

STARTERS

BILLY'S "RITZ" CAKE 17

Jumbo Lump Crab Cake, Succotash, Remoulade

THE OYSTER* MARKET PRICE

Half Dozen Raw, Grilled, or Rockefeller Style

AHI TUNA WONTONS* 16

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

CALAMARI 16

Fried. Sweet Thai Chili Sauce

LAMB CHOP LOLLIPOPS* 19

Four Lamb Lollies, Fig Port Wine Reduction

BACON WRAPPED SCALLOPS GF MARKET PRICE

Three Scallops, Bacon, Tequila Lime Agave Cream Sauce

LOBSTER MAC & CHEESE 19

Claw & Knuckle Meat, Penne, Crostinis

FRIED OYSTERS 14

One dozen, Fried. Remoulade

THREE CHEESE SHRIMP DIP 18

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, Toasted 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 SALAD GF 14

Strawberries, Baby Spinach, Romaine, 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, Grape Tomatoes, Pine Nuts

CHEF'S SEASONAL SALAD MARKET PRICE

SALAD ENHANCEMENTS

CHICKEN \$8 • SHRIMP \$9 • CRAB CAKE \$15 • 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 45

Cheddar Smashed Potatoes, Grilled Asparagus
(While Available)

FILET* - 8oz GF 49

Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus

COWBOY RIBEYE* - 16oz GF 47

Bone-in Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus

NY STRIP* - 14oz GF 41

Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus

GLAZED PORK CHOP* - 12oz GF 29

Double-cut. Apple Cider Glaze, Cheddar Smashed Potatoes, Grilled Asparagus

CATCH OF THE DAY MARKET PRICE

Pan-seared, 30 Spice or Blackened. Vegetable Du Jour, Risotto

MAHI-MAHI 29

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

BOURBON GLAZED SALMON* 29

Vegetable Du Jour, Herb Risotto

CRAB STUFFED FLOUNDER 38

Fresh Flounder stuffed with Jumbo Lump Crab Cake, Vegetable Du Jour, Risotto

CRAB CAKES 39

Jumbo Lump Crab Cakes, Remoulade, Cheddar Smashed Potatoes, Grilled Asparagus

SEAFOOD PLATTER MARKET PRICE

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

MORNAY CHICKEN 27

Bone-in Free-range Chicken Breast, Shiitake Mushrooms, Grated Gruyere Sauce, Vegetable Du Jour, Risotto

LAMB SHANK 39

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

BRAISED SHORT RIB 37

Cheddar Smashed Potatoes, Root Vegetable Ragout, Demi Glace

ENHANCEMENTS

BLEU CHEESE CRUST \$5 · ONION CURLS \$5

SHRIMP \$10 · CRAB CAKE \$15 ·

LOBSTER MORNAY \$17 · MUSHROOM DEMI-GLACE \$12

GRILLED SCALLOPS MARKET PRICE

COLD WATER LOBSTER TAIL MARKET PRICE

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PASTAS & GRAINS

SHRIMP & GRITS 28

Padon's Country Ham, Coastal Shrimp, Grape Tomatoes, Stone-ground Grits, Habanero Cream Sauce

CAJUN CHICKEN PENNE ALFREDO 26

Cajun-seasoned Chicken, Grape Tomatoes, Scallions, Housemade Alfredo Sauce & Parmesan Cheese

PASTA PRIMAVERA 22

Linguini, Housemade Marinara, Fresh Vegetables

CHEESE TORTELLINI STROGANOFF 27

Cheese Tortellini, Stroganoff Sauce, Prime Rib, Mushrooms, Onions, Grape Tomatoes, Scallions

SIDES

All Sides \$6

CHEDDAR SMASHED POTATOES ^{GF}

SWEET POTATO FRIES ^{GF}

FRENCH FRIES

SUCCOTASH ^{GF}

RISOTTO

VEGETABLE DU JOUR ^{GF}

GRILLED ASPARAGUS ^{GF}

CHEESY GRITS

DESSERTS

LIMONCELLO CAKE WITH MASCARPONE ICING 10

Limoncello Yellow Cake, Mascarpone Frosting, Raspberry Sauce

BELGIAN CHOCOLATE MOUSSE CAKE 11

Creamy Chocolate Cake, Chocolate Shavings

WHITE CHOCOLATE BRANDY GLAZED CHEESECAKE 10

Traditional Cheesecake, White Chocolate Brandy Glaze

FLOURLESS CHOCOLATE TORTE ^{GF} 10

Rich Dark Cocoa in a Dense Treat

BILLY'S BROWNIE & ICE CREAM 9

Brownie a la Mode, Chocolate Syrup, Powdered Sugar, Whipped Cream

CRÈME BRÛLÉE 12

Vanilla Bean Crème Brûlée, Mixed Berries, Raspberry Sauce

SEASONAL CHEESECAKE 12

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