

We specialize in **Fresh Caught** Native Seafood & Lobster

FRESH GROUPER NUGGETS

Flaky bite sized nuggets blackened, broiled, or fried. Served with tartar sauce 9.99

Smoked Fish Spread

Our own special creamy blend of amberjack and mahi-mahi 8.99

CONCH FRITTERS

8 conch filled fritters, Key West style. Served with Billy's cocktail sauce 9.99

Key West PINK U-Peel SHBIMP

Boiled to perfection and ready for you to peel and eat. Served with our cocktail sauce for dipping and enjoying 9.99

Turn any appetizer into an entrée with fries and cole slaw. Add \$3.50

Dang-Bang GROUPER NUGGETS

Flaky gulf grouper bites tossed in Billy's zesty sauce or our Buffalo sauce 10.99

ONION STRAWS

Thin and crispy sweet white onion fried up and served with piquant sauce 5.99

HUSH PUPPIES

Corn meal battered with onion fried the Southern way. 4.99

Tierra Verde, Florida

BILLY'S WINGS

8 of Billy's favorites with a choice of Buffalo, sesame garlic, or BBQ sauces 8.99

Seabed Ahi Tuna

Yellow fin ahi tuna dusted with black and white sesame seeds seared. Served with wasabi and ginger 10.99

Свав Саке

Our very own Maryland style blue crab cake, pan sautéed to a crisp outside. Served with Rémoulade Sauce 6.99

Fried Calamari

Lightly breaded, tender and crispy. Served with our very own marinara sauce 8.99

Dang-Bang Shrimp

Crispy fried shrimp tossed in Billy's zesty sauce or our Buffalo sauce 9.99

COCONUT SHBIMP

Sweet and crispy large shrimp. Served with Billy's spicy apricot horseradish sauce 9.99

Mussels Provencal

A full pound of PEI mussels tossed in wine, capers, tomato, basil, garlic, olive oil, and parmesan cheese. Served with garlic bread 10.99



Served with a choice of two sides



GULF SHRIMP Wild caught and flavorful. Choose between broiled, blackened, or fried. 15.99

COCONUT SHRIMP

8 coconut coated large gulf shrimp deep fried. Served with our own apricot



LIVE MAINE LOBSTER (a la-carte)



We take pride in selecting the finest quality and shuck them throughout the day to provide you with the freshest oysters possible.

Orders of 6 or 12

RAW STEAMED CASINO ROCKEFELLER GARLIC PARMESAN (PICK 2 one dozen only COMBO

- market price



BILLY'S HOUSE SALAD

The famous salad at Billy's with our blend of green olive, tomato, parmesan cheese and house made Spanish vinaigrette dressing. 6.99 Add blue cheese crumbles for .99

Caesar Salan

Fresh crisp romaine lettuce parmesan cheese, and croutons. Tossed in Caesar dressing 5.99

Calamabi Salad

Our Calamari dusted and lightly fried. Served atop romaine lettuce and mixed with parmesan cheese and wasabi ranch dressing 10.99

horseradish sauce 15.99

POPCOBN SHBIMP (FEAST)

A boatload of tender shrimp lightly breaded and deep fried 15.99

SHOBE PLATTER

Alaskan pollock, scallops, and Gulf shrimp, blackened, broiled, or fried. Choose one style for all three. 15.99

Sea Scallops and Shrimp

All broiled, blackened, or fried. Served with Chef Steve's tartar sauce 17.99

Sea Scallops

10 plump sea scallops that will melt in your mouth. So tender and delicious! Served fried or broiled 18 99

1 to 1^{1/4} lb or 1^{1/2} lb whole steamed lobster. Served with drawn butter - market price

FLOBIDA LOBSTER TAIL

Warm water Lobster tail, baked to perfection. Served with drawn butter 24.99

CBAB CAKE DINNER

Our very own Maryland style blue crab cakes, pan sautéed to a crisp outside. Served with Rémoulade Sauce 14.99

SNOW CRAB

A full pound of steamed snow crab. Served with drawn butter for delicious dipping! - market price

*WARNING: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

Add any of these to make a great meal! Chicken breast 3.99 12 shrimp 5.99 Grouper, Salmon or Mahi - market price Served grilled, blackened or fried

SOUPS NE CLAM CHOWDER cup 3.99 / bowl 5.99 NAVY BEAN SOUP cup 2.99 / bowl 4.99 LOBSTER BISQUE cup 5.99 / bowl 7.99 Chef Mike's homemade recipes

FISH AND MORE FISH

Served with a choice of two sides

Fresh Florida Grouper

It doesn't get any fresher than this! Right off the local Gulf boats to our door for you to order broiled, blackened or fried - *market price*

STUFFED GROUPER

We stuff your grouper filet with our crab and seafood stuffing mix and broil it perfectly *- market price*

NUTTY GROUPER

The great flavor of butter and macadamia nuts top this fresh grouper and the taste is fantastic - *market price*

GROUPER OSCAR

Chef Steve's favorite baked with asparagus spears, crab and seafood topping all covered with house made hollandaise sauce - *market price*

Мані-Мані

A very popular choice for our Northern friends. A delicious white flaky fish. Have it broiled, blackened, or fried. It's great anyway you like 15.99

COD YOUR Way

Firm flaky white Alaskan Cod cooked broiled, blackened or fried 11.99

STUFFED Mahi-Mahi

We stuff our Mahi-Mahi filet with a crab and seafood mix and broil it to a tender flaky finish 17.99

FISH and CHIPS

Our popular Pollock and chips deep fried. Served with lots of tartar sauce and lemon! 11.99

STUFFED FLOUNDER

We load up our flounder filet with crab and seafood stuffing and bake it just right for you 12.99

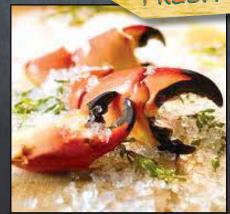
ONION CRUSTED SALMON

Our fresh salmon filet broiled to perfection and topped with our thin sweet onion straws 12.99

Fish Toppings/Sauces

Piccata • Dill sauce • Dang Dang Apricot horseradish • Spicy Berry Sauce Hollandaise • Lobster sauce

FRESH STONE CRAB CLAWS



Our specialty! We resource the best our Florida waters have during the season, and the Fresh Pacific Gold's from the west coast the rest of the year. We carry medium, large, jumbo and colossal sizes when available. Try them chilled with our Cold Stone Mustard sauce. Heaven! - Market Price

(a la-carte)

PASTA SENSATIONS

Billy's Island Sauce is a blend of tomatoes, artichoke hearts, fresh basil, white wine, and herb butter

	Creamy Garlic Alfredo Sauce	Billy's Island Sauce
LINGUINI	10.99	12.99
w/shrimp	16.99	18.99
w/scallops	19.99	21.99
w/SHBIMP AND SCALLOPS	17.99	19.99
w/CHICKen	14.99	16.99

THINGS THAT LAN'T SW/IM

Served with a choice of two sides

PRIME **B**IB

USDA choice, slow roasted and lightly seasoned and hand carved to order. *Available Friday and Saturday from 4pm while it lasts* 8 oz.13.99 / 12 oz.18.99



SIBLOIN

8 oz. super tender Certified Angus Beef[®] Brand sirloin cooked to order 14.99

FILET MIGNON

7 oz. tender hand cut filet, cooked to your specification 21.99

CHICKEN Mabsala

Tender whole chicken breast, sautéed in butter with mushrooms and sweet Marsala wine 12.99

CHICKEN OSCAB

Grilled chicken breast topped with crab meat, asparagus spears, and Chef Steve's hollandaise sauce 12.99

CHICKEN BREAST

Anyway you like it! Grilled, blackened, fried, or Buffalo style 11.99

Add 4 fried shrimp to any of the above 4.99



All Sandwiches are garnished with lettuce, tomato, and pickle. Served with a choice of one side

Grouper

Local Florida grouper. Fresh off the boat to you. Served broiled, blackened or fried. It's awesome! - *Market price*





1/2 lb. Certified Angus Beef[®] Brand patty. Served on a Brioche bun 7.99 Add bacon .75 cheese .75

Served with garlic toast, and Billy's house salad, or a caesar salad



Cajun French Fries • Baked Potato • Steak Fries • Yellow Rice Black Beans • Pineapple Cole Slaw • Apple Sauce • Garlic Bread Fresh Veggie of the Day • Collard Greens • Mashed Potato • Billy's Side Salad



BILLY'S GROUPER Tacos

Two tacos filled with guacamole, cheddar cheese, cabbage, mango chutney, Pico de Gallo, and of course, our fresh grouper blackened, grilled, or fried 12.99

BILLY'S MAHI-MAHI TACOS

Chunks of Mahi-Mahi blackened, grilled, or fried and served with guacamole, cheddar cheese, cabbage, mango chutney and house made Pico de Gallo 9.99

CHICKEN Tacos

Two chicken chunk tacos, grilled, blackened or fried and loaded with guacamole, cheddar cheese, cabbage, mango chutney and house made Pico de Gallo 8.99

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

