



CAPTAIN BILL'S LONG ISLAND RESTAURANT WEEK

SUNDAY, JANUARY 29TH - SUNDAY, FEBRUARY 5TH CLOSED MONDAY JANUARY 30TH

THREE COURSES - \$44 Only Available During Dinner Hours

APPETIZERS

New England Clam Chowder

Fried Calamari

Cherry Peppers, Marinara

Baked Stuffed Clams

Minced Clams, Herbs, Garlic,
Pecorino Romano Cheese

PEI Mussels

Roast Garlic Herb Broth and Toasted Breadcrumbs

Field Greens Salad

with Goat Cheese Crumbles
and Raspberry Vinaigrette

Jumbo Shrimp Cocktail

(add \$8.00)

ENTRÉES

***Seared Tuna**

Shiitake Mushrooms, Tamari, Wasabi

Cedar Planked Salmon

Dijon Mustard Glaze, Dill Sauce

Broiled Seafood Platter

Scallops, Shrimp, Flounder, Baked Clam
(add \$4.00)

Horseradish Crusted Grouper

Chive Beurre Blanc

Linguini with Shrimp

Garlic, Tomato, Basil

Roast Chicken Breast

Mushrooms, Truffle Butter

Braised Short Ribs

Red Wine

Make it a Surf & Turf

Braised Short Ribs and Sautéed Sea Scallops
(add \$8.00)

***Black Angus Prime Rib of Beef Au Jus**

Crispy Onions

(add \$15.00)

DESSERTS

Coffee and Tea Included

Toasted Pound Cake

Bananas, Caramel, Vanilla Ice Cream

Warm Bread Pudding

Vanilla Sauce, Whipped Cream

Warm Apple Crisp

Whipped Cream

Warm Fudge Brownie

Vanilla Ice Cream, Caramel Drizzle

NO SUBSTITUTIONS PLEASE

Tax and Gratuity Not Included

Menu Subject to Change without Notice

*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions *Cooked to your liking Before placing your order, please inform your server if a person in your party has a food allergy Menu Reflects a Cash Discount, all credit card payments will incur a 3% price increase

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