster Shooter** - chilled vodka,  
cocktail sauce, raw oyster

**Bill's Black Label Bloody Mary** - vodka, Bill's own  
Black Label Bloody Mary Mix

**Chincoteague Bay Breeze** - coconut rum, cranberry  
& pineapple

**Assateague Sea Breeze** - vodka, grapefruit &  
cranberry

## BEER (Ask your server for selections)

---

Domestic \$5

Premium \$5.5

## RED WINE

---

**Vintners Blend, Church Creek - Virginia**

11/glass 44/bottle

**Cabernet Sauvignon, Earthquake - California**

12/glass 48/bottle

**Cabernet Sauvignon, Church Creek - Virginia**

11/glass 44/bottle

**Cabernet Sauvignon, Dante - California**

7/glass 28/bottle

**Cabernet Franc, Church Creek - Virginia**

9/glass 36/bottle

**Malbec, Tilia - Argentina**

6/glass 24/bottle

**Merlot, Duckhorn Decoy - California**

10/glass 40/bottle

**Merlot, Church Creek - Virginia**

9/glass 36/bottle

**Pinot Noir, Argyle - Oregon**

12/glass 48/bottle

**Pinot Noir, Dante - California**

7/glass 28/bottle

**Shiraz, Jacobs Creek Reserve - South Australia**

7/glass 28/bottle

**Zinfandel, Ancient Peaks - California**

9/glass 36/bottle

## WHITE WINE

---

**Chardonnay, Church Creek Steel - Virginia**

9/glass 36/bottle

**Chardonnay, Church Creek Oak - Virginia**

9/glass 36/bottle

**Chardonnay, Williamsburg Acte 12 - Virginia**

9/glass 36/bottle

**Chardonnay, Oxford - Australia**

6/glass 24/bottle

**Chablis, Louis Moreau Petit - France**

10/glass 40/bottle

**Riesling, Pacific Rim - Washington**

7/glass 28/bottle

**Sauvignon Blanc, Prodigio - Italy**

6/glass 24/bottle

**Pinot Grigio, Stella - Italy**

6/glass 24/bottle

**Vouvray, Bove - France**

9/glass 36/bottle

**White Zinfandel, Front Porch - California**

6/glass 24/bottle

## SUNNY DAY REFRESHERS

---

**Strawberry Crush**

**Orange Crush**

**Pineapple Jalapeño Margarita W/ Chili Salt Rim**