



STARTERS 12

Billy's "Ritz" Cake	\$17.00
Jumbo Lump Crab Cake, Succotash, Remoulade	
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The Oyster*	
Half Dozen Raw, Grilled, or Rockefeller Style	
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Ahi Tuna Wontons*	\$16.00
Ahi Tuna, Nori, Wonton Chips, Sweet Thai Chili Sauce, Citrus Salsa	
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Calamari	\$14.00
Fried, Sweet Thai Chili Sauce	
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Lamb Chop Lollipops*	\$22.00
Four Lamb Lollies, Fig Port Wine Reduction	
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Bacon Wrapped Scallops**	
Three Scallops, Bacon, Tequila Lime Agave Cream Sauce	
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Lobster Mac & Cheese	\$19.00
Claw & Knuckle Meat, Penne, Crostinis	
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Fried Oysters	\$14.00
One dozen, Fried, Remoulade	
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Three Cheese Shrimp Dip	\$18.00
Creole Shrimp, Cheese Blend, Flour Tortillas	
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Avocado Dip with Housemade Tortillas & Fresh Vegetables**	\$12.00
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Chef's Flavored Hummus with Housemade Pita Chips & Fresh Vegetables**	\$12.00
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Chips & Salsa**	\$9.00

SOUPS & SALADS 9

Spicy Crab & Corn Chowder	\$11.00
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Tomato Basil Soup**	\$8.00
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House**	\$8.00
Mixed Greens, Tomatoes, Cucumbers, Cheddar Cheese, Toasted Almonds	
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Caesar Salad	\$10.00
Romaine Lettuce, Seasoned Croutons, Parmesan Tuile, Caesar Dressing	
Bleu Cheese Wedge**	\$12.00
Iceberg Wedge, Tomato, Cucumber, Bleu Cheese Crumbles, Bacon, Bleu Cheese Dressing	
Strawberry Salad**	\$14.00
Strawberries, Baby Spinach, Romaine, Blueberries, Dried Cranberries & Roasted Pecans	
Beet Salad	\$14.00
Baby Spinach, Romaine, Roasted Beets, Whipped Goat Cheese, Pickled Radish, Crostinis, Slivered Almonds	
Fried Oyster	\$16.00
Baby Spinach, Bacon, Boursin Cheese, Pickled Onion, Croutons	
Grilled Salmon Salad**	\$17.00
Petite Salmon Filet, Romaine, Baby Spinach, Red Onion, Avocado, Grape Tomatoes, Pine Nuts	
LAND & SEA 13	
Prime Rib*	\$45.00
Cheddar Smashed Potatoes, Grilled Asparagus (While Available)	
Filet* **	\$49.00
Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus	
Cowboy Ribeye* **	\$47.00
Bone-in Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus	
NY Strip* **	\$41.00
Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus	
Glazed Pork Chop* **	\$29.00
Double-cut. Apple Cider Glaze, Cheddar Smashed Potatoes, Grilled Asparagus	
Catch of the Day	
Pan-seared, 30 Spice or Blackened. Vegetable Du Jour, Risotto	
Mahi-Mahi	\$29.00
Pan-seared, 30 Spice or Blackened. Pineapple Salsa, Vegetable Du Jour, Risotto	
Bourbon Glazed Salmon*	\$29.00
Vegetable Du Jour, Herb Risotto	
Crab Cakes	\$39.00
Jumbo Lump Crab Cakes, Remoulade, Cheddar Smashed Potatoes, Grilled Asparagus	
Seafood Platter	
Fried or Grilled. Scallops, Shrimp, & Cold Water Lobster Tail, Vegetable Du Jour & Risotto	
Mornay Chicken	\$27.00
Bone-in Free-range Chicken Breast, Shiitake Mushrooms, Grated Gruyere Sauce, Vegetable Du Jour, Risotto	

Lamb Shank **\$39.00**
Fall-off-the-Bone Braised Lamb Shank, Fig Port Reduction, Risotto, Stewed Vegetables

Braised Short Rib **\$37.00**
Cheddar Smashed Potatoes, Root Vegetable Ragout, Demi Glace

PASTAS & GRAINS 4

Shrimp & Grits **\$28.00**
Padow's Country Ham, Coastal Shrimp, Grape Tomatoes, Stone-ground Grits, Habanero Cream Sauce

Cajun Chicken Penne Alfredo **\$26.00**
Cajun-seasoned Chicken, Grape Tomatoes, Scallions, made-to-order Alfredo Sauce & Parmesan Cheese

Pasta Primavera **\$22.00**
Vegetables, Housemade Marinara, Linguini

Cheese Tortellini Stroganoff **\$27.00**
Cheese Tortellini, Stroganoff Sauce, Prime Rib, Mushrooms, Onions, Grape Tomatoes, Scallions

SIDES 8

Cheddar Smashed Potatoes

Sweet Potato Fries

French Fries

Succotash

Risotto

Vegetable du Jour

Grilled Asparagus

Cheesy Grits

DESSERTS 6

Limoncello Cake with Mascarpone Icing **\$10.00**
Limoncello Yellow Cake, Mascarpone Frosting, Raspberry Sauce

Belgian Chocolate Mousse Cake **\$11.00**
Creamy Chocolate Cake, Chocolate Shavings

White Chocolate Brandy Glazed Cheesecake **\$10.00**
Traditional Cheesecake, White Chocolate Brandy Glaze

Flourless Chocolate Torte** **\$10.00**
Rich Dark Cocoa in a Dense Treat

Billy's Brownie & Ice Cream	\$9.00
Brownie a la Mode, Chocolate Syrup, Powdered Sugar, Whipped Cream	
Crème Brûlée	\$12.00
Vanilla Bean Crème Brûlée, Mixed Berries, Raspberry Sauce	

ENTREES 5

Jerk Chicken	\$21.00
Marinated in Citrus, Chilies, Ginger, & Garlic served with Herb Risotto & Grilled Asparagus	
Crab Cakes	\$33.00
Jumbo Lump Crab Cakes, Remoulade, & Choice of One Side	
14oz Ribeye	\$39.00
Certified Angus Beef. Choice of One Side	
Glazed Salmon	\$23.00
Bourbon Glaze. Choice of One Side	
Catch of the Day	
Pan-seared, 30 Spiced, or Blackened. Choice of One Side	

BURGERS & SANDWICHES 9

French Dip*	\$18.00
Shaved Prime Rib, Swiss Cheese, & Horseradish Mayo on Ciabatta with Au Jus	
Fried Chicken Sandwich	\$15.00
Fried Chicken, Pickles, Monterey Jack Cheese, Apple Cider Bacon, Avocado, Lettuce, & Chipotle Mayo	
Crab Cake Sandwich	\$22.00
Jumbo Lump Crab Cake, Remoulade, Lettuce, & Tomato on a warm Challah Bun	
Veggie Burger	\$14.00
Black Bean Cake, Avocado, Lettuce, & Tomato	
All-American Burger*	\$15.00
American Cheese, Lettuce, Tomato, Onion, Housemade Pickles, & Mayo	
Smokehouse Burger*	\$16.00
Apple Cider Bacon, Cheddar, Onion Curls, & Billy's BBQ Sauce	
Ultimate Burger*	\$18.00
Apple Cider Bacon, Cheddar, Fried Egg, Lettuce, & Tomato	
Billy's Club	\$14.00
Ham, Turkey, Apple Cider Bacon, Lettuce, Tomato, & Mayo on Classic White Bread	
Grilled Pimento Cheese	\$13.00
Pimento Cheese, Bacon, Tomato, & Mayo on Sourdough Bread	

SWEETS 2

Berries & Cream Waffle **\$12.00**

Belgium Waffle with Strawberries or Blueberries & Whipped Cream

Banana Nut French Toast **\$15.00**

Sourdough dipped in Sweet Banana & Pecan Custard, then grilled to Golden Perfection

OMELETS 3

The Southwest Omelet **\$18.00**

Prime Rib, Potato Hash, Mushrooms & Cheddar Cheese topped with Fresh Salsa, Sour Cream, & Scallions

The Sea Breeze Omelet** **\$19.00**

Crab, Corn, Cheddar Cheese & Spinach topped with Hollandaise Sauce

Build Your Own Omelet** **\$15.00**

Choose your favorite three & build your own. Proteins: Ham, Bacon, Turkey. Cheeses: Swiss Cheese, American Cheese, Cheddar Cheese, Monterey Jack Cheese, Goat Cheese, Pimento Cheese. Veggies: Red Onion, Sun-Dried Tomato, Basil, Spinach, Yellow Onion, Tomato, Shiitake Mushrooms, Jalapeños, Red Bell Peppers. Premium Add-ins: Shrimp, Grilled Chicken, Crab, Prime Rib, Avocado

BENEDICTS 3

Traditional **\$14.00**

Poached Eggs served over Canadian Bacon and English Muffins topped with Hollandaise Sauce

The Greenbrier **\$16.00**

Poached Eggs served over Fried Green Tomatoes and English Muffins topped with Hollandaise Sauce & Chopped Bacon

Chesapeake **\$18.00**

Poached Eggs served over Billy's Crab Cake and English Muffins topped with Old Bay Hollandaise Sauce

SALADS 6

House** **\$8.00**

Mixed Greens, Tomatoes, Cucumbers, Cheddar Cheese, & Slivered Almonds

Caesar Salad **\$10.00**

Romaine, Caesar Dressing, Seasoned Croutons, & Parmesan Tuile Crisp

Pecan Chicken **\$16.00**

Mixed Greens, Grilled Chicken, Tomatoes, Celery, Red Onion, Croutons, & Roasted Pecans

Grilled Salmon Salad** **\$17.00**

Petite Salmon Filet Romaine, Baby Spinach, Red Onion, Avocado, Grape Tomatoes & Pine Nuts

Strawberry Salad** **\$14.00**

Sliced Strawberries with Baby Spinach, Romaine Lettuce, Blueberries, Dried Cranberries & Roasted Pecans, with Sweet Vinaigrette dressing

BLT Salad **\$12.00**

Spinach, Bacon, Tomato, Blueberries, Creamy Sweet Onion Dressing

