

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-glaze

THREE CHEESE SHRIMP DIP 20

Creole Shrimp, Cheese Blend, Flour Tortillas

AVOCADO DIP WITH HOUSEMADE TORTILLA CHIPS & FRESH VEGETABLES GF 12

CHEF’S FLAVORED HUMMUS WITH HOUSEMADE PITA CHIPS & FRESH
VEGETABLES GF 12

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 14

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

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
(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 Free-range 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

Padon'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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