



## SOUPS

**New England Quahog Chowder** Cup 8 Bowl 11      **French Onion Soup Au Gratin** 8

## STARTERS

**Hummus Plate** 14  
Chickpea and roasted garlic dip paired with vegetables and pita

**Shrimp Cocktail** 12  
Three Black Tiger shrimp with Billy's cocktail sauce

**Rocket Shrimp** 12  
Three Black Tiger shrimp in a zesty teriyaki sauce

**Chicken Wings** 10  
Buffalo, Barbecue, Teriyaki or Sweet Asian Chili sauce

**Mussels** 16  
Sautéed in a garlic-white wine sauce with a touch of cream; served with homemade crostini

**Little necks** 16  
Steamed and served with Chorizo in a rich red clam broth; served with homemade crostini

**Crab Cakes** 16  
Jonah crab meat mixed with an array of sautéed vegetables and homemade breadcrumbs

**Foley's Calamari** 15  
Lightly fried and tossed in a hot cherry pepper, garlic and butter blend

**Scallop "Bruschetta"** 15  
Seared and topped with scallion butter, caramelized sweet onion jam and diced tomatoes; served atop toasted Panini bread

**Ravioli** 10  
Venda's cheese ravioli pan-seared and served with a Keel vodka sauce

**Stuffies** 12  
Two New England quahogs stuffed with an array of sautéed vegetables and Chorizo

**Meatballs** 10  
Four homemade meatballs topped with fresh mozzarella cheese and sauce

## SALADS

**Roasted Beet Salad** 15  
Topped with goat cheese cake

**Cobb Salad** 16  
Sliced grilled chicken, crumbled blue cheese, bacon, egg, cherry tomatoes and avocado

**The Wedge** 12  
Iceberg lettuce, bacon, cherry tomatoes and cucumber topped with our house blue cheese dressing

**Traditional Caesar Salad\*** 10  
Romaine lettuce, homemade croutons, Parmesan cheese and our house Caesar dressing

**Greek** 11  
Mixed greens, tomatoes, Kalamata olives, bell peppers, red onion, cucumbers and feta cheese

**Garden Salad** 6

**Homemade Dressings:** Balsamic Vinaigrette, Blue Cheese, Cobb, Italian, Russian, Ranch

**(Add your choice to any salad)**

Grilled Chicken 6      Pan-seared Scallops 11      Grilled Steak\* 10  
Pan-seared Salmon\* 10      Grilled Shrimp 12      Pan-seared Crab Cake 8

## PIZZA

**Billy's Original** 15  
Homemade Pomodoro sauce, fresh mozzarella, Pecorino, basil

**The Sophisticado** 16  
Parma prosciutto, caramelized onions, smoked Gouda and fig puree

**The Mediterranean** 15  
Pomodoro sauce, sautéed spinach, red onions, Kalamata olives, cherry tomatoes and Feta

**The Hill** 16  
Kinnealey's sweet Italian sausage, red peppadews and fresh mozzarella

**BBQ Chicken** 15  
BBQ chicken, caramelized red onions and Monterey Jack

## ENTRÉES *Served with our House Salad*

<b>Steak Frites*</b>	<b>23</b>
Grilled 8oz. skirt steak served with horseradish cream sauce	
<b>Billy's Scallops</b>	<b>28</b>
Pan-seared George's Bank sea scallops marinated in sweet Asian chili sauce over jasmine rice and topped with wasabi cream drizzle	
<b>Seafood Fra Diavolo</b>	<b>28</b>
Shrimp, clams, mussels and calamari in a spicy red broth or white wine sauce served over linguini	
<b>Baked Lobster Mac &amp; Cheese</b>	<b>27</b>
Casserole of blended cheese with cream and lobster topped with homemade bread crumbs	
<b>New England Shore Dinner</b>	<b>28</b>
Shrimp, sea scallops and sole baked with homemade bread crumbs	
<b>Pan-seared Salmon*</b>	<b>26</b>
Served with roasted potatoes and sautéed spinach	
<b>Linguini with Clams</b>	<b>22</b>
Littlenecks sautéed in a white wine sauce served over linguini	
<b>Ribeye 30 Filet 36</b>	
Grilled 12oz Ribeye or 8oz Filet served with two sides and your choice of the following homemade sauces:	
Horseradish Cream Sauce, Roasted Pepper Cream Sauce with a Portabella Mushroom Cap, Maytag Blue Cheese with Sweet Vadalia Onion Jam, Sautéed Mushrooms and Onions	

<b>Baked Cod</b>	<b>22</b>
Oven baked in a lemon butter wine sauce topped with our bread crumbs served with jasmine rice and sautéed green beans	
<b>Shrimp Scampi</b>	<b>25</b>
Black Tiger shrimp pan-seared, tossed in a white wine sauce with fresh roasted and sun-dried tomatoes and basil; over linguini	
<b>Fish and Chips</b>	<b>22</b>
Lightly battered Cod with french fries, coleslaw and house tartar	
<b>Baked Stuffed Shrimp</b>	<b>25</b>
Four Black Tiger shrimp, homemade stuffing with jasmine rice and choice of vegetable	
<b>Vegetarian Dinner</b>	<b>16</b>
Medley of roasted vegetables over your choice of pasta or rice	
<b>Chicken "Verdicchio"</b>	<b>22</b>
Pan-seared and sautéed with artichokes, roasted red peppers, spinach, mushrooms over penne pasta in a light broth	
<b>Chicken Parmesan</b>	<b>20</b>
Breaded and lightly fried, topped with Pomodoro sauce and fresh Mozzarella served with penne pasta	
<b>Veal Parmesan</b>	<b>24</b>
<b>Eggplant Parmesan</b>	<b>20</b>
Lightly breaded and pan-seared, layered with Provolone and Pomodoro sauce, served with penne pasta	
<b>Classic Spaghetti and Meatballs</b>	<b>16</b>

### Sides

Jasmine Rice	4	Onion Rings	6	Cole Slaw	4
Seasonal Vegetables	6	Sautéed Spinach	6		
Roasted Potatoes	5	French Fries	5	Green Beans	6
Smoked Gouda Mashed Potatoes	6	Sweet Potato Fries	6		
Roasted Garlic Tomato or Pecorino and Scallion Risotto	6				

## SANDWICHES and BURGERS *Served with French Fries and a Pickle*

<b>Lobster Sandwich</b>	<b>23</b>
Tossed in a light lemon-basil mayo or sautéed in garlic butter with fresh spinach and bacon	
<b>Fresh Catch Fish Sandwich</b>	<b>15</b>
Lightly battered fried filet of sole with tartar sauce on a bulkie roll	
<b>Grilled Ribeye Steak Sandwich*</b>	<b>16</b>
Caramelized onions and mushrooms, Provolone on a torpedo roll	
<b>Grilled Chicken Caprese Sandwich</b>	<b>15</b>
Tomato, red onion jam, spinach, fresh Mozzarella, pesto	
<b>Vegetable Burger</b>	<b>14</b>
Black bean, corn, sweet potato, lettuce, tomato, avocado, red onion	
<b>Basic Billy Burger*</b>	<b>14</b>
American cheese, lettuce and tomato	

<b>Cowboy Burger*</b>	<b>15</b>
Hand breaded onion rings, Pepper Jack, bacon, chipotle bbq sauce	
<b>The Original Marsala Burger*</b>	<b>15</b>
Sautéed mushrooms with Marsala wine, bacon, Provolone on a sweet Portuguese muffin	
<b>Black and Blue Burger*</b>	<b>15</b>
Maytag blue cheese, sautéed mushrooms	
<b>The Horseradish Burger*</b>	<b>15</b>
Swiss cheese, homemade horseradish cream and caramelized onions	
<b>Goat Cheese Burger*</b>	<b>15</b>
Roasted red pepper aioli, red onion jam, goat cheese, lettuce, tomato	

*(additions \$1 each)*

*Mushrooms, Onions, Avocado, Bacon*

\*Consumption of raw or partially cooked foods may increase your risk of food borne illness. Inquire with your server about any food allergies.