

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.

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

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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