



SOUPS OF THE DAY

New England Clam Chowder 8

White Chicken Chili 7

APPETIZER

Oysters On the Half Shell 17/30

Beau Soleil, New Brunswick

Half or whole dozen, mignonette,
cocktail sauce & lemon

Steamed Clams 13/18

Half or whole dozen, clarified butter & lemon

Yellowfin Tuna Tartare 16

Avocado, cucumber, radish, ginger, jalapeno,
cilantro & lime with corn tostada

Roasted Beet Salad 11

Arugula, crumbled blue cheese, toasted walnut,
orange & balsamic vinaigrette

Chicken Wing Dip 9

Bills Party Dip. With Corn Chips

ENTRÉE

Soft Shell Crab Dinner 28

Three pan sauteed, ancient grain salad, corn &
english pea succotash, ramps
& lemon butter sauce

Seared Yellowfin Tuna 33

Sesame crusted, jasmine rice, snow peas,
charred scallion & thai peanut sauce

Pork Ragu & Pappardelle 25

Five spiced braised belly and shank,
pappardelle pasta, basil, & Parmesan

Pan Roasted Salmon 26

Roasted red potatoes, grilled asparagus &
lemon caper brown butter sauce

Soft Shell Crab BLT 21

Crispy fried blue crab, thick-cut bacon, lettuce,
tomato, cajun remoulade on toasted brioche
with hand-cut fries

DESSERT 9

Cheesecake with Strawberry

Banana Cream Pie

Lemon Cream Pie

Coconut Cream Pie

Pistachio Cake