STARTERS

Billy's "Ritz" Cake 20
Jumbo Lump Crab Cake, Succotash, Remoulade

The Oyster* **Market Price**
Half Dozen Raw, Grilled, or Rockefeller Style

Ahi Tuna Wontons* 18
Ahi Tuna, Nori, Wonton Chips, Sweet Thai Chili Sauce, Citrus Salsa

Calamari 18
Fried. Sweet Thai Chili Sauce

Lamb Chop Lollipops* 19
Four Lamb Lollies, Fig Port Wine Reduction

Bacon Wrapped Scallops GF 36
Three Scallops, Bacon, Tequila Lime Agave Cream Sauce

Lobster Mac & Cheese 21
Claw & Knuckle Meat, Penne, Crostinis

Fried Oysters 15
One Dozen, Fried. Remoulade

Sweet & Spicy Glazed Bacon 18
Thick-cut Bacon, Beer & Soy Braised, Jalapeño Slaw, Pickled Ginger, Vegetable Ribbons, Sweet Spicy Chili Sauce

Short Rib Tacos 20
Two Flour Tortillas, Jalapeño Slaw, Radish, Braised Short Rib, Demi-glace

Three Cheese Shrimp Dip 20
Creole Shrimp, Cheese Blend, Flour Tortillas

Avocado Dip GF 12
Housemade Tortilla Chips & Fresh Vegetables

Chef's Flavored Hummus 12
Housemade Pita Chips & Fresh Vegetables

Chips & Salsa GF 9

SOUPS & SALADS

Spicy Crab & Corn Chowder 11

Tomato Basil Soup GF 8

House GF 8
Mixed Greens, Tomatoes, Cucumbers, Cheddar Cheese, Slivered Almonds

Caesar Salad 10
Romaine Lettuce, Seasoned Croutons, Parmesan Tuile, Caesar Dressing

Bleu Cheese Wedge GF 12
Iceberg Wedge, Tomato, Cucumber, Bleu Cheese Crumbles, Bacon, Bleu Cheese Dressing

Strawberry & Feta Salad GF 15
Strawberries, Baby Spinach, Romaine, Feta Cheese, Blueberries, Dried Cranberries & Roasted Pecans

Roasted Beet Salad 15
Baby Spinach, Romaine, Roasted Beets, Whipped Goat Cheese, Pickled Radish, Crostinis, Slivered Almonds

Fried Oyster 16
Baby Spinach, Bacon, Boursin Cheese, Pickled Onion, Croutons

Grilled Salmon Salad GF 17
Petite Salmon Filet, Romaine, Baby Spinach, Red Onion, Avocado, Tomatoes, Pine Nuts

SALAD ENHANCEMENTS

Chicken $8 · Shrimp $10 · Crab Cake $18 · Ahi Tuna $11 · Fried Oysters $8

Dressings

Ranch GF *· Bleu Cheese* GF *· Sweet Bacon Vinaigrette* GF *· Green Goddess* GF *· Creamy Italian* GF *· Creamy Vidalia Onion* GF
Old Bay Buttermilk GF *· Honey Pecan Vinaigrette* GF *· Sweet Vinaigrette* GF *· Balsamic* GF *· Oil & Vinegar* GF

**Allergen Legend: Sesame; Wheat; Egg; Crustacean Shellfish; Fish; Milk; Tree Nuts; Soy*
We have no dishes containing peanuts or peanut oil
GF *This item can be prepared as a Gluten-free Option upon request*
**This item may be served undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Foodborne Illness*

LAND & SEA

PRIME RIB* - 16OZ 49
Cheddar Smashed Potatoes, Grilled Asparagus
(Friday-Sunday Only, While Available)

FILET* - 8OZ GF 57
Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus

COWBOY RIBEYE* - 16OZ GF 52
Bone-in Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus

NY STRIP* - 14OZ GF 49
Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus

GLAZED PORK CHOP* - 12OZ GF 32
Double-cut. Apple Cider Glaze, Cheddar Smashed Potatoes, Grilled Asparagus

CATCH OF THE DAY* **MARKET PRICE**
with Chef accompaniment. Pan-seared, 30 Spice or Blackened. Vegetable Du Jour, Risotto

MAHI-MAHI 34
Pan-seared, 30 Spice or Blackened. Pineapple Salsa, Vegetable Du Jour, Risotto

SOUTHERN SALMON* 34
Citrus Honey Mustard Glaze, Vegetable Du Jour, Herb Risotto

CHILEAN SEABASS 56
Lemon, Garlic, Herbs, Vegetable Du Jour, Risotto

CRAB CAKES 48
Jumbo Lump Crab Cakes, Remoulade, Cheddar Smashed Potatoes, Grilled Asparagus

SEAFOOD PLATTER 67
Fried or Grilled. Scallops, Shrimp, & Cold-Water Lobster Tail, Vegetable Du Jour, Risotto

MORNAY CHICKEN 30
Bone-in Chicken Breast, Shiitake Mushrooms, Grated Gruyere Sauce, Vegetable Du Jour, Risotto

LAMB SHANK 45
Fall-off-the-Bone Braised Lamb Shank, Fig Port Reduction, Risotto, Stewed Vegetables

BRAISED SHORT RIB 44
Cheddar Smashed Potatoes, Root Vegetable Ragout, Demi-Glace

ENHANCEMENTS

BLEU CHEESE CRUST $3 · ONION CURLS $5

SHRIMP $10 · CRAB CAKE $18

LOBSTER MORNAY $17 · MUSHROOM DEMI-GLACE $12

GRILLED SCALLOPS $33 · COLD WATER LOBSTER TAIL $26

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PASTAS & GRAINS

SHRIMP & GRITS 32
Padow's Country Ham, Coastal Shrimp, Grape Tomatoes, Stone-ground Grits, Habanero Cream Sauce

CAJUN CHICKEN PENNE ALFREDO 28
Cajun-seasoned Chicken, Grape Tomatoes, Scallions, Housemade Alfredo Sauce & Parmesan Cheese

PASTA PRIMAVERA 22
Linguini, Housemade Marinara, Fresh Vegetables

CHEESE TORTELLINI STROGANOFF 33
Cheese Tortellini, Stroganoff Sauce, Prime Rib, Mushrooms, Onions, Grape Tomatoes, Scallions

SHRIMP & ANDOUILLE SAUSAGE CREAMY PESTO 35
Shrimp, Andouille Sausage, Pesto, Linguini, Diced Pepper & Onions, Grape Tomatoes

SIDES

All Sides $6

CHEDDAR SMASHED POTATOES GF

SWEET POTATO FRIES GF

FRENCH FRIES

SUCCOTASH

RISOTTO

VEGETABLE DU JOUR GF

GRILLED ASPARAGUS GF

CHEESY GRITS

DESSERTS

LIMONCELLO CAKE WITH MASCARPONE ICING 11
Limoncello Yellow Cake, Mascarpone Frosting, Raspberry Sauce

BELGIAN CHOCOLATE MOUSSE CAKE 11
Creamy Chocolate Cake, Chocolate Shavings

WHITE CHOCOLATE BRANDY GLAZED CHEESECAKE 11
Traditional Cheesecake, White Chocolate Brandy Glaze

FLOURLESS CHOCOLATE TORTE GF **10**
Rich Dark Cocoa in a Dense Treat

BILLY'S BROWNIE & ICE CREAM 11
Brownie a la Mode, Chocolate Syrup, Powdered Sugar, Whipped Cream

CRÈME BRÛLÉE 13
Vanilla Bean Crème Brûlée, Mixed Berries, Raspberry Sauce

SEASONAL CHEESECAKE 13

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